

CLASSIC WEDDING PACKAGE

APPETIZER

(choice of one)

Tuscany Antipasto

Grilled vegetables, Prosciutto de Parma, melon balls, soft mozzarella, marinated mushrooms & garlic crostini

Grilled Beef Lettuce Wraps

Boston lettuce cups with mango salsa, served with a trio of dipping sauces

Crispy Spring Rolls

Served with a trio of dipping sauces

Waterfront's Crab Salad

Lump crabmeat, avocado salad and cherry tomato salsa with herbed remoulade

Gulf Shrimp Fritters

Served with a sweet & sour red pepper sauce & citrus aioli

SOUPS & SALADS

(choice of one)

Carrot Ginger Soup

Chef's award winning soup

Lobster Bisque

Roasted New Brunswick Lobster with Crème fresh & chive oil

Fresh Melon Soup

Served with a herbed cheese crostini

Roasted Sweet Corn Soup

Topped with cilantro oil

Summer Arugula Salad

Fresh arugula tossed with citrus sherry vinaigrette, served with walnut crusted goat cheese

Classic Caesar Salad

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

Baby Kale Salad

Topped with pear, pomegranate and goat cheese in a sherry vinaigrette



CLASSIC

CLASSIC DUET ENTRÉES

(one served plated, one served on platter)

Angus Certified Rib Eye of Beef with Mushroom Sauce

Roasted Top Sirloin of Beef with Au Jus

Pan Seared Veal Cutlets with Mushrooms & Roasted Red Peppers

Honey Rosemary Roasted Chicken Breast

Sweet & Sour Stuffed Pork Tenderloin

Chicken Supreme with Tarragon sauce

Classic Lemon Chicken

Chicken Parmesan

Choice of Two Sides

Lemon Roasted Potatoes, Rosemary Garlic Roasted Potatoes, Garlic Mashed, Rice Pilaf, Glazed Baby Carrots, Steamed Broccoli Spears, Mixed Seasonal Vegetables

DESSERT

(choice of one)

Chocolate Brownie Explosion with Espresso Ice Cream

Raspberry & Lemon Sorbet

Ice Cream Parfait

Waterfront Banana's Foster

Freshly Brewed Premium Coffee, Espresso, Latte, Cappuccino & Assorted Flavored Tea's

GRAND SWEET TABLE

Premium Assorted Cheesecakes, Assorted Signature Cakes, Fresh Fruit Platter, Mini Pastries, Italian Slab Pizza, Flowers and Additional Table Linens



ENTERTAINMENT

8 Hours of DJ Service
State of the art sound & lighting system
LED Uplighting System to transform the room
Background music played during your cocktail hour & dinner
Complete sound & AV equipment. Including podiums, microphones & LCD projector

COMPLETE BAR PACKAGE

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

PREMIUM WEDDING SET UP

Full use of facility & only wedding booked that day
A host is assigned to you from beginning to end
In-House Wedding Planner & Décor Specialist to help you plan your special day
Premium wedding linens & tableware
Direction cards for your invitations
Printed menu cards
Professionally decorated Head Table, Receiving Table & Cake Table
Centerpieces for all guest tables
Complete set-up & clean-up of facility
Elegant Chair Covers
Complete Menu Tasting for up to 6 guests
Silver Charger Plates for Head Table & Parent's Table

\$99.95++ per person

*Prices do not include 15% Service Charge or Applicable Taxes
Based on a minimum of 140 guests
Friday minimum of 100 guests
Prices are subject to change without notice*

