

# WATERFRONT WEDDING PACKAGE

## Upon Arrival of Guests

Champagne with berries  
Passed fruit punch  
Passed hors D' oeuvres (choice of six)



## SOUPS & SALADS

(choice of one)

### CARROT GINGER SOUP

Chefs Award winning soup.

### ITALIAN WEDDING SOUP (Stratacella)

Roasted Chicken Broth, Egg Drop served With Parmesan Wafer

### LOBSTER BISQUE SOUP

Roasted New Brunswick Lobster with crème fresh ,chive oil..

### THE WATERFRONT CENTRE SALAD

Boston Bib Lettuce topped with Orange Segments, candied almond slices and our Homemade Garlic Cream Dressing.

### CLASSIC CAESAR SALAD

Tender Romaine Spears, Herb Focaccia Croutons, Parmesan Wafer topped with a Roasted Garlic Dressing.

### CALIFORNIA MIXED GREENS

Fresh Mixed Greens, English Cucumbers, Julienne Carrots, & Roma Tomatoes topped with choice of Dressing



## Premium Pasta Entrée

(choice of one)

### BAKED MANICOTTI

Fresh Tubes of Pasta Stuffed with Ricotta and Baked in a Red Pepper sauce.

### 7 LAYER LASAGNA

Layered with Veal Bolognese Sauce, Ricotta Cheese and Baked in 3 Cheeses

### STUFFED PASTA SHELLS

A Mixture of Italian Soft Cheese, twice Baked in a Red Sauce.

### LOBSTER RAVIOLI

Maine Lobster Meat stuffed and served with a Sage Brown Butter Sauce

### PROSCIUTTO AND TOMATO TORTELINNI

Roasted Roma Tomato sauce With Prosciutto Ragù

### GNOCHI WITH FENNEL SAUSAGE RAGU

Prepared the Roman Way.

### ROASTED FIELD MUSHROOMS WITH VEAL TORTOLLINI

A Mixture of Mushrooms tossed in a Veal Bolognese Sauce.

## PASTA CLASSICS

(Served Family Style)

### PASTA

Penne  
Bow Tie  
Vegetable Fusili  
Rigatoni  
Rotini

### SAUCES

Alfredo  
Roasted Garlic & Basil Cream  
Classic Red Sauce  
Red Pepper Sauce



# WATERFRONT WEDDING PACKAGE

## **PREMIUM ENTRÉE or CLASSIC DUET** (choice of one)

Roasted Aged Tenderloin of Beef and Portobello Mushroom  
Garlic Mashed and Sautéed Asparagus

Roast Breast of Grain Fed Chicken with Spinach and Herbed Goat Cheese,  
Champagne sauce, Wild Mushroom Risotto

Stuffed Sole with Lobster and Shrimp, Champagne butter sauce  
Baby glazed carrots and Rice Pilaf

or

## **CLASSIC DUET ENTREES**

(One Served Individual, One Served Platter)

Angus Certified Top Sirloin of Beef with Mushroom Sauce

Classic Lemon Chicken

Roasted Veal with Diane Sauce

Chicken Cordon Bleu with white wine Mushroom sauce

Sweet & Sour Stuffed Pork Tenderloin

Chicken Supreme with tarragon sauce

Chicken Parmesan

Choice of Two Sides

Lemon Roasted Potatoes, parisienne potatoes, Mini Reds, Garlic Mashed, Rice Pilaf,  
Glazed Baby Carrots, Steamed Broccoli Spears, Mixed Seasonal Vegetables



## **DESSERT**

(Choice of one)

Roasted Pears and Carmel Sauce with Crepes & Vanilla Bean Ice Cream

Raspberry & Lemon Sorbet

Ice Cream Parfait

Waterfront Banana's Foster



## **GALA SWEET TABLE**

Ice Sculpture, Fresh Flowers, Votive Candles, Water Fountain Centre Piece,  
Croquebouché Towers Filled with Chocolate or Vanilla Pastry Cream,  
Assorted Signature Cakes, Fresh Fruit Platter, Mini Pastries, Late-Night Snacks

Choice of 6 Items

Mini Cheese Burgers

Grilled Quesadilla

Mini BLT

Mini Smoothies

Mini Chicago Style Hot Dogs

Asian Chicken Wings

Blue Corn Nacho's & Smoked Salsa

Ice Cream Sandwiches

Mini Ice Cream Cones

Mini Grilled Cheese



## **CREPE STATION**

French crepes prepared with cherries jubilee, Suzette sauce,  
roasted fig & blue cheese sauce. Mixed berries and fresh whipped cream.

## **SPECIALTY COFFEE STATION**

Sugar Rimmed Coffee glasses with a Choice of Liqueurs with Fresh Whipped Cream and  
assorted Toppings. Includes Attended Station - Minimum 125 Guests



# WATERFRONT WEDDING PACKAGE

## COMPLETE BAR PACKAGE

8 Hours (5:00pm to 1:00am) Open Bar  
Imported & Domestic Beers  
Premium brands of Rye, Rum, Vodka, Gin, Scotch  
Bar Mixes, Clamato Juice, Cranberry, Iced Tea, Orange Juice  
Receiving Line Liqueurs  
Unlimited Imported Red & White Wine  
Includes Full bartender service



## PREMIUM WEDDING SET-UP

Full use of the entire facility and only wedding booked that day Saturdays only)  
A Host is assigned to you from start to end of evening.  
Background music will played during your cocktail hour & dinner  
Premium linens and tableware  
Direction cards for your invitations  
Printed Menu Cards  
Professionally decorated Head Table, Receiving Line, Cake Table  
Complete set-up of facility.  
Red Carpet entrance and full doorman services.  
Elegant Chair Covers (White or Ivory)  
Decorative candelabras for Head Table  
Complete menu tasting for up to 6 guests.  
Coordination of your wedding reception  
Centerpieces for all guest tables  
Gold & Silver charger plate for Head table & parents table

**\$89.50** PER PERSON

Price does not include all applicable taxes  
and 15% service charge.  
Based on a min. of 135 guests.  
Friday minimum is 100 guests and 15% less.  
Price may change without notice.

