



**RIVER
STONE**
CHOPHOUSE
EST. 2008



RIVER STONE CHOPHOUSE PRIVATE EVENTS PACKET

OUR STORY

Coastal Virginia's premier independently owned Chophouse featuring Steaks, Seafood and Raw Bar. The only restaurant locally, aging Hereford Beef and custom cutting our own steaks to delight every carnivore.

Signature dishes include a 22 oz. Dry Aged Ribeye, aged in house for 28 days, Deviled Crab Dip and Live Maine Lobsters. A rotating selection of Oysters, plus seasonal salads and sides complete the dining experience. Exceptional service combined with a carefully selected wine list make dining at River Stone an unforgettable experience.

The Arts and Crafts inspired space includes a stone fireplace, romantic booths, dramatic lighting, an oyster and raw bar, and a vibrant bar scene. Outside the bar, the stone patio with fire pit offers a relaxing atmosphere for an after-dinner cocktail or to enjoy a fine cigar.

The second floor offers four private rooms with exceptional audio visual to accommodate all your meeting and reception needs. Serving dinner nightly (except Sunday) from 5 p.m. Lounge opens weekdays at 3 p.m. Private events are scheduled outside of these hours.

River Stone Chophouse is situated in the Harbour View area of northern Suffolk. We are pleased to welcome discerning diners from Coastal Virginia and northeastern North Carolina, as well as visitors to our region who are seeking a distinctive and memorable dining experience.

PRIVATE DINING COORDINATOR - KATI NEWMAN
757.724.9888 KATI@RIVERSTONECHOPHOUSE.COM

8032 HARBOUR VIEW BLVD., SUFFOLK VA 23435
WWW.RIVERSTONECHOPHOUSE.COM 757.638.7990



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ROOMS AND CAPACITIES

All the Rooms have WIFI Availability.

All Food and Beverage Minimums are Based on Dates, Time of Day, and Size of the Group.

<https://youtu.be/V8jglJjHXo>

TALIESIN ROOM

Boardroom 1 Long Table 14 maximum seating

\$750 F&B Minimum

42 inch TV for Presentations- \$100 Charge

\$100 Room Charge



WRIGHT ROOM

Boardroom 1 Large Table 22 maximum seating

Boardroom 2 Long Tables or U-Shape 30 maximum seating

Cocktail Tables 30 maximum standing

\$1,000 F&B Minimum

55 inch TV for Presentations- \$100 Charge

\$100 Room Charge



ROBIE ROOM

Round Tables 32 maximum seating

Cocktail Tables 40 maximum standing

\$1500 F&B Minimum

Flat Screen TV for Presentations- \$100 Charge

\$100 Room Charge



OAK PARK ROOM

Round Tables 64 maximum seating

Cocktail Tables 75 maximum standing

\$2500 F&B Minimum

Screen - Projector can be subcontracted by RS- \$100 Charge

\$100 Room Charge



COMBINATIONS

Oak and Robie Room - Round Tables 95 maximum seating

Cocktail Tables 125 maximum standing

All Rooms - Cocktail Events 150 maximum standing

Minimums are based on dates. Room Charge based on combination.





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HORS D'OEUVRES MENU

LIGHT HORS D'OEUVRES 6-8 PIECES PER PERSON
HEAVY HORS D'OEUVRES 10-14 PIECES PER PERSON
PRE-DINNER HORS D'OEUVRES 3-4 PIECES PER PERSON

CHARUTERIE WITH CHEESE AND ACCOMPANIMENTS
\$10.00 PER PERSON

ASSORTED CHEESES WITH ACCOMPANIMENTS
\$3.50 PER PERSON

WARM SPINACH AND ARTICHOKE WITH TOAST
\$125 / 3 LBS. OR \$75 / 1.5 LBS.

VEGETABLE CRUDITÉS WITH SEASONAL HUMMUS
\$2.50 PER PERSON

MARINATED GRILLED CHILLED VEGETABLES
\$2.50 PER PERSON

HOUSE KETTLE CHIPS WITH SWEET ONION SAUCE
\$2.50 PER PERSON

HOUSE SMOKED SALMON PLATTER
\$3.50 PER PERSON

**STEAK BITES WITH PICKLES, ONION STRAWS AND
HORSE RADISH CREAM 3 LBS.**
SERVES 12 PEOPLE \$95.00

CHOPHOUSE SIGNATURE MEATBALLS 1 LB.
\$22 (15) PIECES

HAM BISCUITS WITH HERBED BUTTER
\$18 DOZEN

**SHREDDED BEEF SLIDERS WITH CARMELIZED
ONIONS**
\$32 DOZEN

**SHREDDED BEEF SLIDERS WITH CARMELIZED
ONIONS**
\$32 DOZEN

**GRILLED CHICKEN AND CHEESE SLIDERS WITH HAM AND
HONEY DIJON**
\$22 DOZEN

JUMBO SHRIMP COCKTAIL
\$36 DOZEN

**GRAND SHELLFISH PLATEAU (9 OYSTERS/9 SHRIMP
COCKTAIL/1 LOBSTER/CRAB COCKTAIL)**
\$90 PLATEAU

TOMATO, MOZZERELLA, BASIL SKEWERS WITH BALSAMIC
\$20 DOZEN

OYSTERS ON THE HALF SHELL
\$26 DOZEN

**HERBED GOAT CHEESE, PIMENTO CHEESE, OR CHICKEN
SALAD GOUGERES**
\$18 DOZEN

CHOCOLATE TORTE WEDGES
\$24 DOZEN

CHEESECAKE BITES
\$24 DOZEN



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PRIVATE DINNER MENUS

Selections and Prices

The prices are not reflective of 12.5% tax and 20% service charge.

See Policies and Procedures for Pre-Order Requirements.

The Host of the event selects one menu from these options to offer their guests.

A customized menu can be created for your group. All entrees are served with a starch, vegetable, and bread.

Vegetarian and Vegan Dishes Upon Request.

DINNER MENU ONE \$55 PER PERSON

FIRST COURSE:

**FIELD GREENS WITH GRAPES AND GREEN
GODDESS**

SECOND COURSE:

**8 OZ. HEREFORD BEEF SIRLOIN
WITH VEAL DEMI-GLACE**

**GRILLED MARINATED CHICKEN BREAST
WITH BEURRE BLANC**

**SCOTTISH SALMON
WITH BEURRE BLANC**

THIRD COURSE:

**FLOURLESS CHOCOLATE TORTE WITH SEASONAL
MOUSSE**

DINNER MENU TWO \$57 PER PERSON

FIRST COURSE:

**FIELD GREENS WITH GRAPES AND GREEN
GODDESS**

SECOND COURSE:

**12 OZ. HEREFORD NY STRIP
WITH VEAL DEMI-GLACE**

**GRILLED MARINATED CHICKEN BREAST
WITH BEURRE BLANC**

CRAB CAKE WITH BEURRE BLANC

THIRD COURSE:

**FLOURLESS CHOCOLATE TORTE WITH SEASONAL
MOUSSE**



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PRIVATE DINNER MENUS

DINNER MENU THREE \$60 PER PERSON

FIRST COURSE:

CLASSIC CAESAR SALAD

SECOND COURSE:

**8 OZ. HEREFORD BEEF FILET
WITH VEAL DEMI-GLACE**

**GRILLED MARINATED CHICKEN BREASTS
WITH BEURRE BLANC**

**SAUTEED SHRIMP
WITH BEURRE BLANC**

THIRD COURSE:

SEASONAL CHEESECAKE

DINNER MENU FOUR \$78 PER PERSON

FIRST COURSE:

**BACON AND BLUE WEDGE, PECANS, AND
TOMATOES**

SECOND COURSE:

**22 OZ. DRY AGED BONE-IN RIBEYE
WITH VEAL DEMI-GLACE**

**GRILLED MARINATED CHICKEN BREASTS
WITH BEURRE BLANC**

**JUMBO LUMP CRABCAKE
WITH BEURRE BLANC**

THIRD COURSE:

CREME BRULEE

COMBINATION MENU FIVE \$55 PER PERSON

**FIRST COURSE:
HOUSE SALAD**

**SECOND COURSE:
SIRLOIN & CHICKEN**

**THIRD COURSE:
CHOCOLATE TORTE**

COMBINATION MENU SIX \$65 PER PERSON

**FIRST COURSE:
CAESAR**

**SECOND COURSE:
BEEF FILET & GRILLED SHRIMP**

**THIRD COURSE:
CHEESECAKE**

COMBINATION MENU SEVEN \$68 PER PERSON

**FIRST COURSE:
BACON BLUE SALAD**

**SECOND COURSE:
NY STRIP & CRAB CAKE**

**THIRD COURSE:
CREME BRULEE**



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WINE, BEER, AND SPIRITS

COMMON QUESTIONS ASKED WHEN PLANNING ALCOHOL SELECTION

HOSTED OR CASH BAR? IT IS VERY COMMON TO PURCHASE WINE AND BEER FOR GUESTS AND HAVE A CASH BAR FOR LIQUOR. WE ARE MORE THAN WELCOME TO DO SEPARATE CHECKS FOR ALCOHOL ONLY. A BAR IS OPTIONAL, BUT MAY BE REQUIRED IN THE OAK PARK ROOM BASED ON THE NUMBER OF GUESTS ATTENDING AND IF IT IS A CASH BAR. A \$100 BAR SET-UP FEE MAY APPLY.

WILL RIVER STONE WORK WITH MY BAR BUDGET? ABSOLUTELY. COMMONLY OFFERING A RED AND A WHITE WINE IS GREAT; HOWEVER ON SOME EVENTS OTHER OPTIONS WOULD MAKE THE EVENT MORE FUN AND ENJOYABLE. PLEASE DISCUSS WITH PRIVATE DINING COORDINATOR YOUR OPTIONS. RIVER STONE CHOPHOUSE DOES NOT OFFER FOR BOTTLES TO BE PLACED ON GUESTS TABLES FOR THE GUEST TO SELF SERVE. WE CAN OFFER A HOST TO GIVE US A CAPPED BUDGET FOR THEIR BAR AND WHEN THAT BUDGET IS USED, THE EVENT GOES TO A CASH BAR.

CAN WE HAVE A WINE TASTING WITH OUR GROUP? YES. RIVER STONE CHOPHOUSE HAS A WINE STEWARDS THAT WOULD BE HAPPY TO SPEAK ON THE WINES AND HELP WITH THE SELECTION FOR YOUR GROUP. WINE TASTINGS ARE A GREAT WAY TO GET YOUR GUEST EXCITED ABOUT COMING TO A DINNER OR COCKTAIL EVENT. THERE IS A \$100.00 CHARGE TO HAVE OUR WINE STEWARD SPEAK AT YOUR EVENT IN ADDITION TO THE SERVICE CHARGE ADDED TO ALL LARGE PARTIES. TO HAVE A WINE TASTING, RESERVATIONS ARE REQUIRED AT LEAST TWO WEEKS IN ADVANCE FOR APPROPRIATE ORDERS TO BE DELIVERED.

HOW DOES RIVER STONE CHOPHOUSE CHARGE FOR ALCOHOL? WE CHARGE BASED ON CONSUMPTION; HOWEVER ONCE A BOTTLE IS OPENED, IT IS PURCHASED. IF WE SPECIAL ORDER WINE FOR EVENT, THE HOST IS RESPONSIBLE FOR THE FULL ORDER PURCHASED, WITH THE OPTION OF TAKING THE REMAINING BOTTLES HOME.

IF I WANT AN ACTUAL BAR OPEN DURING MY EVENT WITH A BARTENDER? THE HOST WILL PRESELECT THE ALCOHOL TO OFFER AT THE BAR WITH THE EVENTS MANAGER. THERE IS AN ADDITIONAL CHARGE OF \$100 FOR A BAR SET-UP FEE AND BARTENDER CHARGE PER BARTENDER. SOME LARGE GROUPS WILL REQUIRE TWO BARS TO INSURE QUICK SERVICE. THE TALIESIN, WRIGHT ROOM ARE NOT CONDUCIVE FOR A BAR AREA. THESE ROOMS ARE BUTLER SERVICE.

WILL RIVER STONE CHOPHOUSE'S SERVERS AND BARTENDERS LIMIT HOW MANY BEVERAGES OUR GUESTS CAN HAVE? FOR GROUPS UNDER 20 OUR SERVERS CAN LIMIT THE AMOUNT THE GUESTS HAVE ON THE HOST BILL, AFTER WHICH THE SERVERS WILL START A TAB FOR THE GUESTS. THE HOST IS RESPONSIBLE FOR ANY TABS THAT ARE LEFT UNSETTLED AT THE END OF THE EVENT. LARGER GROUPS WILL NEED TO PROVIDE TICKETS/COINS FOR THEIR GUESTS, TO LIMIT THE BEVERAGES ORDERED, AND TO PROVIDE TO THE SERVERS. TICKETS/COINS ARE THE RESPONSIBILITY OF THE HOST.

CAN WE BRING IN OUR OWN WINE, BEER AND LIQUOR? A HOST CAN BRING IN BOTTLES OF WINE. THERE IS A \$25.00 CORKAGE CHARGE PER BOTTLE. RIVER STONE DOES NOT ALLOW BEER OR LIQUOR TO BE BROUGHT IN. CHECK WITH EVENT MANAGER ON ORDERING SPECIFIC BEERS OR LIQUORS FOR EVENT.



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POLICIES AND PROCEDURES

SECURING A DATE:

A CREDIT CARD IS REQUIRED TO SECURE A DATE FOR AN EVENT. A DEPOSIT IN THE AMOUNT OF \$500.00 IS DUE 7 DAYS AFTER BOOKING THE DESIRED DATE IN ORDER TO SECURE THE RESERVATION, IF REQUIRED BY EVENTS COORDINATOR.

DEPOSIT POLICY:

IF AN EVENT MUST BE CANCELLED, THE DEPOSIT WILL BE REFUNDED IN FULL IF CANCELLED OUTSIDE OF 30 DAYS, OR IF THE RESERVED SPACE IS RE-BOOKED FOR THE ORIGINAL CONTRACTED DATE. IF AN EVENT IS CANCELLED 15 – 30 DAYS BEFORE AN EVENT, 50% OF THE DEPOSIT WILL BE REFUNDED. NO REFUND WILL BE MADE IF AN EVENT IS CANCELLED INSIDE OF 15 DAYS PRIOR TO THE ORIGINAL CONTRACTED DATE. DEPOSITS TAKEN FOR THE MONTH OF DECEMBER AND/OR FOR THE ENTIRE UPSTAIRS ARE THE ONLY EXCEPTION TO THIS POLICY. ALL DEPOSITS TAKEN FOR AN EVENT SCHEDULED FOR THE MONTH OF DECEMBER OR FOR SECURING THE ENTIRE UPSTAIRS WILL BE REFUNDED IN FULL IF CANCELLED OUTSIDE OF 120 DAYS, AND BY 50% IF CANCELLED 60 – 120 DAYS BEFORE THE EVENT. NO REFUND WILL BE MADE IF CANCELLED WITHIN 60 DAYS OR LESS BEFORE THE ORIGINAL CONTRACTED DATE.

GUEST COUNT POLICY:

1. A PRELIMINARY GUEST COUNT IS REQUESTED AT THE TIME OF BOOKING ALL PRIVATE DINING SPACES. 2. A FINAL GUARANTEED NUMBER OF GUESTS MUST BE RECEIVED THREE DAYS (72 HOURS) PRIOR TO THE EVENT TO THE EVENT COORDINATOR WITH A CONFIRMATION RESPONSE. IF THE EVENT IS SCHEDULED FOR A WEDNESDAY, THE FINAL GUEST COUNT IS TO BE PROVIDED THE FRIDAY BEFORE THE EVENT. IF A FINAL GUEST COUNT IS NOT RECEIVED THEN THE ORIGINAL RESERVATION NUMBER ON THE EVENT SHEET BECOMES THE GUARANTEED GUEST COUNT. 3. FINAL BILLING WILL REFLECT THE GUARANTEE OR THE ACTUAL NUMBER IN ATTENDANCE, WHICHEVER IS GREATER. IF A FINAL HEAD COUNT IS NOT PROVIDED BY THE CLIENT, THE GUEST COUNT NUMBER ON THE CONTRACT WILL BE THE FINAL GUEST COUNT. 4. A \$250 SURCHARGE WILL BE ADDED TO AN EVENT, IF THE NUMBER OF GUESTS IN ATTENDANCE EXCEEDS THE FINAL GUARANTEE BY MORE THAN 3 GUESTS. THIS APPLIES TO ALL GROUP SIZES.

MENU:

1. MENU SELECTIONS MUST BE FINALIZED WITH THE EVENT COORDINATOR NO LATER THAN TWO WEEKS PRIOR TO THE EVENT TO ENSURE THE AVAILABILITY OF THE DESIRED SELECTIONS. FOR PARTIES OVER 33 GUESTS, A PRE-ORDER IS REQUIRED ONE WEEK PRIOR TO THE EVENT, TO ORDER PRODUCT AND TO MAKE GUEST CARDS. IF THE PRE-ORDER IS NOT PROVIDED A UNIVERSAL CHEF'S SELECTED PLATE WILL BE PROVIDED FOR ALL GUESTS. 2. SHOULD THE EVENT BE CANCELLED INSIDE OF 48 HOURS, THE CLIENT IS SUBJECT TO A PER PERSON CHARGE BASED ON MENU SELECTIONS OR THE \$500 CANCELLATION CHARGE (WHICHEVER IS GREATER). 3. RIVER STONE CHOPHOUSE PERIODICALLY REVIEWS MENU PRICES. ALL PRICES ARE GUARANTEED FOR 90 DAYS. 4. FOOD AND BEVERAGE SERVICE MUST BE CONTRACTED THROUGH RIVER STONE CHOPHOUSE. NO OUTSIDE CONTRACTED FOOD OR BEVERAGE WILL BE PERMITTED, UNLESS APPROVED BY THE EVENT COORDINATOR. WEDDING AND SPECIALTY CAKES ARE THE ONLY EXCEPTION TO THIS POLICY.

BAR BEVERAGES:

1. ALCOHOL IS CHARGED ON A USAGE BASIS ONLY. RIVER STONE CHOPHOUSE WILL NOT QUOTE A PER PERSON PRICES FOR BEER, LIQUOR OR WINE. 2. WINE SERVICE FOR ALL EVENTS IS BY THE BOTTLE. THE TERM HOUSE WINE REFERS TO WINE PRICED AT OR UNDER \$40 A BOTTLE. THE TERM SELECT WINE INDICATES THAT THE CLIENT HAS SPECIFIC WINE REQUESTS FOR HIS/ HER EVENT.



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POLICIES AND PROCEDURES

TAX AND GRATUITY:

1. APPROPRIATE VIRGINIA STATE (6%) AND CITY (6.5%) TAXES AND 20% SERVICE CHARGE WILL BE ADDED TO EACH EVENT CHECK. THIS INCLUDES CASH BAR CHECKS. 2. ADDITIONAL GRATUITIES WILL BE AT THE CLIENTS' DISCRETION. ATTENDANT CHARGES: IN THE CASE OF SOME PRIVATE EVENTS, ADDITIONAL ATTENDANTS MAY BE NEEDED. IF REQUIRED, THE EVENTS COORDINATOR WILL ADVISE THE CLIENT ACCORDINGLY. FOR EXAMPLE AN EXTRA BARTENDER. DUE TO THE RISING COSTS OF PRODUCTS, WAGE INCREASES AND VENDOR COSTS, WE HAVE BEGUN IMPLEMENTING A FEE FOR ALL NON-CASH/ELECTRONIC TRANSACTIONS IN THE AMOUNT OF 3.5%. THIS FEE WILL APPEAR ON YOUR RECEIPT AS A "NONCASH ADJUSTMENT" FOR ALL NON-CASH PAYMENTS.

RENTAL CHARGES:

IN THE CASE THAT A CLIENT REQUESTS SPECIFIC ROOM SET-UP OR FOOD DISPLAYS THAT DO NOT FALL UNDER RIVER STONE CHOPHOUSE'S REGULAR SET UP- A RENTAL CHARGE MAY APPLY. SECURITY/ LIABILITY: RIVER STONE CHOPHOUSE SHALL NOT ASSUME RESPONSIBILITY FOR THE DAMAGE OR LOSS OF ANY MERCHANDISE OR ARTICLES BROUGHT INTO RIVER STONE CHOPHOUSE OR FOR ANY ITEMS LEFT UNATTENDED.

OUTSIDE VENDORS:

1. RIVER STONE CHOPHOUSE HAS A PREFERRED FLORIST AVAILABLE TO ALL CLIENTS. (ONE OF A KIND FLORAL DESIGNS— JOHNNY DEGROFF 757.287.4430) THE HOST IS WELCOME TO USE ANOTHER FLORIST OF THEIR CHOICE, WITH A PRE-ARRANGED DELIVERY TIME WITH THE EVENT COORDINATOR. 2. RIVER STONE CHOPHOUSE CAN ARRANGE AUDIO VISUAL REQUIREMENTS AT AN ADDITIONAL CHARGE. ALL EQUIPMENT NOT ARRANGED BY RIVER STONE CHOPHOUSE MUST BE REMOVED AT THE END OF THE EVENT. NOTHING MAY BE STORED OVERNIGHT. 3. THE MANAGEMENT TEAM OF RIVER STONE CHOPHOUSE RESERVES THE RIGHT TO REFUSE ANY SUBCONTRACTOR ADMITTANCE TO THE RESTAURANT. 4. THE MANAGEMENT TEAM OF RIVER STONE CHOPHOUSE RESERVES THE RIGHT TO DESIGNATE THE VOLUME LEVEL OF ANY ENTERTAINMENT (INCLUDING DJ, MUSICIANS, SPEAKERS, ECT.). ALL ENTERTAINMENT MUST BE PRE-ARRANGED WITH THE SPECIAL EVENTS COORDINATOR. GROUP DANCING WITH DJ IS NOT PROHIBITED UNTIL AFTER 9:30PM OR WHEN THE DINING ROOM IS CLEARED ON THE FIRST FLOOR.

PARKING:

THERE IS AMPLE PARKING FOR MOST GROUPS IN THE RESTAURANT'S PRIVATE PARKING LOT. SPECIAL ARRANGEMENTS FOR A VALET SERVICE MAY BE REQUIRED FOR GROUPS OVER 75 MONDAY THROUGH THURSDAY AND FOR GROUPS THAT EXCEED 50 ON FRIDAY AND SATURDAY. THE SPECIAL EVENTS MANAGER WILL ADVISE THE CLIENT ACCORDINGLY. SMOKING POLICY: RIVER STONE CHOPHOUSE IS A NON-SMOKING FACILITY. SMOKING IS PERMITTED ONLY OUTSIDE OF THE RESTAURANT.

PAYMENT:

1. THE FORM OF PAYMENT IS TO BE IDENTIFIED PRIOR TO THE EVENT. SEPARATE CHECKS FOR FOOD IS PROHIBITED. IF PAYMENT CHANGES TO SEPARATE CHECKS FOR FOOD THE NIGHT OF EVENT, THERE IS A \$100.00 SEPARATE CHECK CHARGE. THE SEPARATE CHECKS CAN TAKE UP TO 30 MINUTES TO EXECUTE. 2. RIVER STONE CHOPHOUSE ACCEPTS CASH, BUSINESS CHECKS, AMERICAN EXPRESS, DISCOVER, MASTER CARD, AND VISA. 3. THE BALANCE OF ALL CHARGES ACCRUED DURING THE EVENT MUST BE SETTLED AT THE FUNCTION'S END.