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Sobed Creative Media

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.



Emily Grace Photography

RIVERDALE UPDATE



Marisa Ann Photography

The Best of the Best!

Wow, what an absolutely phenomenal journey we've had at Riverdale Manor in 2023! We are beyond excited to share the delightful news that, once again, we have been selected as a 2024 winner of The Knot Best of Weddings in the Central Pennsylvania, Philadelphia, and Baltimore regions. This prestigious recognition, earned for an impressive 17 consecutive years, has elevated Riverdale Manor to the esteemed ranks of The Knot Best Of Weddings Hall of Fame.

But the celebration doesn't stop there! We are over the moon to announce that Riverdale Manor has also clinched the 2024 Wedding Wire Couple's Choice Award, marking an incredible ninth consecutive year of being honored with this distinguished accolade. This international award is a testament to our unwavering commitment to excellence in quality, service, expertise, responsiveness, and professionalism.

We want to extend our heartfelt gratitude to all the wonderful couples who have played a pivotal role in making these achievements possible. Your unwavering support has been our driving force, and we are immensely thankful for the trust you've placed in us.

At Riverdale Manor, we don't just host weddings; we curate extraordinary, unforgettable experiences. Receiving these prestigious awards fills us with immense joy, and we are eagerly anticipating the continued journey of exceeding expectations and creating magical moments for our cherished couples. Thank you for being an integral part of our incredible story!



CELEBRATING 30 YEARS OF THYME & SEASONS

MAUREEN & JOHN RAEZER
OWNERS



In the Fall of 1993 Maureen and John Raezer opened Thyme & Seasons Café and Catering in downtown Lancaster. Maureen and John met in 1983 while working at Charm City Comedy Club in Baltimore. From there John became General Manager of a large catering company in Baltimore and Maureen became the Director of Catering of the Smithsonian in Washington DC where she produced marquis events such as the inaugural ball and other galas. After they had their daughter Emily in 1992 they decided they wanted to open their own catering business and relocated from Baltimore to Lancaster Pa. and opened Thyme & Seasons Café and Catering in Downtown Lancaster. Their son William worked his way through college as part of the team

As their catering business grew, they decided that they wanted to open their own venue and in 2004 they purchased a property for development that is now Riverdale Manor. Riverdale Manor opened it doors in March of 2006 and has since successfully produced over 2500 weddings and other events.

They largely attribute their success to the support of an incredibly dedicated staff over the last 30 years. We have featured the bios of just some of the many wonderfully talented staff that have attributed to their success.

MONICA WAGNER-
PARTNER, SENIOR SALES
& EVENT COORDINATOR



Monica Wagner has worked for Thyme & Seasons Catering for almost 20 years, starting off as a part time server right after college and now as the senior event coordinator and partner. She loves color, pattern and florals, and her favorite part of helping couples plan their big day is assisting them with the final details such as picking linens and helping to put together their vision.

Monica lives in southern Lancaster County with her 12 year old daughter Ruby and their chihuahua dachshund, Taco. Outside of Riverdale, she enjoys reading, decorating, lots of walking, and volunteering in her community.

MIKE BAKSA-
EXECUTIVE CHEF
& PARTNER



I began my career with Thyme and Seasons Catering 16 years ago as a sous chef. Throughout the years I have had many opportunities to gain industry knowledge, practice culinary techniques and apply my creativity. Now, as the Executive chef, I am an integral part of the menu portfolio, team building and overall success of Riverdale Manor as Lancaster's premier wedding venue.

RON WENGER -
PROPERTY MANAGER



I began working at Thyme & Seasons and Riverdale Manor 28 years ago. I worked with John and Maureen when Thyme & Seasons was just a café downtown Lancaster in 1994, and since then I have been reliable in the creation and upkeep of Riverdale Manor. I am responsible for anything from taking care of the landscape to new additions and building projects. When something goes wrong everyone knows to "just call Ron."

SATOKO ROMANO-
PASTRY CHEF



Satoko Romano has been a professional pastry chef since 2008; she has also worked under professional pastry chefs in New Orleans and in Pennsylvania.

Satoko has single-handedly created Thyme and Seasons pastry department with her precision, commitment to perfection, and complete mastery of her craft. Thyme and Seasons Catering has never before enjoyed the level of talent she imbues in every detail of her work.

DREW WAGNER-
EXECUTIVE SOUS CHEF



Drew joined us in 2011 and soon made a name for himself with his quick wit and unimpeachable work ethic. His natural love for the culinary arts, intuitive approach to cooking, and skill with a blade aided his rapid climb, and quickly made him an invaluable member of the Thyme and Seasons Catering team. Today, he daily enjoys the company of the kitten he rescued from a litter born of Riverdale's original property cat, after fostering all of her siblings.

Hoffer Photography

DOUG WEIDENSAUL-
BARTENDER



PATRICK ENGLE-
BARTENDER



DONNA COLTON-
SERVER



During his eight-year tenure at Thyme & Seasons Catering and Riverdale Manor, Doug progressed from dishwasher to server to bartender, savoring the chance to curate unforgettable wedding experiences. The collaborative effort within a dedicated team, committed to creating magic for couples, has been profoundly rewarding for him. Amid shared smiles, heartfelt toasts, and vibrant dance floors, Doug takes joy in contributing to every wedding. He appreciates working at Thyme & Seasons Catering for the diverse array of guests, fostering memorable interactions, and the exceptional atmosphere and teamwork.

In 2006, my first visit to Riverdale Manor with Emily marked the beginning of a transformative journey. Introduced by Emily, the daughter of John and Maureen, I unknowingly stepped into a pivotal day of unwrapping new ballroom and ceremony chairs at the wedding venue under construction. This encounter led to joining Thyme and Seasons Catering in 2007 as a part-time dishwasher, eventually transitioning to a prep chef role. Through college, I embraced serving and bartending. Over the years, I've worn various hats at Riverdale, from landscaping to event setup. John and Maureen's dedication fueled my growth, fostering connections and lifelong memories. Grateful for the profound impact of Riverdale Manor, Thyme and Seasons Catering, and the invaluable relationships forged along the way.

I have worked for Thyme & Seasons Catering part time for 27 years, while I worked my other full-time job. When I started, we did a lot of off-site catering and traveled to different locations.

Since Thyme & Seasons Catering is now at its permanent home of Riverdale Manor; I am still meeting new people. I work with a great bunch of people, and I still enjoy it. I have retired many times, only to return because I miss the people. I only work 5-hour shifts because I must get home to my little dog Rocky.

DELANEY WENGER -
EVENT ASSISTANT



I started at Thyme & Seasons when I was 16 as a dishwasher, started serving at 17, and now I'm beginning as an event assistant. In the last almost 5 years, I have learned a tremendous amount about working with others and for others. I work with such a special group of people, and I am so fortunate to work somewhere that allowed me to grow as a person as I grew up.



Lauren Fisher Photography

MANNY CANJFIN-
BARTENDER



Manny started his journey at Riverdale Manor on the kitchen staff, back in 2014. Manny has found that this was a great part time job throughout High School, College and as a young professional. Over the years, his upbeat spirit and aptitude for conversation led him to our Serving staff, eventually landing on the bar. Fast forward 10 years, you can find him there now, happily mixing cocktails and chalking up conversations with clients!

MENU UPDATES



We are thrilled this year to announce a host of new menu additions inspired by culinary traditions from all corners of the globe. Tapas from Spain and Cantonese dim sum are tantalizing small plate offerings that are guaranteed to spice up your cocktail hour. Try our staff favorite, the short rib flauta- slow braised short ribs are rolled with shredded cheeses in a tortilla, then fried golden brown and served with a zesty harissa sauce. Or sample our beef bulgogi sliders- thin shaved steak marinated with pear, ginger, and tamari is pan seared and loaded into freshly steamed bao buns. From delectable fried pork belly, chorizo flatbreads, juicy garlic shrimp, and chicken dumplings, to hoisin glazed tofu, veggie spring rolls, and spicy patatas bravas, our hors d'oeuvres will whet the appetite of your carnivore guests as well as the vegetarians.



We didn't stop there, though. Our already impressive grilled salmon station is even better with our gochujang Korean barbecue glaze. And our Mediterranean-inspired greens and grains station is a delicious and healthy way for your guests to create their own masterpiece, with honey harissa chicken, falafel, grilled shrimp, and a smorgasbord of bright herbaceous sauces. Our plated entrees got a tasty upgrade as well with the addition of our sweet and savory Vietnamese ginger chicken. Pan seared and glazed with honey, ginger, tamari, with a fresh scallion accent, this chicken dish packs an umami punch.



Our talented pastry department was also putting their creativity to work with a gorgeous new take on a trendy classic. Our new dessert trifle is not only visually stunning, it tastes even better. Select your three favorites from our chef-curated menu, and watch as your guests devour them. At Riverdale Manor, we promise to make your night a culinary delight you will remember for years!

WHAT IS IN? WHAT IS OUT?

WHAT'S IN: BOLD & BEAUTIFUL COLOR PALETTES & PATTERNS
WHAT'S OUT: WHITE & BEIGE

Neutrals such as white and beige with green florals are classic. However, it's time to step out of the box with whimsy & personality, using vibrant colors. Color and mix and match pattern, can be incredibly impactful and can completely elevate the mood of your wedding venue. Peach Fuzz, the 2024 Pantone color of the year, elevates the desert sunset tones of oranges, peaches, tangerines and rusty oranges. Hues of blues and magenta to peacock greens and lilac are also the palettes of many 2024 mood boards.



WHAT'S IN: SMALL WEDDING CAKES & LOTS OF DESSERT
WHAT'S OUT: LARGE WEDDING CAKES



Hoffer Photography



New Chapters Photography

While this is not necessarily a new trend, small wedding cakes for a picture perfect photo moment, with fun other sweets is a trend that is not going anywhere. Let your guests feast on pies, tarts, or cakes. The Thyme & Seasons catering menu offers loads of fun and scrumptious options like summertime favorites an ice cream sundae bar or late night smores station

WHAT'S IN: VINTAGE & RETRO VIBES
WHAT'S OUT: RUSTIC DECOR

Bows, sleeves, pearls, gloves...they are all back baby! Trade in logs and bud vases for vintage accents to your big day like an old school telephone audio guest book. Pay homage to the 60's and 70's with retro shell and garland cake designs or allow guests to sample different flavors at our new "Nothing to Trifle With" dessert station. In December, 2023 Pinterest found that there's been a 170-percent increase for the keyword search "groovy wedding." Again, think bold colors, funky typography, and playful graphics reminiscent of bygone eras. A bohemian laid-back wedding vibe is certainly all the rage!



Hoffer Photography

THAT'S SO HOT RIGHT NOW

- A THEMED DRESS CODE
- SMALL & INTIMATE WEDDING PARTIES
- PETITE BOUQUETS
- CLASSIC GETAWAY CARS WITH TIN CANS TRAILING BEHIND
- BOHO, TROPICAL & ENGLISH COUNTRY INFLUENCE



Rebecca Shivers Photography



Rebecca Shivers Photography



Rebecca Shivers Photography



Jennifer Janikic Photography

CORPORATE MEETINGS & EVENTS



Riverdale Manor and Thyme & Seasons Catering extend their offerings beyond weddings, playing host to a variety of corporate, non-profit, and educational events throughout the year. Whether your workplace is organizing a holiday party, an awards banquet, or an educational enrichment program, Riverdale Manor's convenient location makes it the ideal location for any event.

Thyme & Seasons Catering presents a dedicated corporate menu that can accommodate any budget. Additionally, we are delighted to tailor a bespoke menu that aligns with your preferences and objectives. In recognition of your hardworking employees who have navigated the challenges of the year, consider expressing your gratitude in a unique way. Surprise them with a boxed grab-n-go lunch or provide those working remotely with a curated care package featuring easily reheatable family meals from Thyme & Seasons Catering. We are enthusiastic about collaborating with you to devise a fresh and meaningful approach to show appreciation and look forward to making your next event a memory that will last a lifetime.

The Tasting

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

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!



Hoffer Photography

WINTER WHITE

special

EVENTS BOOKED FOR 1/2/2025-3/9/2025, 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:

Lauren Fisher Photography
Soul Focus Media
Nathan Desch Photography
DJ Andy M
Occasions Disc Jockeys
50 West Entertainment
Select DJ Group
Fin Entertainment
Films by Virgil

Vivace Live String Quartet
Cherrywood Ensemble
Sealed With a Kiss Officiants
Rosie's Creative Cakes
Bella Manse
Byers Bakery
Unique Limousine
Expressions Limo

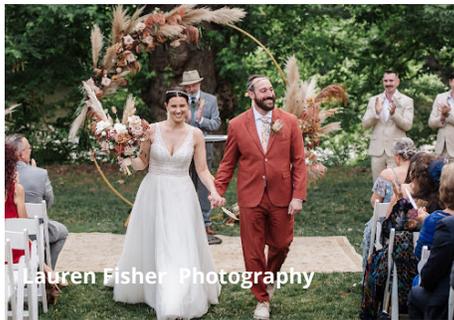
Pearls & Petals
Forever in Bloom Designs
Petals with Style
Bachelor Boys Band
Big Party Photo Booth
Shining Star Photo Booth
Courtyard by Marriott Greenfield
Hampton Inn Greenfield
Residence Inn Lancaster



Frozen in Time Photography

it's all in the details

BORROWED OR RENTED



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. We also have other items such as the circle arbor, lawn games, vases, and candles available for rent. Visit the Something Borrowed and Something Rented sections under the gallery on RiverdaleManor.com to view photos.

PLACECARDS



For served dinners, place cards are **required**, and each guest needs their own individual place card with the entree selection indicated on the card. Simpler is better! Easy to read place cards with the guest's name, table #, and entrée choice on the front of the card is the best way for our staff to serve your guests quickly (leaving lots of time for dancing!). Seating charts for buffet or station style events are just fine.

Pro Tip: Personalize your place cards with a fun font, and if you chose the seating chart route, list your guests alphabetically by last name and the corresponding table #. Guests find their seats much easier this way!

THE SUITES



Your big day has arrived! The Riverdale suites are available 3 hours prior to the start of your event and supply a homey and comfortable spot for your bridal party to put on those finishing touches.

Pro Tip: All you need is love...and some snacks! The wedding day is a long day (especially for your bridal party), so remember to order lunch or suites' snacks from Thyme & Seasons to keep everyone happy and their belly's full.

REHEARSALS



Riverdale provides, free of charge, one hour the day prior to your event, for a rehearsal. The actual time is based on availability and will be provided to you 10-12 weeks prior. At the rehearsal your Riverdale coordinator will review the processional and recessional, but we do also require your officiant to be a part of the rehearsal. According to Kait Verkest with Sealed with a Kiss Officiants "an officiant well-versed in ceremonies will walk you through the integral and transitory parts of the ceremony." Alcohol is not permitted at the rehearsal.

Pro Tip: Schedule a fun, unique, or interactive rehearsal lunch for your guests after the Riverdale rehearsal. Ask your coordinator for their local suggestions.

TABLE NUMBERS & SERVICE



Riverdale Manor supplies table numbers and stands for your use, or you may choose to provide your own. Large, easy-to-read, and distinct table numbers assist the service staff to cater to your guests in a quick and efficient manner.

Pro Tip: Place your VIP guests (close family members & bridal party) at the lower numbered tables, as they get served dinner or called to the stations first.

SET UP & TEAR DOWN



Riverdale's Event Coordinators & event assistants love to help make the day of your big event run as smoothly as possible. We set up all nonperishable decor such as candles, non-perishable centerpieces of modest size, (approx. about 24 inches or less) seating charts, place cards, guest books, card boxes/baskets, ceremony items, cake knife, toasting glasses and similar items. Additionally, at the end of the night, our staff also cleans everything up for you,

Pro Tip: End of the night loadout can be more than most couples plan for. Select a responsible friend or family member to be your point person at the end of the night who will have the capability to and vehicle to handle leftovers, decor, gifts...