

Wedding CELEBRATIONS



Welcome

to Cliffbreakers Events at Riverview Inn and Suites

Thank you so much for considering Cliffbreakers Events at Riverview Inn and Suites for your special day. With beautiful river views, boutique flair, and warm hospitality, our venue provides the perfect setting to celebrate one of life's most meaningful moments.

From elegant receptions to intimate gatherings, we take pride in creating unforgettable experiences through exceptional service, thoughtfully prepared cuisine, and a welcoming atmosphere your guests will truly enjoy.

Enclosed you will find our wedding menu options, designed to help you customize a celebration that reflects your style and vision. We would be delighted to work alongside you to create a day that is everything you've imagined and more.

Thank you again for considering Cliffbreakers Events at Riverview Inn and Suites. We look forward to the opportunity to celebrate with you.

Warmest wishes,
The Cliffbreakers Events Team

Hotel Accommodations

The 84 guest rooms and suites at Riverview Inn and Suites provide a peaceful retreat where comfort meets convenience. From the moment you arrive, you'll find carefully selected amenities created to help you unwind, recharge, and stay productive during your visit.



KING AND DOUBLE RIVERVIEW ROOMS

Start your day with an amazing view of Rock River and FREE hot Breakfast. Relax on your sofa. Stay connected with free WIFI and in-room charging station. Enjoy all the amenities of home including microwave, refrigerator and Keurig Coffee.



KING BI-LEVEL SUITES

Wake up to an amazing view of Rock River in your bi-level suite. King bed upstairs and livingroom with sofa downstais. FREE hot Breakfast. Stay connected with free WIFI and in-room charging station. Enjoy all the amenities of home including Keurig Coffee.



Ceremony Packages

\$1,200 Ceremony Fee

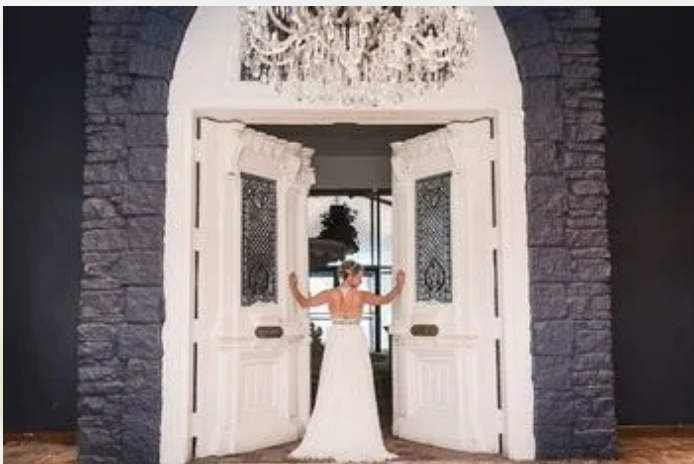
Includes:

One Hour of Rehearsal Time

Onsite Coordinator

Banquet Ceremony Chairs

Complimentary Infused Water Station



Silver WEDDING PACKAGE

\$60.00 Per Person

Reception Rental Fee Waived, Tasting for the Bride & Groom, Complimentary Suite Room for the Bride & Groom for night of

Cocktail Reception

2-Hour Open Bar - Beer, Wine and Soda

Domestic & Import Beer, House Wine, Assorted Sodas, Garnishes

Elegant Display (Please Select 1):

Charcuterie Station:

Assortment of cured meats, artisan cheeses, fresh fruits, nuts, olives, crackers, and accompaniments designed for grazing and sharing.

Antipasto and Grilled Vegetable Station:

Italian-inspired appetizers featuring cured meats, cheeses, marinated vegetables, olives, roasted peppers, and fresh breads or crackers.

Plated or Buffet - Two-Course Dinner

Salads:

Please Select (1):

Caesar Salad

Romaine Lettuce, Grated Parmesan, and side of Dressing

House Salad

Greens, Grape Tomatoes, Cucumbers, Croutons, and choice of Ranch, Bleu Cheese, Golden Italian, Balsamic, Honey Mustard or French Dressing

Entrees:

Please Select (1):

Roasted Chicken Breast

Oven-Roasted Chicken Breast with Pan Jus Mashed Potatoes, and Seasonal Veg

Herb-Roasted Pork Tenderloin

Oven-Roasted Pork Tenderloin with Pan Jus, Mashed Potatoes and Seasonal Veg

Coffee and Tea Service

Vegan/Vegetarian Options available upon request

Add On:

Cake Cutting Fee - \$5.00 per person



A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.
\$250.00++ Bartender Fee

Gold

WEDDING PACKAGE

\$75.00 Per Person

Reception Rental Fee Waived, Sparkling Cider or Champagne Toast for All Guests, Tasting for the Bride and Groom, Complimentary Suite for the Bride and Groom for night of



Cocktail Reception

3-Hour Open Bar - Call Brands

Call Brands, Domestic & Import Beer, House Wine, Assorted Sodas, Garnishes

Elegant Display OR 3 Displayed Hors D'oeuvres (Please Choose 1 Display Style):

Elegant Display (Please Select 1):

Charcuterie Station:

Assortment of cured meats, artisan cheeses, fresh fruits, nuts, olives, crackers, and accompaniments designed for grazing and sharing.

Antipasto and Grilled Vegetable Station:

Italian-inspired appetizers featuring cured meats, cheeses, marinated vegetables, olives, roasted peppers, and fresh breads or crackers.

Displayed Hors D'oeuvres (Please Select 3):

Bruschetta
Vegetable Spring Rolls
BBQ Cocktail Meatballs
Spanakopita

Plated or Buffet - Two-Course Dinner

Salads:

Please Select (1):

Caesar Salad

Romaine Lettuce, Grated Parmesan, and side of Dressing

House Salad

Greens, Grape Tomatoes, Cucumbers, Croutons, and choice of Ranch, Bleu Cheese, Golden Italian, Balsamic, Honey Mustard or French Dressing

Entrees:

Please Select (2) from Silver or Gold:

Roasted Sirloin

Oven-Roasted Sirloin with Pan Jus, Mashed Potatoes, and Seasonal Veg

Oven-Roasted Steak Kabobs

Kabobs, Sautéed Onions and Peppers, Wild Rice Pilaf, and Seasonal Veg

Chicken Marsala

Lightly Breaded Chicken with Marsala Wine and Mushroom Sauce, Mashed Potatoes, and Seasonal Veg

Coffee and Tea Service

Vegan/Vegetarian Options available upon request

Add On:

Cake Cutting Fee - \$5.00 per person



A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.
\$250.00++ Bartender Fee

Diamond

WEDDING PACKAGE

\$90.00 Per Person

Renaissance Ballroom Complimentary, Floor Length Linen with Black or White linens, Sparkling Cider or Champagne Toast for All Guests, Tasting for Bride, Groom, and two guests, Cake Cutting Service, Complimentary Suite for the Bride and Groom for the night before and night of, Chocolate Dipped Strawberries with Champagne Amenity for Wedding Night, Additional Space for Rehearsal Dinner, Complimentary Suite for 1 year anniversary



Cocktail Reception

4-Hour Open Bar - Premium Brands

Elegant Display (Please Select 1):

Charcuterie Station:

Assortment of cured meats, artisan cheeses, fresh fruits, nuts, olives, crackers, and accompaniments designed for grazing and sharing.

Antipasto and Grilled Vegetable Station:

Italian-inspired appetizers featuring cured meats, cheeses, marinated vegetables, olives, roasted peppers, and fresh breads or crackers.

Displayed Hors D'oeuvres (Please Select 4):

Maryland-Style Mini Crabcakes with Spicy Mayo

Bacon Wrapped Sea Scallops

Marinated Shrimp Skewers

Beef Crostini with Horseradish Sauce

Jerk Chicken Skewers

Plated or Buffet - Two-Course Dinner

Salads:

Please Select (1):

Caesar Salad

Romaine Lettuce, Grated Parmesan, and side of Dressing

House Salad

Greens, Grape Tomatoes, Cucumbers, Croutons, and choice of Ranch, Bleu Cheese, Golden Italian, Balsamic, Honey Mustard or French Dressing

Entrees:

Please Select (2) from Silver, Gold or Diamond:

Roasted Prime Rib

Prime Rib with Pan Jus, Horseradish Sauce, Mashed Potatoes, and Seasonal Veg

Baked Salmon

Baked Salmon, Lemon Dill Cream Sauce, Wild Rice Pilaf, and Seasonal Veg

Traditional Shrimp Scampi

Shrimp Scampi in Garlic, Butter, White Wine, Lemon Sauce over Linguine

Coffee and Tea Service

Vegan/Vegetarian Options available upon request



A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

\$250.00++ Bartender Fee

Late Night Bites

ASSORTED FLATBREAD PIZZA PARTY

(One Flatbread Serves 3-4 People)

Cheese Flatbread
\$12.00 per flatbread

Pepperoni Flatbread
\$14.00 per flatbread

Italian Sausage Flatbread
\$14.00 per flatbread

Meat Lovers Flatbread
\$17.00 per flatbread

Supreme Flatbread
\$16.00 per flatbread

SOFT PRETZEL STICKS

With Nacho Cheese Sauce and Hot Mustard

\$7.00 per person

SELF-SERVE NACHO DISPLAY

\$6.00 per person

SLIDER PLATTERS

Cheeseburger

Pulled Pork

Buffalo Chicken

Smoked Brisket

\$48.00 per dozen



Wedding Weekend Options

Welcome Party

Three Displayed Hors D'oeuvres
One Charcuterie Display
One Mini Dessert Display
Two Hour Open Bar Serving Call Brands
\$75.00 PER PERSON

COLD HORS D'OEUVRES

Hawaiian Shrimp and Crab Roll Tray
Tomato Basil Caprese Bruschetta Tray
Deviled Eggs
Antipasto Skewers
Fresh Fruit Kabobs
Open-faced Mini Cucumber Sandwiches
Tea-Style Sandwiches (Ham, Tuna, Chicken or Egg Salad)

HOT HORS D'OEUVRES

BBQ Meatballs
Jerk Chicken Skewers
Marinated Shrimp Skewers
Bacon-Wrapped Sea Scallops
Mini Chicken Tacos
Mild or Hot Chicken Wings (*minimum of 20 guests*)
Pork or Vegetable Mini Egg Rolls
Maryland-Style Mini Crabcakes
Spanikopita



Farewell Brunch

COUNTRY STYLE BREAKFAST BUFFET

Scrambled Eggs, Sausage Links, Biscuits and Gravy, White and Whole Wheat Toast, Butter and Jam, Fresh Fruit, Breakfast Potatoes

\$21.00 per person

EGG CASSEROLE BREAKFAST BUFFET

Egg Casserole with Sausage, Cheddar Cheese, and Broccoli served with Biscuits, Jam, and Butter Fresh Fruit Breakfast Potatoes

\$13.00 per person

CONTINENTAL BREAKFAST BUFFET

Assorted Breakfast Pastries
Jam, Butter, and Cream Cheese
Fresh Fruit

\$16.00 per person

Buffet Enhancements

ASSORTED DANISH (4oz) - \$30.00 per Dozen

Apple Cheese, Cherry Cheese, Cinnamon Almond Bear Claws

ASSORTED DOUGHNUTS - \$18.00 per dozen

MUFFINS - \$24.00 per Dozen

Double Chocolate, Blueberry, Apple Cinnamon, Banana Nut, Lemon Cranberry

ASSORTED BAGELS with CREAM CHEESE - \$22.00 per Dozen

FAMILY-STYLE FRUIT BOWL - \$5.00 per person

ft. Honey Dew, Cantaloupe, Pineapple, Green Grapes

UPGRADE TO THICK-CUT BACON (3 strips per person) - \$4.00 per person

UPGRADE TO TURKEY BACON (3 strips per person) - \$4.00 per person

BREAKFAST PIZZA (12") - \$21.95 per pizza

Sausage Country Gravy, Scrambled Eggs, Crispy Bacon, Diced Potatoes and Onions, and Shredded Mozzarella Cheese

QUICHE (10") - \$22.00 each

choice of Garden Vegetable, Spinach and Herb, or Ham and Swiss (Add or Bacon, Sausage, or Turkey Bacon +\$3.00)

BREAKFAST SANDWICH - \$11.50 each

Scrambled Eggs, American Cheese, and choice of Sausage Patty, Bacon, or Ham on choice of Bagel, Croissant, or Biscuit

Bar Service Options

BEER & WINE OPEN BAR

Bud Light, Budweiser, Miller Light, Miller High Life, Michelob Ultra, Busch Light, Corona Extra, Corona Light, Modelo, 312, Heineken, Blue Moon, Guinness, Stella Artois, Chardonnay, Sauvignon Blanc, Moscato, Cabernet Sauvignon, and Red Blend

Assorted Sodas, Garnishes

First Hour **\$12.00 per person** | Each Additional Hour **+\$7.00 per person**

CALL BRAND OPEN BAR

Crown Royal, Jameson, Absolut, Ketel One, Rush Vodka, Tanqueray, Bombay, Sapphire, Dom B&B, Chambord, House Wine, Domestic Beer, Imported beer and assorted sodas with Garnishes

First Hour **\$18.00 per person** | Each Additional Hour **+\$9.00 per person**

PREMIUM BRAND OPEN BAR

Patron, Bulleit Rye, Martell Vsop, Casamigos, Johnnie Walker Red/Black, Hennessy, Gentlemen's Jack, Maker's Mark, Dewar's, Belvedere Vodka, Glenlivet, Cutty Sark, House Wine, Specialty IPAs, Stouts and assorted sodas with garnishes

First Hour **\$23.00 per person** | Each Additional Hour **+\$13.00 per person**

Additional Bar Upgrades

Wine service with dinner

\$22.00 per bottle

Signature drink

\$5.00 per person

(price subject to change based on availability and ingredients in drink)

Champagne toast add on

\$4.00 per person

Non-Alcoholic Champagne Toast

\$16.00 per bottle

Frequently Asked Questions

How do I check availability for my wedding date?

Simply contact the Cliffbreakers Events Team to inquire about available dates. We recommend reaching out as early as possible, as prime wedding dates book quickly. Our number is 815-282-3033.

How many guests can you accommodate?

Our 15,000 square foot ballroom can hold anywhere from 2-550 guests. The space can be sectioned into smaller spaces to include your ceremony on site as well.

Can we host both our ceremony and reception onsite?

Absolutely. Many couples choose to host their ceremony, cocktail hour, and reception all in one beautiful location for a seamless guest experience.

Can we bring our own vendors?

Absolutely! We also have a vendor list with some wonderful vendors that we have worked with in the past. We just ask that any vendors you bring in have their own certificate of insurance (COI) before they bring equipment on property.

What is the room rental fee?

We operate based off of food and beverage minimums. Those depend on the time of year and day of the week. They range from \$3,500 in our low season to \$15,000 in our high season.

Do you provide food and beverage?

Yes, our team will provide all food and beverage for your event. The only exception is wedding cake. You are welcome to bring that in from a licensed bakery with provided COI.

What is included with the venue rental?

Venue packages may include tables, chairs, linens, setup, teardown, and access to our experienced event staff. Specific inclusions vary by package and event needs.

How do payments work at your property?

The payment has to be submitted via credit card authorization form or certified check.

What is the deposit and do you have payment plans?

We ask for a non-refundable deposit that is 30% of the Food and Beverage minimum along with a signed contract to secure the date. We have another deposit taken 6 months out that is 25% of the F&B minimum. A third deposit is taken 3 months prior that is 20% of the F&B minimum. The final balance must be paid 7 business days prior.

