



Waterfront
EVENT & CONFERENCE CENTRE

Waterfront

WEDDING PACKAGE



Menu

Waterfront Package



COCKTAIL HOUR

Starting at 5:00pm

SOUPS & SALADS

Choice of One

PREMIUM PASTA

Choice of One

CHAMPAGNE WITH BERRIES

PASSED NON-ALCOHOLIC FRUIT PUNCH

CHOICE OF SIX PASSED HORS D'OEUVRES

CARROT GINGER SOUP

Chef's Award Winning Soup

LOBSTER BISQUE

Roasted New Brunswick Lobster with Crème
Fresh & Chive Oil

CHILLED PEACH SOUP WITH FETA CHEESE

ROASTED LEMON & ORZO SOUP

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 Balsamic
Vinaigrette

ROASTED GOLDEN BEET

Whipped Local Goat Cheese, Candied Walnuts, Baby
Greens with a Balsamic Glaze

PROSCIUTTO & TOMATO TORTELLINI

Roasted Roma Tomato Sauce with
Prosciutto Ragu

STUFFED ROTOLO

A Mixture of Italian Soft Cheeses, Twice Baked in a
Red Sauce

ORECCHIETTE WITH BRAISED SHORT RIB RAGU

SUMMER FRESH ASPARAGUS RISOTTO

Fresh Asparagus with Parmesan Cheese

STUFFED PASTA CARBONARA

Ricotta Filled Pasta Baked in a Creamy Alfredo
Sauce with Crispy Bacon

PENNE BOLOGNAISE

Classic Penne Pasta in a Hearty Meat Sauce
(Gluten Free Available)

SPINACH & CHEESE RAVIOLI

Tossed in our Decadent Pistachio Cream Sauce



Please Select One Premium Entrée or Two Classic Duet Entrées

PREMIUM ENTRÉES

Choice of One

SALT CRUSTED PRIME RIB

with Yorkshire Pudding

ROASTED BREAST OF GRAIN FED CHICKEN

with Spinach & Herbed Goat Cheese & Roasted Red Pepper Sauce

PANKO CRUSTED STUFFED CHICKEN

with Garlic Herbed Butter

5 OZ. GRILLED SIRLOIN STEAK

with Butter Grilled Shrimp & Béarnaise Sauce

HERB CRUSTED CHICKEN

with Champagne Sauce

CHIANTI BRAISED BEEF SHORT RIBS

WILD ATLANTIC SALMON

with Lobster Sauce

PROSCIUTTO WRAPPED CHICKEN

with Balsamic Reduction

6 OZ. CALIFORNIA CUT STEAK

with Red Wine Reduction

CLASSIC DUET ENTRÉES

One Served Plated, One Served 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

CHICKEN SUPREME

with Tarragon Sauce

CLASSIC LEMON CHICKEN

CHICKEN PARMESAN

SIDES

Choice of Two

LEMON ROASTED POTATOES

ROSEMARY GARLIC ROASTED POTATOES

GARLIC MASHED

RICE PILAF

GLAZED BABY CARROTS

STEAMED BROCCOLI SPEARS

TWICE BAKED POTATO

MIXED SEASONAL VEGETABLES

DESSERT

Choice of One

CHOCOLATE BROWNIE EXPLOSION

with Espresso Ice Cream

NEW YORK CHEESECAKE TRIO

VANILLA BEAN CRÈME BRULÉE

with Fresh Berries

APPLE CRUMBLE

with Vanilla Bean Crème Anglaise

RASPBERRY & LEMON SORBET

WATERFRONT BANANA'S FOSTER

VANILLA BEAN PANNA COTTA

with Fresh Berry Compote

FRESHLY BREWED PREMIUM COFFEE, ESPRESSO, LATTE, CAPPUCINO & ASSORTED FLAVOURED TEAS



Waterfront Package



GALA SWEET TABLE

Assorted Signature Cakes, Fresh Fruit Platter, Mini Pastries & Additional Table Linens

LATE NIGHT SNACKS

Choice of Four

MINI CHEESE BURGERS

SOUTHERN BBQ CHICKEN WINGS

TATER TOTS

NASHVILLE CHICKEN SLIDERS

ICE CREAM SANDWICHES

GLAZED DONUT BITES

MINI GRILLED CHEESE

CRISPY CHICKEN & WAFFLES

SPICY MEATBALL SLIDERS



LATE NIGHT STATIONS

Choice of Two

CREPE STATION

French Crepes Prepared with Cherries Jubilee, Suzette Sauce, Mixed Berries & Fresh Whipped Cream

SPECIALTY COFFEE STATION

Sugar Rimmed Coffee Glasses with Choice of Liqueurs, Fresh Whipped Cream & Assorted Toppings

GOURMET SOFT PRETZEL BAR

Guinness Beer & Cheddar Sauce, Spicy Mustard, Salted Caramel

DETROIT-STYLE PIZZA BAR

Assorted Toppings & Sauces

CLASSIC FRENCH-CANADIAN POUTINE BAR

Crispy Fries, Rich Gravy & an Array of Cheese Curds

GOURMET GRILLED CHEESE STATION

Mac 'n' Cheese, Roasted Tomatoes & Bacon Jam

CRISPY WAFFLE FRIES

Crisp, Airy, Waffle-Cut Potatoes, Seasoned & Fried to Perfection, Drizzled with Garlic Aioli & BBQ Gravy

SOUTHERN PULLED PORK STATION

Classic Soft Rolls, Creamy Homemade Coleslaw, Pickles & an Assortment of BBQ Sauces

CAMP-FIRE S'MORES STATION

Toasted Marshmallows Dipped in Chocolate served with Gourmet Graham Crackers

GOURMET MAC 'N' CHEESE STATION

Warm, Cheesy Pasta with an Array of Toppings





Waterfront Package

ENTERTAINMENT

- 8 Hours of DJ Service
- State of the Art Sound & Lighting System
- LED Uplighting System to Transform the Room
- Background Music Played During Cocktail Hour & Dinner
- Complete Sound & AV Equipment, Including Podiums, Microphones & LCD Projector

COMPLETE BAR PACKAGE

- 8 Hours of Continuous (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
- 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
- Host 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
- Centrepieces for All Guest Tables
- Elegant Chair Covers
- Complete Menu Tasting for Up to 6 Guests
- Gold or Silver Charger Plates for Head Table & Parent's Tables
- Complete Set-Up & Clean-Up of Facility

\$144.⁰⁰ ++ per person

Prices do not include 15% Service Charge or Applicable Taxes
Based on a Minimum of 140 guests
Friday & Sunday Minimum of 100 guests
Prices are Subject to Change Without Notice

