

WATERFRONT WEDDING PACKAGE

COCKTAIL HOUR

(Starting at 5:00pm)

Champagne with berries
Passed Non-alcoholic Fruit Punch
Passed Hors D'oeuvres (choice of six)

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 goats cheese in a sherry vinaigrette



PREMIUM PASTA

(choice of one)

Baked Manicotti

Fresh tubes of pasta stuffed with ricotta and baked in a red pepper sauce

Stuffed Rotolo

A mixture of Italian soft cheeses, twice baked in a red sauce

Lobster Ravioli

Maine lobster meat stuffed fresh ravioli served in a sage brown butter sauce

Prosciutto & Tomato Tortellini

Roasted Roma tomato sauce with prosciutto ragu

Summer Fresh Asparagus Risotto

Fresh asparagus with parmesan cheese

Grilled Vegetable Penne

Tossed in our famous roasted red pepper sauce (available gluten free)

Penne Bolognaise

Classic penne pasta in a hearty meat sauce (available gluten free)

Spinach & Cheese Ravioli

Tossed in our decadent Pistachio Cream sauce

MAIN ENTRÉES

Choice of one Premium Entrée or two Classic Entrées

PREMIUM ENTRÉES

(choice of one)

Roasted Aged Tenderloin of Beef with Portobello Mushrooms

Roasted Breast of Grain Fed Chicken with Spinach & Herbed Goat Cheese

Prosciutto Wrapped Chicken with Balsamic Reduction

Salt-Crusted Prime Rib with Yorkshire Pudding

Herb Crusted Chicken with Champagne Sauce

6oz. California Cut Steak with Red Wine Reduction



CLASSIC DUET ENTRÉES

(one served plated, one served on platter)

Honey Rosemary Roasted Chicken Breast

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

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

New York Cheesecake Trio

Raspberry & Lemon Sorbet

Vanilla Bean Crème Bruleé with Fresh Berries

Waterfront Banana's Foster

Along with

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



GALA SWEET TABLE

Fresh Flowers, Votive Candles, Assorted Signature Cakes, Fresh Fruit Platter,
Mini Pastries and Additional Table Linens

We never charge to cut & serve your wedding cake!

LATE NIGHT SNACKS

(choice of four)

Mini Cheese Burgers	Asian Chicken Wings	Grilled Quesadilla
Nachos & Smoked Salsa	Ice Cream Sandwiches	Mini Hot Dogs
Mini Grilled Cheese	Crispy Chicken & Waffles	Pulled Pork Sandwiches
Spicy Meatball Sliders		

LATE NIGHT STATIONS

(choice of two)

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 choice of Liqueurs, fresh whipped cream and assorted toppings.

Camp-Fire S'more's Station

Great childhood memories are re-lived with this classic dessert. Very interactive!

Thin Crust Gourmet Pizza Bar

Assorted Toppings & Sauces

Classic French-Canadian Poutine Bar

Celebrate our great Country with Poutine! Assorted gravies, cheese curds & fantastic presentation.

Gourmet Grilled Cheese Station

Mac 'n Cheese, Roasted Tomatoes and Bacon Jam



ENTERTAINMENT

8 Hours of DJ Service from Party Source Entertainment
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 for each table
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 Tables

\$108.25⁺⁺ per person

***++ Prices do not include 15% Service Charge or Applicable Taxes
Based on a minimum of 150 guests
Friday minimum of 100 guests
Prices are subject to change without notice***

