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VISITING RIVERDALE

Thank you for making an appointment to visit Riverdale Manor for every visit, even if you would just like to view the grounds. Please remind your vendors, friends, and family to give us a call before they stop in so they don't accidentally walk into someone else's event.



RERDALE UPDATE

Tony Hoffer Photography

THE BEST OF THE BEST!

Wow! 2022 was another fabulous year at Riverdale Manor. We are pleased to announce that we have been selected, once again, as a 2023 winner of The Knot Best of Weddings in the Central Pennsylvania, Philadelphia, and Baltimore regions. The Knot Best of Weddings is a wedding planning roadmap for brides from all over the country and serves as a resource "by couples, for couples."

As a recipient of the "Best of" award for 16 years in a row, Riverdale Manor endures as one of The Knot Best Of Weddings Hall of Fame members. The Hall of Fame only features the preeminent wedding professionals who have merited four or more of The Knot Best of Weddings.

The Wedding Wire Couple's Choice Award for 2023 has also been awarded to Riverdale Manor. This is the eighth year in a row that Riverdale has been bestowed with this award, which acknowledges wedding specialists who demonstrate excellence in quality, service, know-how, responsiveness, and professionalism. An international award, The Wedding Wire Bride's Choice Award recognizes only the top 5 percent of wedding professionals within the vendor community, and Riverdale was a recipient again this year!

We were also excited to be on the cover of Lancaster County Magazine and have a lengthy photo spread in the January 2023 edition.

Thank you to all of the couples throughout the years who have made these prestigious awards possible. We greatly appreciate your support. Riverdale Manor aims to exceed our couples' expectations and strive to be an elite wedding venue. We are overjoyed to be recipients of these awards.





Safety First!

After a very busy 2022, we are deep into our winter refresh of the property. As always, we are working on maintaining and improving all areas of the property. Every winter, we take the time to deep clean, paint, or polish every surface, so it is as fresh and clean as possible for upcoming weddings.

As we continue to invest in Riverdale Manor's future, we reviewed several of our policies to see what we could do to improve the quality and safety of every event for our clients, guests, and staff. After several near misses with candles breaking on the floor and with a mulch fire beside the farmhouse, we are making the following changes to our candle, smoking, and sparkler policies:



Candle Policy: We are no longer allowing "real" candles with a flame to be set on the floor to line the aisle or to surround the sweetheart table. However, battery-operated LED candles are permitted. "Real" candles are only allowed on guest tables and in areas where they are unlikely to be kicked over. We now have the LED Candles available for rent at the same price as our pillar candles at \$5.00 each, and the fee for the cylinder vases remains at \$1.00 each. As always, all candles must be enclosed in glass taller than the flame. If you are working with a florist or other rental company for your candles, please let them know of this policy. We will send them a reminder as well.

Smoking Policy: The smoking section is restricted to one area only to preserve our beautiful property and ensure we are not polluting the environment. Guests seen smoking anywhere else will be guided to the proper area. There are ample ashtrays provided in the smoking section to extinguish cigarettes and cigars safely. To encourage clients and their guests to follow our smoking policies, we now require a \$250 damage deposit to be paid with a credit card hold before your rehearsal. If your guests are respectful of our smoking policies and butts aren't disposed of on the ground, in planters, driveways, etc., or any other damages requiring additional repairs and maintenance, we will release your deposit within two weeks of your event. Our goal is not to retain this deposit, and by helping us keep our property picture-perfect for future events, this will be easily avoided.

Cigar Bars: Can be set up in the designated smoking area, but there will be a non-refundable \$100 cleaning fee added to your final invoice considering the high volume of smoking and cleanup that comes with a cigar bar.

Sparklers: Our last fire-related concern is sparklers. While we have not made any changes to our policy, we are being told that insurance carriers are no longer covering sparklers. Check with your insurance company soon, or consider glow-stick or other fun photo op send-off ideas instead.



The culinary team at Thyme and Seasons Catering has once again put their knowledge and skills to the test at our internal tasting. We tried various dishes with our sales and management team to keep the menu fresh and engaging. This year we are excited to share with you our many additions. Starting off, we have a selection of new vegan and gluten-free hors d'oeuvres that everyone will enjoy. Whether fried Buffalo Cauliflower, Quinoa Zucchini, Falafel Bites with lemon tahini dressing or our tangy Sweet Potato Tostadas served with tropical salsa, these are great options for the whole crowd.



Our stationary hors d'oeuvres have new upgrades, such as the Mediterranean Bruschetta Bar featuring an array of items to nibble on, like homemade hummus, eggplant spread, pickled cucumbers and onions, white bean salad, lentil tabbouleh, grape leaves, and mushroom pate. The Flatbread Pizza Station features flatbreads with prosciutto and parmesan, roasted vegetables with basil pesto, and tomato bruschetta with arugula, and our Mini Po' Boy Sandwich Bar has fried oysters, shrimp, and fish with all the condiments served open-faced on toasted French bread. Our entrees now include a delicious Chicken Cacciatore braised in a saucy medley of peppers, onions, mushroom, and tomatoes or the Za'atar Seasoned Chicken with lemon dill tahini. For the vegetarians in the crowd, try the battered and fried Portobello Steak with homemade gravy or the creamy, golden brown Cauliflower Gratin baked in a Swiss cheese and almond béchamel. Don't forget the salad to start the dinner with. Our Quinoa and Roasted Vegetables Salad with Lemon Tahini Dressing is light and refreshing. In addition, our Curry Station now has Aloo Gobi, a creamy curried mix of cauliflower, onion, and potato, as well as two new pizzas to choose from, the White Pizza with roasted broccoli and onion or our chef's roasted vegetable pizza with basil pesto. Be sure to check out all our menu selections for 2023- 2025. Whether you're looking to please your vegan and vegetarian guests or want to offer a perfectly cooked beef filet, we have a wide variety of culinary dishes!



Similarly, our pastry chef has been reworking our dessert menu! In addition to offering classic two-tiered frosted or naked wedding cakes, we have expanded our wedding cake selection to include a single-tier 6-inch or 10-inch wedding cake, and that's just the beginning! Couples are welcome to enhance their wedding cake with fresh berry accents or an elegant caramel drizzle that drips down the side of the wedding cake with poise. Couples are always welcome to provide cake toppers for a personalized touch or borrow one of our cake stands to match your decor theme! The Budget Buffet is an excellent option for groups with at least 50 guests and offers a single-tier 6-inch wedding cake, sheet cake, and mini cookies and brownies. When you select the ever-popular Dessert Buffet, you'll want to consider adding our favorite dessert options: The Pear Caramel Mousse Cake or the Peanut Butter Mousse Cake - seriously delicious! The Pear Caramel Mousse Cake is lined with Ladyfingers and topped with a creamy and polished pear mousse. The Peanut Butter Mousse Cake is a classic combination of rich chocolate cake layered with velvety peanut butter mousse and decadent chocolate ganache. Take full advantage of the Dessert Buffet by offering a variety of mini desserts, cakes, pies, and tarts for a scrumptious dessert display. Our sweets are always baked with care and will leave you and your guests craving more!



CORPORATE MEETINGS & EVENTS

Riverdale Manor and Thyme & Seasons Catering are more than just weddings! We host numerous corporate, non-profit, and educational events here every year. Whether your workplace is planning a holiday party, an awards banquet, or education enrichment, Riverdale Manor's location and convenience makes it the perfect venue.

Thyme & Seasons Catering offers a focused corporate menu that can suit any budget, and we are always happy to create a custom menu that suits your style and helps you meet your goals. Your employees have worked hard this year, juggling all that has been thrown their way. Need a way to say thank you? Treat them to a surprise boxed grab-n-go lunch or provide those working remotely with a pick-up care package filled with an easily reheated family meal from Thyme & Seasons Catering. We would love to partner with you to create a new way to express your appreciation.



Соlог, Соlог, Соlог!

Abi Harte Photography



Introducing...Viva Magenta & Apricot Crush, the 2023 & 2024 Pantone Colors of the Year respectively! Apricot Crush is a warm, luminous tone that plays nicely with neutrals. Viva Magenta is a bold pinkish red that is dramatic and theatrical which can be easily incorporated into your wedding plans via table linens or accents like a statement bridal bouquet or colorful stationary

Lauren Fisher Photography

"Typically, people get super scared when it comes to incorporating colors for the wedding day, but there is nothing to be nervous about," according to Megan Waltman of Pearls & Petals. She suggests "looking at the color wheel and picking complimenting or adjacent colors; it's that easy. Things do not need to be so matchymatchy, either. Especially in the flowers, it's important to use tints and shades of the colors you pick so that everything is not one note. And trust your vendors!".

Additionally, Sandy Porterfield with Sandra Porterfield Floral Design says, "Pale blue is the new blush!" She also suggests that a summery English garden theme lends nicely to this look with greens accented with pale pink, blush, peach, beige, apricot, soft blue, and just maybe a pop of Apricot Crush.

Whatever color scheme you choose, embrace it, make it your own, and be bold! Don't forget that your Riverdale coordinators are also always here to help with suggestions and ideas!



THE TASTING



The Process

- Book your event at Riverdale Manor
- Create a menu with your coordinator that works well for you and your budget
- Schedule the menu tasting
- You and a few friends or family attend the tasting at the predetermined time. You can have a total of 4pp (inclusive of yourself) attend the tasting.
- Our chefs prepare the food
- Our coordinator will meet with you and present the food
- EAT and Enjoy!
- BTW.....Our pastry chef will give you a few goodies as well!



"Food is as much about the moment, the occasion, the location, and the company as it is about the taste" -Heston Blumenthal - The Sophisticated Gourmet

Without a doubt, one of the most anticipated and favorite appointments for our clients is the menu tasting. We offer tastings as a courtesy to all of our clients, and the tasting is scheduled based on our kitchen availability. The kitchen typically has more availability on the weekends in the morning prior to our client's arrival and during our off-season.

So what is the menu tasting? The tasting is when clients get to sample many of the menu offerings that they selected for their event. Our clients are invited to enjoy a sampling of the entrees, soup or salad, and side dishes. We are not able to present hors d'oeuvres and wedding cakes because our chefs cannot purchase and prepare certain items in such small quantities.



Ceremony Rehearsals

BY : SEALED WITH A KISS BY KAIT (KAIT VERKEST)



Let's talk about rehearsals! Why are they so important? Collectively, you spend countless hours planning and preparing for your wedding day, so it is executed with perfection. Most take part in multiple beauty and food trials but then wonder if a ceremony rehearsal is absolutely necessary. We are here to tell you it is!

Even though Riverdale is equipped with knowledgeable coordinators, their duty come ceremony time is to help direct you down the aisle (processional/recessional). Once you are at the altar, your officiant takes over. If your officiant is a friend or family member, it is especially important that they are present, so they have an idea of the space and layout. An officiant well-versed in ceremonies will walk you through all the integral and transitory parts of the ceremony.



Let us clear up a common misconception about rehearsalsthey are NOT just to go over the processional and recessional with some chatter in between. A well-planned and executed rehearsal should take roughly double the amount of time your ceremony is slated to be. Since you have planned your ceremony with your officiant, they should be the one present to walk you through it; and this does not mean reading the ceremony from start to finish. Rather, at a minimum, it should address the presentation of the bride and exchange to the altar; where readers should be seated and then when and where readers will present; the handling of the vows and microphone; the retrieval of rings and exchange of gratitude with your best man or ring bearer along with placement of the rings; the length of the first kiss; and the cues of how to present yourself as a married couple to the audience. Since every ceremony is unique to the couple, exchanges and transitions are not a 'one size fits all' and, therefore, imperative that your officiant be present and not left for the coordinator to juggle.

As you can see, there are a lot of moving parts to make sure exchanges are smooth, and photo opportunities are maximized. To this point, your other ceremony vendors will be grateful that you rehearsed as well. It's a win-win. We as vendors, can perform at our best while delivering a quality product, and you are prepared for what your wedding day is all about- the moment you say I DO!

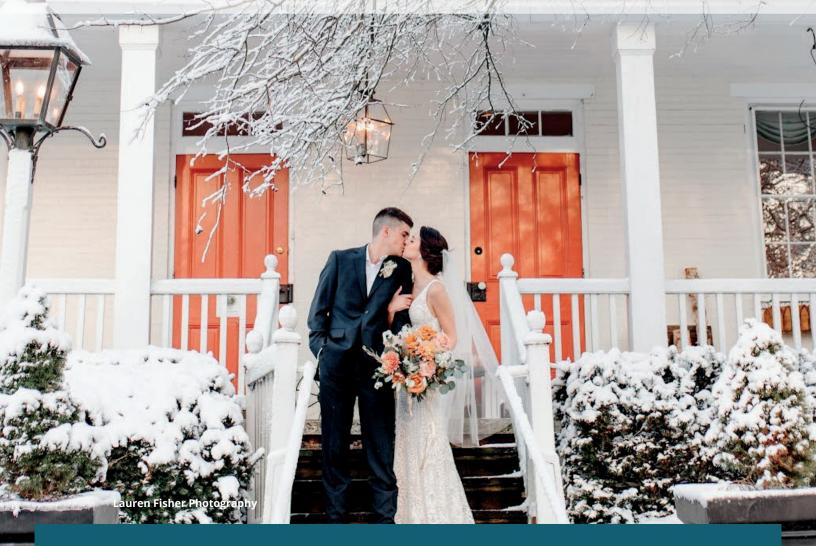
WINTER WHITE

EVENTS BOOKED FOR JANUARY 2, 2024- MARCH 10, 2024, WILL RECEIVE A \$400.00 WHITE CHAIR CEREMONY CREDIT FROM RIVERDALE MANOR AND A \$300.00 HORS D'OEUVRES CREDIT FROM THYME & SEASONS CATERING WITH A \$6,000.00 CATERING MINIMUM

discounts in conjunction to our special are also being offered by our preferred vendors:

DJ Andy M Occasions Disc Jockeys 30 West Entertainment Provolve Entertainment Lauren Fisher Photography Soul Focus Media Nathan Desch Photography K.M. Keagy Photography

Petals with Style Vivace Live String Quartet Cherrywood Ensemble Sealed With a Kiss by Kait Rosie's Creative Cakes Bella Manse Unique Limousine Bachelor Boys Band Big Party Photo Booth Shining Star Photo Booth Courtyard by Marriott Greenfield Hampton Inn Greenfield Residence Inn Lancaster



IT'S ALL IN THE DETAILS

BORROWED OR RENTED

THE SUITES

TABLE SERVICE



Riverdale Manor has several items that you are welcome to "borrow" from us for your ceremony and reception to help simplify your day! Arches, pedestals, easels, card boxes, place card holders, table numbers are just a few of the items available. Visit the Something Borrowed page on RiverdaleManor.com to see our Something Borrowed or Rented items and pictures.



Hair, makeup, and dresses are ready, and day-of prepping for your wedding has begun! The Riverdale suites are available 3 hours prior to the start of your event and supply ample space and plenty of comfort for all members of your bridal party as you get ready on the big day. Remember to order lunch or snacks from Thyme & Seasons to keep everyone happy and their bellys full as the final preparations are made.



During dinner service, tables are served in numerical order. As a result, you should have all of the guests of honor seated at the lowest numbered tables. For example, parents and members of the bridal party should be seated at tables 1 through 4. They are served a little sooner to allow them more time for photos or socializing.

PLACECARDS



The simpler the better! Easy to read individual place cards for each guest with their name, table number and entrée choice on the front of the card is the best way for our staff to serve your guests quickly for a seated dinner. For buffet or station style events, you may provide a seating chart that lists your guests alphabetically by last name with the corresponding table number, guests will be certain to find their seats much easier this way.



TABLE NUMBERS



Riverdale Manor supplies table numbers and stands for your use. Table numbers guide your guests to their tables and allows us to get the proper meals efficiently to your guests. Easy-to-read table numbers and straightforward place cards greatly increase speed and accuracy of dinner service. If you are making your own table numbers, they need to be large and distinct enough for our service staff to see them from across the room. Some clients choose to give their tables a name in lieu of table numbers. Please be advised that these tables must also be numbered in order for our staff to properly serve your guests.