

## WEDDING PACKAGES

Congratulations on your engagement!

Thank you for your interest in having this momentous event here at Cooper's. Cooper's is the perfect place to celebrate your wedding. We are proud to say that our history in catering weddings and events has grown immensely in the recent years. We attribute this success to many things, but mostly- the couples that we have worked with. We listen to the ideas brought forth from each event and use these ideas to create new and exciting packages to offer our future clients.

Your guests will indulge on our incredible hors d'oeuvres, mouth-watering meals, delectable desserts, and refreshing cocktails. Our décor, style, and ambiance will make your event- the event of the year!

We will also help you make the wedding planning process as easy as possible. We have partnered with many of the area's top vendors to ensure that you have professional and experienced DJ's Photographers, Videographers, and Decorators.

Please feel free to call the Event Department at 609-393-7300 and ask about any of our Wedding Packages. We look forward to working with you.



Very sincerely yours,

*Melissa Bolz*

Banquet & Sales Director

50 Riverview Plaza, Trenton NJ 08611

609-393-7300



## Cooper's Standard Buffet Package

### BEVERAGE SERVICE

Unlimited Soft Drinks, Water, Non-Alcoholic Beverages  
Regular & Decaffeinated Coffee  
4-Hour House Beverage Tier  
Champagne Toast Included

### APPETIZERS (Select 3)

Fresh Vegetable Crudité	Spinach & Artichoke Bread Bowl
International & Domestic Cheese Display	Antipasto Display
Hummus Display	Balsamic Grilled Vegetables
Smoked Salmon Display	Bruschetta Platter

**Pasta Bar:** (Select 1): Choice of Pasta and Sauce, Bowtie, Penne, Rigatoni, Pesto, Vodka, Marinara

### **Hand Passed Appetizers** (Select 6)

Teriyaki Sesame Chicken Skewers	Mini Short Rib Tartlets & Gorgonzola Cheese
Cocktail Franks	Mini Spinach & Mushroom Quesadilla
Mozzarella Sticks	Mini Traditional Quesadillas
Jalapeno Poppers	Fried Calamari
Mini Vegetable Spring Rolls	Toasted Cheese Ravioli
Chicken Tenders	Mini Chicken and Waffles
Bruschetta	Spinach & Cheese Stuffed Mushrooms
Spanakopita	Mini Pizzas
Mini Quiche	Hamburger/Cheeseburger Sliders
Mini Potato Pancakes	Crispy Brussel Sprouts (add \$ for Bacon)
Swedish Meatballs	Brie & Raspberry Puff Pastry (+\$ per guest)
Meatball Marinara	Crab Stuffed Mushrooms (+ \$ per guest)
Mini Corn Dogs	Mini Crab Cakes (+ \$ per guest)
Cheesesteak Egg Rolls	Golden Fried Shrimp (+ \$ per guest)
Tomato & Mozzarella Skewers	Scallops in Bacon (+ \$ per guest)
Ginger Soy Steak Skewers	Shrimp Cocktail Shooters (+ \$ per guest)
Fried Green Tomatoes	Baby Lamb Chops (+ \$ per guest)
Fried Pickles	
Fried Guacamole	

# COOPER'S RIVERVIEW

## SALAD

(Select 1 - served with bread)

**CAESAR** - Romaine Hearts, Caesar Dressing, Shaved Parmigiano Cheese and Croutons

**SPRING** - Mixed Greens, Tomato, Cucumber, Gorgonzola Cheese, Raspberry Vinaigrette

**HOUSE** - Spring Mix, Red Cabbage, Grape Tomatoes, Red Onions, Carrots, Honey Balsamic Vinaigrette

**ARUGULA & ROASTED PEPPERS** - Gorgonzola Cheese, Sesame Balsamic Vinaigrette (+ \$)

**CAPRESE**- Sliced Fresh Mozzarella, Local New Jersey Tomatoes, Balsamic Glaze & Basil (Seasonal) +\$

## MAIN

(Select 3 with a starch and vegetable or 3 with a pasta and vegetable)

**CHICKEN**- Marsala, Parmesan, Francaise, Piccata or Cacciatore

Fried Chicken or Fried Catfish

**SALMON**- Blackened, Honey Garlic, Piccata, Mango Salsa

**MEATBALLS**- Marinara, Teriyaki or Swedish

**ROAST PORK LOIN**- Garlic & Rosemary, Peach Tea or Teriyaki

**VEGETARIAN**- Baked Ziti, Eggplant Rollatini or Tofu Stir Fry (Vegan)

**PASTA**- Rigatoni, Penne or Rotini & Marinara, Garlic or Ala Vodka Sauce

## ACCOMPANIMENT

(Select 1 Starch & 1 Vegetable)

Roasted Red Skin Potatoes, Garlic Whipped Potatoes, Roasted Sweet Potatoes, Mashed Sweet Potatoes, Rice Pilaf or Yellow Rice

Seasonal Vegetable Medley, Green Beans with Sun Dried Tomatoes, Green Bean Almondine, Steamed Broccoli, Grilled Asparagus\$, or Brussels Sprouts with bacon & balsamic glaze \$

## CARVING STATION OPTIONS

Turkey - \$

Honey Glazed Ham - \$

Slow Roasted Prime Rib - Au Jus & Horseradish - \$

Filet Mignon- Herb Butter- \$

## **Dessert Buffet**

Customized Wedding Cake with choice of cake type, filling, icing, and design

\*Fondant and extravagant pricing available \*

Assorted Freshly Baked Brownies & Cookies

Seasonal Fresh Fruit Platter

Lunch: \$

Dinner \$

## Cooper's Premium Buffet Package

### BEVERAGE SERVICE

Unlimited Soft Drinks, Water, Non-Alcoholic Beverages  
Regular & Decaffeinated Coffee  
4-Hour House Beverage Tier  
Champagne Toast Included

### APPETIZERS (Select 4)

Fresh Vegetable Crudité	Spinach & Artichoke Bread Bowl
International & Domestic Cheese Display	Antipasto Display
Hummus Display	Balsamic Grilled Vegetables
Smoked Salmon Display	Bruschetta Platter

**Pasta Bar:** (Select 1): Choice of Pasta and Sauce, Bowtie, Penne, Rigatoni, Pesto, Vodka, Marinara

### **Hand Passed Appetizers** (Select 8)

Teriyaki Sesame Chicken Skewers	Mini Short Rib Tartlets & Gorgonzola Cheese
Cocktail Franks	Mini Spinach & Mushroom Quesadilla
Mozzarella Sticks	Mini Traditional Quesadillas
Jalapeno Poppers	Fried Calamari
Mini Vegetable Spring Rolls	Toasted Cheese Ravioli
Chicken Tenders	Mini Chicken and Waffles
Bruschetta	Spinach & Cheese Stuffed Mushrooms
Spanakopita	Mini Pizzas
Mini Quiche	Hamburger/Cheeseburger Sliders
Mini Potato Pancakes	Crispy Brussel Sprouts (add \$ for Bacon)
Swedish Meatballs	Brie & Raspberry Puff Pastry (+\$ per guest)
Meatball Marinara	Crab Stuffed Mushrooms (+ \$ per guest)
Mini Corn Dogs	Mini Crab Cakes (+ \$ per guest)
Cheesesteak Egg Rolls	Golden Fried Shrimp (+ \$ per guest)
Tomato & Mozzarella Skewers	Scallops in Bacon (+ \$ per guest)
Ginger Soy Steak Skewers	Shrimp Cocktail Shooters (+ \$ per guest)
Fried Green Tomatoes	Baby Lamb Chops (+ \$ per guest)
Fried Pickles	
Fried Guacamole	

# COOPER'S RIVERVIEW

## SALAD

(Select 1 - served with bread)

**CAESAR** - Romaine Hearts, Caesar Dressing, Shaved Parmigiano Cheese and Croutons

**SPRING** - Mixed Greens, Tomato, Cucumber, Gorgonzola Cheese, Raspberry Vinaigrette

**HOUSE** - Spring Mix, Red Cabbage, Grape Tomatoes, Red Onions, Carrots, Honey Balsamic Vinaigrette

**ARUGULA & ROASTED PEPPERS** - Gorgonzola Cheese, Sesame Balsamic Vinaigrette (+ \$1.50)

**CAPRESE**- Sliced Fresh Mozzarella, Local New Jersey Tomatoes, Balsamic Glaze & Basil (Seasonal) +\$

## MAIN

(Select 3 with a starch and vegetable or 3 with a pasta and vegetable)

**CHICKEN**- Marsala, Parmesan, Francaise, Piccata or Cacciatore

Fried Chicken or Fried Catfish

**SALMON**- Blackened, Honey Garlic, Piccata, Mango Salsa

**MEATBALLS**- Marinara, Teriyaki or Swedish

**ROAST PORK LOIN**- Garlic & Rosemary, Peach Tea or Teriyaki

**VEGETARIAN**- Baked Ziti, Eggplant Rollatini or Tofu Stir Fry (Vegan)

**PASTA**- Rigatoni, Penne or Rotini & Marinara, Garlic or Ala Vodka Sauce

## ACCOMPANIMENT

(Select 1 Starch & 1 Vegetable)

Roasted Red Skin Potatoes, Garlic Whipped Potatoes, Roasted Sweet Potatoes, Mashed Sweet Potatoes, Rice Pilaf or Yellow Rice

Seasonal Vegetable Medley, Green Beans with Sun Dried Tomatoes, Green Bean Almondine, Steamed Broccoli, Grilled Asparagus\$, or Brussels Sprouts with bacon & balsamic glaze \$

## CARVING STATION OPTIONS

Turkey - \$

Honey Glazed Ham - \$

Slow Roasted Prime Rib - Au Jus & Horseradish - \$

Filet Mignon- Herb Butter- \$

## **Dessert Buffet**

Customized Wedding Cake with choice of cake type, filling, icing, and design

\*Fondant and extravagant pricing available \*

Assorted Freshly Baked Brownies & Cookies

Seasonal Fresh Fruit Platter

Lunch: \$

Dinner \$

## Cooper's Served Lunch Package

### BEVERAGE SERVICE

Unlimited Soft Drinks, Water, Non-Alcoholic Beverages  
Regular & Decaffeinated Coffee  
4-Hour House Beverage Tier  
Champagne Toast Included

### APPETIZERS (Select 4)

Fresh Vegetable Crudité	Spinach & Artichoke Bread Bowl
International & Domestic Cheese Display	Antipasto Display
Hummus Display	Balsamic Grilled Vegetables
Smoked Salmon Display	Bruschetta Platter

**Pasta Bar:** (Select 1): Choice of Pasta and Sauce, Bowtie, Penne, Rigatoni, Pesto, Vodka, Marinara

### **Hand Passed Appetizers** (Select 8)

Teriyaki Sesame Chicken Skewers	Mini Short Rib Tartlets & Gorgonzola Cheese
Cocktail Franks	Mini Spinach & Mushroom Quesadilla
Mozzarella Sticks	Mini Traditional Quesadillas
Jalapeno Poppers	Fried Calamari
Mini Vegetable Spring Rolls	Toasted Cheese Ravioli
Chicken Tenders	Mini Chicken and Waffles
Bruschetta	Spinach & Cheese Stuffed Mushrooms
Spanakopita	Mini Pizzas
Mini Quiche	Hamburger/Cheeseburger Sliders
Mini Potato Pancakes	Crispy Brussel Sprouts (add \$ for Bacon)
Swedish Meatballs	Brie & Raspberry Puff Pastry (+\$ per guest)
Meatball Marinara	Crab Stuffed Mushrooms (+ \$ per guest)
Mini Corn Dogs	Mini Crab Cakes (+ \$ per guest)
Cheesesteak Egg Rolls	Golden Fried Shrimp (+ \$ per guest)
Tomato & Mozzarella Skewers	Scallops in Bacon (+ \$ per guest)
Ginger Soy Steak Skewers	Shrimp Cocktail Shooters (+ \$ per guest)
Fried Green Tomatoes	Baby Lamb Chops (+ \$ per guest)
Fried Pickles	
Fried Guacamole	

## SALAD

(Select 1 - served with bread)

**CAESAR** - Romaine Hearts, Caesar Dressing, Shaved Parmigiano Cheese and Croutons

**SPRING** - Mixed Greens, Tomato, Cucumber, Gorgonzola Cheese, Raspberry Vinaigrette

**HOUSE** - Spring Mix, Red Cabbage, Grape Tomatoes, Red Onions, Carrots, Honey Balsamic Vinaigrette

**ARUGULA & ROASTED PEPPERS** - Gorgonzola Cheese, Sesame Balsamic Vinaigrette (+ \$)

**CAPRESE**- Sliced Fresh Mozzarella, Local New Jersey Tomatoes, Balsamic Glaze & Basil (Seasonal) +\$

## MAIN

(Select 3 with a starch and vegetable or 3 with a pasta and vegetable)

**CHICKEN**- Marsala, Parmesan, Francaise, Piccata or Cacciatore \$

Fried Chicken or Fried Catfish \$

**SALMON**- Blackened, Honey Garlic, Piccata, Mango Salsa \$

**MEATBALLS**- Marinara, Teriyaki or Swedish \$

**ROAST PORK LOIN**- Garlic & Rosemary, Peach Tea or Teriyaki \$

**VEGETARIAN**- Baked Ziti, Eggplant Rollatini or Tofu Stir Fry (Vegan) \$

**PASTA**- Rigatoni, Penne or Rotini & Marinara, Garlic or Ala Vodka Sauce \$

**TURKEY**- Gravy & Cranberry Sauce - \$

**HONEY GLAZED HAM**- \$

**SLOW ROASTED PRIME RIB**- Au Jus & Horseradish - \$

**FILET MIGNON**- Herb Butter- \$

## ACCOMPANIMENT

(Select 1 Starch & 1 Vegetable)

Roasted Red Skin Potatoes, Garlic Whipped Potatoes, Roasted Sweet Potatoes, Mashed Sweet Potatoes, Rice Pilaf or Yellow Rice

Seasonal Vegetable Medley, Green Beans with Sun Dried Tomatoes, Green Bean Almondine, Steamed Broccoli, Grilled Asparagus\$, or Brussels Sprouts with bacon & balsamic glaze \$

Adult price per person listed plus NJ Sales tax & 20% Gratuity

\$Kids Per person plus NJ Sales Tax & 20% Gratuity

## Cooper's Served Dinner Package

### BEVERAGE SERVICE

Unlimited Soft Drinks, Water, Non-Alcoholic Beverages  
Regular & Decaffeinated Coffee  
4-Hour House Beverage Tier  
Champagne Toast Included

### APPETIZERS (Select 4)

Fresh Vegetable Crudité	Spinach & Artichoke Bread Bowl
International & Domestic Cheese Display	Antipasto Display
Hummus Display	Balsamic Grilled Vegetables
Smoked Salmon Display	Bruschetta Platter

**Pasta Bar:** (Select 1): Choice of Pasta and Sauce, Bowtie, Penne, Rigatoni, Pesto, Vodka, Marinara

### **Hand Passed Appetizers** (Select 8)

Teriyaki Sesame Chicken Skewers	Mini Short Rib Tartlets & Gorgonzola Cheese
Cocktail Franks	Mini Spinach & Mushroom Quesadilla
Mozzarella Sticks	Mini Traditional Quesadillas
Jalapeno Poppers	Fried Calamari
Mini Vegetable Spring Rolls	Toasted Cheese Ravioli
Chicken Tenders	Mini Chicken and Waffles
Bruschetta	Spinach & Cheese Stuffed Mushrooms
Spanakopita	Mini Pizzas
Mini Quiche	Hamburger/Cheeseburger Sliders
Mini Potato Pancakes	Crispy Brussel Sprouts (add \$ for Bacon)
Swedish Meatballs	Brie & Raspberry Puff Pastry (+\$ per guest)
Meatball Marinara	Crab Stuffed Mushrooms (+ \$ per guest)
Mini Corn Dogs	Mini Crab Cakes (+ \$ per guest)
Cheesesteak Egg Rolls	Golden Fried Shrimp (+ \$ per guest)
Tomato & Mozzarella Skewers	Scallops in Bacon (+ \$ per guest)
Ginger Soy Steak Skewers	Shrimp Cocktail Shooters (+ \$ per guest)
Fried Green Tomatoes	Baby Lamb Chops (+ \$ per guest)
Fried Pickles	
Fried Guacamole	



## SALAD

(Select 1 - served with bread)

**CAESAR** - Romaine Hearts, Caesar Dressing, Shaved Parmigiano Cheese and Croutons

**SPRING** - Mixed Greens, Tomato, Cucumber, Gorgonzola Cheese, Raspberry Vinaigrette

**HOUSE** - Spring Mix, Red Cabbage, Grape Tomatoes, Red Onions, Carrots, Honey Balsamic Vinaigrette

**ARUGULA & ROASTED PEPPERS** - Gorgonzola Cheese, Sesame Balsamic Vinaigrette (+ \$)

**CAPRESE**- Sliced Fresh Mozzarella, Local New Jersey Tomatoes, Balsamic Glaze & Basil (Seasonal) +\$

## MAIN

(Select 3 with a starch and vegetable or 3 with a pasta and vegetable)

**CHICKEN**- Marsala, Parmesan, Francaise, Piccata or Cacciatore \$

Fried Chicken or Fried Catfish \$

**SALMON**- Blackened, Honey Garlic, Piccata, Mango Salsa \$

**MEATBALLS**- Marinara, Teriyaki or Swedish \$1

**ROAST PORK LOIN**- Garlic & Rosemary, Peach Tea or Teriyaki \$

**VEGETARIAN**- Baked Ziti, Eggplant Rollatini or Tofu Stir Fry (Vegan) \$

**PASTA**- Rigatoni, Penne or Rotini & Marinara, Garlic or Ala Vodka Sauce \$

**TURKEY**- Gravy & Cranberry Sauce - \$

**HONEY GLAZED HAM**- \$

**SLOW ROASTED PRIME RIB**- Au Jus & Horseradish - \$

**FILET MIGNON**- Herb Butter- \$

## ACCOMPANIMENT

(Select 1 Starch & 1 Vegetable)

Roasted Red Skin Potatoes, Garlic Whipped Potatoes, Roasted Sweet Potatoes, Mashed Sweet Potatoes, Rice Pilaf or Yellow Rice

Seasonal Vegetable Medley, Green Beans with Sun Dried Tomatoes, Green Bean Almondine, Steamed Broccoli, Grilled Asparagus\$, or Brussels Sprouts with bacon & balsamic glaze \$

Adult price per person listed plus NJ Sales tax & 20% Gratuity

\$ Kids Per person plus NJ Sales Tax & 20% Gratuity

Dinner \$ Kids Per person plus NJ Sales Tax & 20% Gratuity

## Fantastic Enhancements to Your Party

### **Mashed Potato Martini Bar**

Garlic mashed and sweet mashed served in a martini glass

Top it as would like: Bacon, Sour cream, Whipped Butter, Chives, Cheddar Cheese, Marshmallows, Brown Sugar, Diced Tomatoes, Crispy Onions

### **Pasta Station**

Select your three favorite pastas and favorite sauces.

Top it as you would like: Broccoli, Mushrooms, Roasted Red Peppers, Shrimp, Chicken and Spinach  
Add Cheese Raviolis or Tortellini additional \$

### **Oriental Stir Fry Wok Station**

Shrimp, Chicken, Beef, Oriental Vegetables made to order and cooked to show with White Rice or Lo Mein Served in Authentic Containers

### **Carving Station**

Oven Roasted Turkey, Cajun Spiced Roast Sirloin, Pastrami, Honey Glazed Virginia Ham

Slow Roasted Prime Rib Carving Station available for an additional

Lamb Chop Carving Station available for an additional

Choose 1 for \$ per guest      Choose 2 for \$ per guest      Choose 3 for \$ per guest

### **Macaroni and Cheese Martini Station**

Macaroni with your choice of Cheddar and Creamy Parmesan Cheese

Top it as you would like with: Bacon, Broccoli, Scallions, Roasted Red Peppers, Diced Tomatoes, Crispy Onions and Crumbled Bleu Cheese

### **Cheesesteak Station**

Chicken or Beef, Cheese Sauce, Provolone, Mushrooms, Fried Onions, Peppers, Hot Peppers, Lettuce, Tomato, Red Onions, Mayo, Ketchup, Oil & Vinegar

### **Panini & Ryebein Sandwich Station**

Choice of two: Grilled Chicken, Spinach & Muenster, Sliced Turkey Monterey Jack Cheese & Pesto, Sliced Ham & Pork with Monterey Jack Cheese Honey Mustard & Caramelized Onions, Grilled Corned Beef Ryebein Sandwiches

### **Cooper's Gourmet Specialty Pizza**

Choose any 2 Styles, Displayed on Decorative Tiles

Served with Parmigianino Cheese, Red Pepper Flakes, Garlic and Oregano

Margherita, Italian Sausage, Meat Supreme, Buffalo Chicken, Shrimp Scampi, White, Vegetable & Chicken Parmigianino

### **Taco Station**

Hard & Soft Shells with Grilled Chicken and Ground Beef served with beans, rice, sour cream, guacamole, shredded lettuce, shredded cheese & salsa

### **Fajita Station**

Shrimp, Chicken, Beef, Vegetables made to order and cooked to show served with beans, rice, sour cream, guacamole, shredded lettuce, diced tomatoes, shredded cheese & salsa

## **3 Foot Chocolate Fondue Fountain**

Warm Free Flowing Ribbons of Chocolate

### **Six Toppings**

Available Toppings: Oreos, Nutter Butters, Rice Krispy Treats, Gummy Worms, Graham Crackers, Pretzel Rods, Strawberries, Pineapple, Marshmallows, Banana, Orange Segments, Apple Slices, Cherries, Biscotti's, Vienna Fingers & Pound Cake

## **Ice Cream Sundae Bar**

Build your own ice cream sundae bar!

Choose from Chocolate or Vanilla Ice Cream and indulge in all the topping you want!

## **Deluxe Sweet Shoppe Candy Buffet**

Featuring a Decorated Display of 15 Candies & Take-Home Bags with Personalized Labels

## **Boardwalk Style Fried Oreos**

Good, Simple and No Reason to Travel All the Way to the Shore to Have Them!

## **Miniature Desserts**

Fruit Tarts, Cannolis, Tiramisu, Éclairs, Cream Puffs & Cheesecake

## **Cooper's Flambe Station**

Choose from Banana Fosters, Strawberry Foster, or Cherries Jubilee cooked before your eyes with Flare served a top Vanilla Ice Cream

## **Cheesecake-tini Station**

New York Style Cheesecake served in Martini glasses. Toppings include Whipped Cream, Chocolate Chips, Cherries, Sliced Strawberries, Blueberries and Marshmallows.

## **S'Mores Bar**

Jumbo Marshmallows, Graham Crackers, and Hershey's Chocolate for an all-time favorite!

## **Lemonade Stand**

Pink and Old Fashion Lemonade served with variety of fresh baked Cookies

## **Doughnut Wall**

Presented on our adorable wooden wall with and Take-Home Bags with Personalized Labels

## **Min Churro Bar**

Mini Churros with your choice of milk and dark chocolate, dulce de leche, or honey dipping sauces and cinnamon sugar, wafers, Oreos and sprinkle toppings!

*For all Enhancements, NJ Sales Tax & 20% Gratuity will be added*

## Entertainment/Lighting/Event Design Packages

(All entertainment, lighting and design items include tax and gratuity)

**The Courtyard Room Rental** (required) – includes Floor Length Linens, Linen Napkins, set-up, rental and breakdown of tables, chairs, china, silverware, glassware, buffet set-ups, etc.

**The 29 Room Rental** (required) – includes Floor Length Linens, Linen Napkins, set-up, rental and breakdown of tables, chairs, china, silverware, glassware, buffet set-ups, etc.

**The River's Edge Room Rental** (required) – includes Floor Length Linens, Linen Napkins, set-up, rental and breakdown of tables, chairs, china, silverware, glassware, buffet set-ups, etc.

**The Havana Room Rental** (required) – includes Floor Length Linens, Linen Napkins, set-up, rental and breakdown of tables, chairs, china, silverware, glassware, buffet set-ups, etc.

**Outgoing DJ/Emcee Entertainer** – Pricing/Styles Available Upon Request

**Audio & Visual Package** (required for DJ to use our system Courtyard Room ONLY) – includes a sound tech to provide support and display personalized messages on LED sign in front of building, all screens and TVs inside, plays montages/display photos provided by client, provides visuals, and coordinates with DJ to provide superior sound for your event Includes lighting of main walls, ceiling décor, 16-tiers of club-style lighting, up-lighting on our Romanesque Columns, all with your choice of colors.

**Pipe & Drape Package** – includes Black Window Treatments for Daytime Events, Providing a Club-like Atmosphere.

**Photo Booth** – unlimited photos for up to **4 hours**. Also includes: Each image is captured on a memory stick and are burned onto a CD for you after the event. We can customize the print-out so the last spot on the strip would include either a logo or the guest of honor's name and date of the event. Unlike the traditional photo booth, guests can select from either an old-fashioned black & white photo or color photo. Also, guests can decide to have the picture print-out vertically or horizontally.

### **Reasons to host your special event or celebration at Cooper's Riverview**

- Newly renovated, historic facility
- Easily accessible between Pennsylvania and New Jersey
- Beautiful views of the Delaware River, all year round
- Large versatile facility with options to fit any budget and design need
- Unique food and beverage options
- One-stop shopping style packages to make planning simple
- We provide a fun, unique atmosphere like no other!!!

### **How/ when can I make a reservation?**

Making reservations are simple. Call the Banquet Sales Director at Cooper's with your requested date, time, guest count and intended menu. The Banquet Sales Director will put together a contract for the event. Once the contract is signed and returned with the requested initial deposit, your event will be booked. In order to ensure the date, time and room of your preference is available, contact us as soon as possible. Some events are reserving dates as early as three years in advance!

### **Do I need to guarantee a head count?**

Yes. Your contract will list an estimated guest count when you book the event. For all events, a minimum guaranteed head count is listed on the contract. If your head count is growing larger than expected, please notify Cooper's as soon as possible to make sure that your group will fit in the designated room or to upgrade to a larger room. Seven days before the event you must call in your RSVP head count to guarantee appropriate food, beverage and staffing.

### **Can I bring my own Food or Drink?**

No, Sorry. To ensure that all drinks and food (including cakes) are served to Cooper's standards, we simply cannot allow outside food or beverages to be served.

### **Is tax and gratuity included?**

No. NJ Sales tax and gratuity in the amount of 20% is additional to all provided food and beverage. Certain service items such as DJ, room fees, etc. will not have tax or gratuity added.

### **Can we decorate?**

Most events are provided with one-hour setup time prior to the scheduled start time. You can provide any decoration as long as it is not construed as food or beverage. No open flame candles are allowed either. (Votives or candles in vases are acceptable). Cooper's provides linen for the tables. Ask the Banquet Sales Director

### **Do you recommend or provide any entertainment, photographers or lodging?**

Yes, the Banquet Sales Director will provide you with a list of preferred vendors who can accommodate your needs. We have a wealth of contacts for virtually any need. Don't hesitate to ask!

### **Are minors allowed?**

Absolutely! Minors are welcome. Of course, all laws regarding underage drinking are strictly enforced.

### **How long is the food served?**

Most events are two to five hours in length. Most buffets have food replenished for an hour. Most buffets will then remain available for an additional half hour before being cleared. We do this to ensure that all food is fresh, and we can stay on schedule for upcoming meal courses.