



52890 SR 933 North
South Bend, IN 46637
574-272-5220
www.waterfordestateslodge.com

The Waterford Estates Lodge provides one of the premier wedding venues in the heart of South Bend, Indiana. At the Waterford, we offer you affordability with class and a commitment to excellence, second to none, which provides you and your family memories to last a lifetime. Our beautifully appointed ballroom offers you the opportunity to create the dream wedding you have always hoped for.

Under the direction of Chef Jadrian Hanko, our skilled culinary team and friendly, professional event planners, attends to every detail to guarantee that your special day is perfect.

We offer a variety of wedding packages. However, we would be happy to create and customize a wedding package to take your dreams and make them a reality. Menus for rehearsal dinners, farewell brunches, bridal showers and luncheons may also be planned. Let us help make your wedding truly unforgettable.

Amenities included with your specialized wedding package:

- Centerpieces consisting of a mirror, hurricane globe and oil burner
- Customized Seating Plan including a dance floor
- Table Linen, Chair Covers and Napkins from our hand selected options
- Skirting for head table, cake table and gift table
- Coffee station, Water and Tea service throughout the evening
- Five Hours of open bar service consisting of house liquor, domestic beer, house wine and soda
- Butler Passed Hors D'Oeuvres
- Champagne Toast for all wedding guests
- Warm Chocolate Chip Cookies served after wedding cake
- Complimentary cake cutting
- Private Menu Tasting for up to four guests
- Complimentary Bridal Suite upgrade for Bride and Groom the night of their reception and breakfast the following morning
- Discounted Group room rates for family and friends

GRAND BALLROOM CAPACITY AND MINIMUMS

Our Grand Ballroom can accommodate up to 400 wedding guests with a dance floor. The wedding food and beverage minimum for our ballroom space is based on the day and time of the event:

- Friday Evening: \$5,000
- Saturday Day: \$3,500
- Saturday Evening: \$6,000

In the Indiana spring, summer and fall months, it may be possible to have cocktails on our Terrace Pool Deck before heading into the ballroom for your wedding reception and dancing. Minimum for this space is \$1500.

PRIVATE DINING ROOMS MINIMUMS AND CAPACITY

The Lismore Dining Rooms at Waterford can accommodate up to 50 guests with a dance floor. The food and beverage minimum for this space is \$2,000.

The Bend Pub and Grille can accommodate up to 150 guests. The food and beverage minimum for this space is

- Sunday-Tuesday: \$1500
- Wednesday and Thursday: \$2000
- Friday: \$3000
- Saturday: \$4000

RESERVATIONS AND DEPOSITS

When you select The Waterford Estates Lodge for your reception, a signed contract and non-refundable \$1,000 deposit is required; this amount may be made via cash, check or credit card. One half of the remaining balance is due 90 days prior to the event; one quarter of the remaining balance is due 30 days prior to the event. Once we have decided on a menu and details, A Banquet Event Order (BEO) including your menu selection and event details will be prepared for your signature once all is agreed upon. The final guaranteed guest count and table setup are due ten days prior, with the final payment due five days prior to your reception. Any additional charges incurred during the reception will be charged to a credit card on file.

GUEST ROOM ACCOMMODATIONS

We welcome you and your guests to stay at Waterford Estates Lodge. Our 200 guest rooms provide two full sized beds or one queen sized bed. Room amenities feature flat screen TV, refrigerator, microwave and a lovely array of bathroom accessories. The bride and groom will receive a complimentary upgrade from a standard room to a spacious bridal suite for the bride and groom's wedding night. A hotel room block can be held for your family and friends based on availability.

You may obtain rate information and availability by contacting our Director of Sales and Catering

Joy Wagnerowski
jwags@sblodge.net
574- 273- 6184

During your stay, please take advantage of our newly renovated and updated restaurant, The Bend Pub and Grille, featuring an array of hand crafted cuisine and cocktails. The restaurant is open Wednesday-Saturday evenings beginning at 4pm.

WEDDING DETAILS

A customized diagram will be created for your reception. When you have completed your seating chart, we will provide a copy of the diagram to you. We ask that you number/name the tables per our chart, and indicate the number of seats per table. If place cards are being used, please arrange them in alphabetical order, not folded, with entrée selection clearly marked if you have offered your guests a choice of entrée.

We are happy to assist with placement of some of your wedding day items. Please bring these items with you when finalizing your count and paying your final bill five days prior to the event. These items may include: guest place cards, favors, menu cards, toasting flutes, cake knife, cake topper, table names or custom numbers, guest book or photo mat, photos for memory table, and/or container for greeting cards.

Meal and beverage packages are available for guests aged 3 to 12. There is no charge for children under 4.

It is customary to provide a meal for those vendors whose services are provided throughout the day of your wedding. Your Event Specialist will be happy to discuss options with you.

MENU SAMPLING AND SELECTION

A private menu sampling scheduled three to six months prior to your wedding date allows an opportunity to sample your menu and discuss the details of your event with your Event Coordinator. Tastings for up to four guests can be reserved at a mutually agreeable time with two weeks advance notice. Included will be a sampling of hors d'oeuvres, salad, and entrées that you have selected for your wedding as well as our Waterford Chocolate chip cookies.

Our Chef will be happy to accommodate special dietary needs for vegetarian, vegan, gluten-free, lactose-free or other restrictions.

BAR AND MENU SERVICES

Five-hour bar service is included in all evening wedding packages: one hour for the cocktail reception and four additional hours during dinner. A champagne toast for all guests is provided for your celebration, with non-alcoholic white sparkling grape juice available. We are happy to provide our wine list should you wish to offer wine service with your meal.

Please note: We require proof of age/ID and reserve the right to restrict the service of alcoholic beverages in compliance with the policies of the State of Indiana.

AVAILABLE ENHANCEMENTS TO YOUR CELEBRATION

- Appetizer course
- Intermezzo course
- Viennese Table
- Sundae bar
- Late night stations in The Bend Pub and Grille
- Custom ice carving
- Signature drink
- Wine service with dinner
- Specialty linens
- Chocolate dipped strawberries served with your wedding cake

We look forward to discussing the plans for your celebration. The Director of Sales and Catering, Joy Wagnerowski, can be reached at 574-273-6184 or jwags@sblodge.net.

PARKING AT THE WATERFORD ESTATES LODGE

The Waterford Estates Lodge has complimentary self- parking for your guests just attending your wedding.

THE RECEPTION

YOUR PLATED DINNER INCLUDES:

ONE-HOUR RECEPTION BAR
CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRES
CHAMPAGNE TOAST
SERVED DINNER
CHOICE OF SALAD AND ENTRÉE
WARMED CHOCOLATE CHIP COOKIES SERVED AFTER YOUR WEDDING CAKE
FOUR-HOUR BAR DURING DINNER AND DANCING

DINNER PRICES START AT \$48

THE COCKTAIL HOUR

HORS D'OEUVRES SELECTIONS

Hot Selections

Sausage & Florentine Stuffed Mushrooms
Chicken Quesadillas
BBQ, Italian or Thai Meatballs
Sesame Chicken Satay
Pigs in a Blanket
Beef Satay with Peanut Sauce
Teriyaki Chicken Skewers

Coconut Shrimp with Sweet and Sour Chile Sauce
Vegetable Tempura with Ginger Dipping Sauce
Crispy Potato Pancakes with Crème Fraiche
Beef Teriyaki with Hoisin Glaze
Goat Cheese and Mushroom Crostini
Vegetable Spring Rolls with Soy Wasabi
Spanakopita with Tzatziki Sauce

Chilled Selections

Smoked Salmon Flatbread
Roma Tomato and Buffalo Mozzarella Bruschetta
Tri Color Pepper, Torn Basil Crostini
Deviled Eggs

Salami Cornets with Herb Cream Cheese
Smoked Turkey, Gouda and Horseradish Pinwheels
Caprese Skewers
Prosciutto Wrapped Honeydew

APPETIZERS

Penne A La Vodka
Brunoise of Grilled Vegetables
\$5
Maryland Lump Crabcake
Roasted Red Pepper Remoulade
\$7

Pernod Scented Spinach Florentine Stuffed
Mushrooms
\$5
Roasted Tomato Bisque
Cheddar Crouton
\$4

Seared Shrimp
Sweet Corn Puree
Maple Bacon Jam
\$6

SALADS

Select One

BABY SPINACH SALAD

Shitake Mushrooms, Shaved Red Onions, Hard Boiled Eggs
Warm Sherry Bacon Vinaigrette

CAESAR SALAD

Shredded Parmesan Reggiano
Roasted Garlic Croutons

THE LODGE SALAD

Spring Mix, Grape Tomatoes, Cucumbers, Shredded Carrots, Cucumbers
Choice of Ranch, Bleu Cheese, 1000 Island, Balsamic Vinaigrette

THE ISLAND SALAD

Hearts of Palm, Mandarin Oranges, Cucumbers, Red onions, Tomatoes, Artichokes
Vidalia Onion Vinaigrette

THE RECEPTION

All dinner selections include three hors d'oeuvres, bar package, champagne toast, salad, dinner rolls,
A selection of two entrées with starch and seasonal vegetable, warm chocolate chip cookies to serve after your
wedding cake, coffee and teas. If you would like to offer a choice of three entrées there will be an additional charge
of \$5 per person

ENTRÉE

BEEF, PORK AND CHICKEN

FILET MIGNON

Red Wine Demi Glaze, Roasted Garlic
Mashed and Asparagus Bundles
\$57

SEARED PORK TENDERLOIN

Saffron Rice Cake and Asparagus Bundles
Maple Bacon Jam
\$59

SAUTÉED CHICKEN BREAST PICATTA

Spinach Artichoke Mashed Potatoes
Asparagus Bundles with a Lemon Caper Beurre Blanc
\$49

CHICKEN MARSALA

Goat Cheese Sun Dried Tomato Polenta & Asparagus Bundles
Wild Mushroom Marsala Sauce
\$49

ROASTED ½ CHICKEN PROVENCE

Rosemary Roasted Potatoes and Asparagus Bundles
\$49

FISH & VEGETARIAN

PAN SEARED SALMON

Chive Buttermilk Mashed Potatoes
Asparagus Bundles with a Lemon Beurre Blanc
\$56

PAN ROASTED CHILEAN SEA BASS

Asparagus Bundles Primavera Rice Pilaf
Herb Chimichurri
\$54

MARYLAND CRABCAKES

Primavera Rice Pilaf and Asparagus Bundles
Citrus Beurre Blanc
\$58

LEGUMES WELLINGTON

Roasted Pepper, Eggplant, Zucchini, Portabello, Goat Cheese
Red Pepper Coulis
\$48

THE ULTIMATE SUGGESTION

OUR MIXED GRILL

You may select one of these entrees that include a selection of two entrees on the plate, thus giving your guest even more of an opportunity to savor the cuisine of your dream day

FILET MIGNON AND GOAT CHEESE SUN DRIED TOMATO BREAST OF CHICKEN

Chive Buttermilk Mashed Potatoes & Asparagus Bundles
Red Wine Demi Glace and Citrus Beurre Blanc
//\$59

FILET MIGNON AND PAN ROASTED SALMON

Goat Cheese Risotto Cake
Asparagus Bundles
Red Wine Jus and Herb Chimmichuri
//\$64

ROASTED CHILEAN SEA BASS AND CHICKEN FRANCAISE

Lyonnais Potatoes and Asparagus Bundles
Citrus Caper Vinaigrette and Citrus Beurre Blanc
\$55

FILET MIGNON AND STUFFED PRAWNS

Lobster Mashed Potatoes and Asparagus Bundles
Red Wine Jus and Lemon Tarragon Cream
\$64

All prices subject to a 20% administrative fee and a sales tax. Prices are subject to change.
All menus and pricing are subject to change based on market conditions

Enchanted Buffet

ONE-HOUR RECEPTION BAR
CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRES
CHAMPAGNE TOAST
BUFFET DINNER
CHOICE OF SALAD AND ENTRÉE
WARMED CHOCOLATE CHIP COOKIES SERVED AFTER YOUR WEDDING CAKE
FOUR-HOUR BAR DURING DINNER AND DANCING

THE COCKTAIL HOUR

HORS D'OEUVRES SELECTIONS

Select Three

Hot Selections

Sausage & Florentine Stuffed Mushrooms
Chicken Quesadillas
BBQ, Italian or Thai Meatballs
Sesame Chicken Sates
Pigs in a Blanket
Beef Satay with Peanut Sauce
Teriyaki Chicken Skewers

Coconut Shrimp with Sweet and Sour Chile Sauce
Vegetable Tempura with Ginger Dipping Sauce
Crispy Potato Pancakes with Crème Fraiche
Beef Teriyaki with Hoisin Glaze
Goat Cheese and Mushroom Crostini
Vegetable Spring Rolls with Soy Wasabi
Spanakopita with Tzatziki Sauce

Chilled Selections

Smoked Salmon Flatbread
Roma Tomato and Buffalo Mozzarella Bruschetta
Tri Color Pepper, Torn basil Crostini
Deviled Eggs

Salami Cornets with Herb Cream Cheese
Smoked Turkey, Gouda and Horseradish Pinwheels
Caprese Skewers
Prosciutto Wrapped Honeydew

THE RECEPTION

Salads

Select Two

Fresh Garden Greens
Chilled Pesto Tortellini Salad
Caesar Salad
Chopped Club Salad
Marinated Grilled Vegetables
Summer Linguini Salad

Greek Salad
Cobb Salad
Waldorf Salad
Spinach Salad

Plated Salad

\$2 surcharge

Entrees
Select Two

Choice of Chicken
Marsala, Francaise, Parmigiana, Picatta
Hoisin Drenched Pork Loin with caramelized
pineapple
Center Cut Sliced Pork Loin with
Calvados Scented Apples

Horseradish Crusted Salmon with a Tropical Fruit
Relish
Tuscan Influenced Braised Short Ribs
Ritz Cracker Crusted Haddock

Potatoes and Grains
Select One

Twice Baked Potatoes
Chive Buttermilk Mashed Potatoes
Potatoes Au Gratin
Warmed Purple Potato Salad
Truffle Scented Macaroni and Cheese

Goat Cheese Sundried Tomato Polenta
Roasted Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Saffron Rice

Pasta
Select One

Pasta Primavera
Angel Hair Marinara
Fettuccini Alfredo
Rigatoni Bolognese

Vegetables
Select One

Steamed Asparagus
Autumn Julienne Zucchini, Squash,
Honey Belgium Carrots
Red Onions and Grape Tomatoes

Broccoli Polonaise
Green Beans with caramelized shallots
Brussel Sprouts with Applewood bacon and red
peppers

Carving Station
Select One

Apricot Dijon Drenched Ham
Maple Roasted Turkey Breast
Roast NY Striploin
Roast Prime Ribs of Beef

Roasted Tenderloin of Beef
Add \$8 per person
Herb Crusted Rack of Lamb
Add \$9 per person

Freshly Baked Chocolate Chip Cookies
Served after Wedding Cake

\$57

All prices subject to a 20% administrative fee and 7% state sales tax. Prices are subject to change.

Old World Polish Buffet

ONE-HOUR RECEPTION BAR
CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRES
CHAMPAGNE TOAST
DINNER BUFFET
CHOICE OF SALAD
WARMED CHOCOLATE CHIP COOKIES SERVED AFTER YOUR WEDDING CAKE
FOUR-HOUR BAR DURING DINNER AND DANCING

OR UPGRADE TO CALL BAR SERVICE
ADDITIONAL \$9 PER PERSON

OR UPGRADE TO PREMIUM BAR SERVICE
ADDITIONAL \$12 PER PERSON

COMPLIMENTARY CHAMPAGNE TOAST
WITH NONALCOHOLIC WHITE SPARKLING GRAPE JUICE AVAILABLE

WINE SERVICE WITH DINNER
HOUSE WINE – SYCAMORE LANE // \$20 PER BOTTLE

Or make a selection from The Bend's wine list. Please speak with your event specialist to make your selection

Please note: we require proof of age/ID and reserve the right to restrict the service of alcoholic beverages in compliance with the policies

All prices subject to a 20% administrative fee and state sales tax. Prices are subject to change

THE COCKTAIL HOUR

HORS D'OEUVRES SELECTIONS

Select Three

Hot Selections

Sausage Stuffed Mushrooms
Chicken Quesadillas
BBQ, Italian or Thai Meatballs
Sesame Chicken Sates
Pigs in a Blanket
Beef Satay with Peanut Sauce
Teriyaki Chicken Skewers

Coconut Shrimp with Sweet and Sour Chile Sauce
Vegetable Tempura with Ginger Dipping Sauce
Crispy Potato Pancakes with Crème Fraiche
Beef Teriyaki with Hoisin Glaze
Goat Cheese and Mushroom Crostini
Vegetable Spring Rolls with Soy Wasabi
Spanakopita with Tzatziki Sauce

Chilled Selections

Smoked Salmon Flatbread
Roma Tomato and Buffalo Mozzarella Bruschetta
Tri Color Pepper, Torn basil Crostini
Deviled Eggs

Salami Cornets with Herb Cream Cheese
Smoked Turkey, Gouda and Horseradish Pinwheels
Caprese Skewers
Prosciutto Wrapped Honeydew

Salads

Select Two

Lodge Green Salad
Choice of Dressing
Cucumbers and Red Onions

Polish Vegetable Salad
Creamed Herring with Shaved Onions
Red and Green Cabbage Salad
Leek Salad

Dinner Menu

Buttermilk Dipped Fried Chicken
Kluski Noodles
Sweet and Sour Cabbage

Mashed Potatoes
Chicken Gravy
Green Bean Casserole

Carving Station

Polish Sausage

Pierogi Station

Add \$4 per person

Freshly Baked Chocolate Chip Cookies
Served after Wedding Cake

\$49

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Taste of Italy

ONE-HOUR RECEPTION BAR
CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRES
CHAMPAGNE TOAST
SERVED DINNER
CHOICE OF SALAD AND ENTRÉE
WARMED CHOCOLATE CHIP COOKIES SERVED AFTER YOUR WEDDING CAKE
FOUR-HOUR BAR DURING DINNER AND DANCING

OR UPGRADE TO CALL BAR SERVICE
ADDITIONAL \$9 PER PERSON

OR UPGRADE TO PREMIUM BAR SERVICE
ADDITIONAL \$12 PER PERSON

COMPLIMENTARY CHAMPAGNE TOAST
WITH NONALCOHOLIC WHITE SPARKLING GRAPE JUICE AVAILABLE

WINE SERVICE WITH DINNER
HOUSE WINE – SYCAMORE LANE // \$20 PER BOTTLE

Or make a selection from The Bend's wine list. Please speak with your event specialist to make your selection

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THE COCKTAIL HOUR

HORS D'OEUVRES SELECTIONS

Select Three

Hot Selections

Sausage Stuffed Mushrooms
Chicken Quesadillas
BBQ, Italian or Thai Meatballs
Sesame Chicken Sates
Pigs in a Blanket
Beef Satay with Peanut Sauce
Teriyaki Chicken Skewers

Coconut Shrimp with Sweet and Sour Chile Sauce
Vegetable Tempura with Ginger Dipping Sauce
Crispy Potato Pancakes with Crème Fraiche
Beef Teriyaki with Hoisin Glaze
Goat Cheese and Mushroom Crostini
Vegetable Spring Rolls with Soy Wasabi
Spanakopita with Tzatziki Sauce

Chilled Selections

Smoked Salmon Flatbread
Roma Tomato and Buffalo Mozzarella Bruschetta
Tri Color Pepper, Torn basil Crostini
Deviled Eggs

Salami Cornets with Herb Cream Cheese
Smoked Turkey, Gouda and Horseradish Pinwheels
Caprese Skewers
Prosciutto Wrapped Honeydew

Taste of Italy

Select Three

The Lodge Green Salad
Caesar Salad
Tri Color Salad
Tuscan Antipasto

Sliced Tomatoes with Fresh Mozzarella & Basil
Panzanella Salad
Venetian Grilled Vegetables
Marinated Olives and Pappardew Peppers

Select Three

Chicken Marsala
Chicken Parmigiana
Chicken Francaise
Meatballs with Ricotta Cheese
Pork Milanese
Vegetable Lasagna
Sausage and Peppers
Salmon Puttanesca
Tilapia Livornese
Cod Provencal
Pork Osso Bucco
Barolo Infused Short Ribs

Pasta

Select One

Choice of Penne, Rigatoni, Angel Hair or Linguini

Sauces

Select One

Tomato Vodka Sauce
Penne Alfredo
Marinara

Basil Cream
Garlic and Olive Oil

Garlic Bread

Dessert

Cannoli

\$ 54

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Bar Packages

FIVE HOUR OPEN BAR SERVICE INCLUDED
IN DINNER PACKAGE

ONE HOUR FOR THE COCKTAIL RECEPTION

FOUR ADDITIONAL HOURS DURING DINNER
HOUSE BRAND LIQUORS, HOUSE WINES, IMPORTED AND DOMESTIC BEER
SODA, JUICE, WATER

OR UPGRADE TO CALL BAR SERVICE

Absolute & Stoli
Beefeater
Jack Daniels
Bacardi, Malibu & Captain Morgan
Dewars
Jose Cuervo

ADDITIONAL \$9 PER PERSON

OR UPGRADE TO PREMIUM BAR SERVICE

Ketel One, Grey Goose or Belvedere Vodka
Boodles, Bombay Sapphire or Hendricks
Johnnie Walker Black, Chivas or Glenfiddich Scotch
Mount Gay or Myers Rum
ADDITIONAL \$12 PER PERSON

Cash Bar will incur a \$200 bartender fee

COMPLIMENTARY CHAMPAGNE TOAST
WITH NONALCOHOLIC WHITE SPARKLING GRAPE JUICE AVAILABLE

WINE SERVICE WITH DINNER
HOUSE WINE – SYCAMORE LANE // \$20 PER BOTTLE

Or make a selection from The Bend's wine list. Please speak with your event specialist to make your selection

Please note: we require proof of age/ID and reserve the right to restrict the service of alcoholic beverages in compliance with the policies

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