



52890 SR 933 North  
South Bend, IN 46637  
574-272-5220  
[www.waterfordestateslodge.com](http://www.waterfordestateslodge.com)

## RESERVATIONS AND DEPOSITS

When you select The Waterford Estates Lodge for your event, a signed contract and non-refundable 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 event. Any additional charges incurred during the event 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.

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

Joy Wagnerowski

[jwags@sblodge.net](mailto: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.

## BREAKFASTS

Minimum of 25 guests

If under 25 guests, there will be a \$5 per person surcharge

### Continental Breakfast

Chilled Fruit Juices

Coffee, Decaffeinated Coffee & Assorted Teas

Freshly Baked Muffins, Scones & Pastry Assortment

Bagels with Sweet Butter, Cream Cheese & Fruit Preserves

\$10 per person

### Enhanced Continental Breakfast

Chilled Fruit Juices

Coffee, Decaffeinated Coffee & Assorted Teas

Freshly Baked Muffins, Scones &

Pastry Assortment

Bagels with Sweet Butter, Cream Cheese & Fruit Preserves

Assortment of Cold Cereals

Selection of Yogurt

Fresh Sliced Seasonal Fruit Display

\$13 per person

### Healthy Start

Assorted Fruit Juices

Coffee, Decaffeinated Coffee & Assorted Teas

Bagels with Cream Cheese, Sweet Butter and  
Fruit Preserves

Scrambled Egg Whites with Asparagus

Low Fat Vanilla Yogurt with Seasonal Fresh  
Berries and Granola  
Cubed Fresh Melon

\$15 per person

### The Lodge Breakfast Buffet

Chilled Fruit Juices

Sliced Seasonal Fruits

Assorted Breakfast Pastries

Assorted Bagels with Cream Cheese, Sweet Butter & Fruit Preserves

### Entrées - (Please Select Two)

Scrambled Eggs with Fresh Herbs

Scrambled Eggs with Onions, Peppers,  
Tomatoes & Mushrooms

Tuscan Frittata

Eggs Benedict

Eggs Florentine

Eggs Sardou

Pancakes with Maple Syrup

Brioche French Toast

Belgium Waffles

Choice of Ham Steak, Country Sausage Links, Turkey Bacon or Turkey Sausage

Home-Fried Potatoes

Coffee, Decaffeinated Coffee & Assorted Teas

\$21 per person

\*All Food and Beverage pricing is subject to a 20% service charge and 7% State sales tax

## Plated Lunch

Minimum 20 guests

If under 20 guests, there will be a \$5 surcharge per person

### First Course

#### Select One

New England Clam Chowder  
Chicken Noodle  
Broccoli Cheddar

Roasted Tomato Bisque  
The Lodge Garden Salad with House Dressing  
Classic Caesar Salad

### Entrées

(Select Two – Advance Count Required)

**NY Style Reuben** with French Fries or Tater Tots  
\$15

**Pulled Pork with Fried Pickles and Cole Slaw**  
French Fries or Tater Tots \$15

**Turkey, Ham or Roast Beef Club**  
French Fries or Tater Tots \$17

**California Club**  
Grilled Chicken, Avocado, and Swiss  
Herbed Aioli \$16

**Grilled Vegetable Stack**  
Roasted Peppers, Zucchini, Squash, Eggplant  
and Portabello  
French Fries or Tater Tots \$15

**Fettuccine, Asparagus & Grilled Chicken**  
Alfredo \$18

**Fish and Chips** with Creamy Cole Slaw \$19  
**Chicken Marsala, Picatta, Francaise,**  
**Parmigiana** over Angel Hair Pasta \$19

#### Pan Seared Chicken Breast

Chive Buttermilk Mashed Potatoes and  
Asparagus Bundles with a Lemon Beurre Blanc  
\$21

**Ritz Cracker Crumbed Baked Tilapia**  
Chive Buttermilk Mashed Potatoes and  
Asparagus Bundles with a Warm Citrus Tomato  
Vinaigrette \$22

**Pan-Seared Atlantic Salmon**  
Saffron Rice Cake and Asparagus Bundles  
Tropical Fruit Relish \$24

**Mama's Meatloaf**  
Red Bliss Smashed Potatoes and Green Bean  
Bundles \$20

**Sliced Flank Steak**  
Roasted Red Potatoes and Green Bean Bundles  
\$25

### Desserts

#### Select One

Cheesecake with Strawberry Sauce  
Chocolate Mousse  
Blueberry Pie  
Carrot Cake

Coffee, Decaffeinated Coffee and Assorted Teas

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## The Deli Buffet

Minimum 25 guests

If under 25 guests, there will be a \$5 surcharge per person

### Platter of Gourmet Deli Meats:

Genoa Salami, Smoked Ham, Roast Beef, Roast Turkey,  
Wisconsin Cheddar, Provolone & Swiss Cheese

### Select One of the Following:

Chicken Salad, Albacore Tuna Salad or Egg Salad

### Please Select Two Salads

Mediterranean Pasta Salad	Macaroni Salad
Tomato & Mozzarella Salad with Olive Oil & Fresh Basil	Cobb Salad
Creamy Cole Slaw	Garden Salad
New England Red Bliss Potato Salad	Greek Salad

Assortment of Rustic Breads, Relishes & Condiments  
Fresh Greens, Sliced Tomatoes and Sliced Onions, Potato Chips  
Assortment of Freshly Baked Cookies ~ or ~ Chef's Selection of Dessert

\$19 per person

## It's a WRAP Buffet

(Wraps Made in Advance for Your Convenience)

Choice of 3 Wraps	Buffalo Chicken
Southwestern Chicken	Roasted Turkey Breast with Havarti and Applewood Smoked Bacon
Virginia Ham & Swiss	Tuna Salad Wrap
Grilled Vegetable	Apple Nut Chicken Salad
Roast Beef with Horseradish Cream Aioli	

### Select Two Salads

Mediterranean Pasta Salad	Cole Slaw
New England Red Bliss Potato Salad	Macaroni Salad
Caesar Salad	Garden Salad
Spinach Salad with Roasted Red Peppers & Crumbled Blue Cheese	Greek Salad

Condiments and Potato Chips  
Assortment of Freshly Baked Cookies

\$21 per person

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# The South Bend Grill Buffet

Minimum 25 guests

If under 25 guests, there will be a \$5 surcharge per person

## Select Three Salads:

(Includes assorted rolls)

Caesar Salad	Field Greens with Vinaigrette Dressing
The Lodge Garden Salad	Greek Salad
Marina Bay Salad	Cobb Salad
Spinach Salad with Roasted Peppers & Gorgonzola Cheese	Panzanella Salad
	Roasted Red Bliss Potato Salad or Pasta Salad

## Select Three Grilled Items:

Chicken Francaise, Picatta, Marsala or Parmigiana  
Roasted Sliced Flank Steak with Mushroom Sauce  
Grilled Salmon with Lemon Beurre Blanc  
Panko Crusted Tilapia with Tropical Fruit Salsa  
Hoisin Drenched Pork Loin  
Jerk Marinated Pork Loin

## Select One Starch and One Vegetable

Chive Buttermilk Mashed Potatoes	Potatoes Au Gratin
Roasted Garlic Mashed Potatoes	Lyonnais Potatoes
Macaroni and Cheese	Green Beans with caramelized Shallots
Penne with Marinara	Belgium Carrots
Rice Pilaf	Broccoli, Carrots and Cauliflower Medley
Sun Dried Tomato Polenta	Grilled or Steamed Asparagus
Roasted Red Potatoes with garlic and rosemary	Zucchini, Squash, Eggplant and Roasted Peppers

Chef's Selection of Dessert

\$24 per person

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# Taste of Italy

Minimum 25 guests

If under 25 guests, there will be a \$5 surcharge per person

## Select Two Salads

The Lodge Green Salad

Caesar Salad

Tri Colore Salad

Tuscan Antipasto

Sliced Tomatoes with Fresh Mozzarella & Basil

Panzanella Salad

Venetian Grilled Vegetables

Marinated Olives and Pappardew Peppers

## Select Two Entrees

Breast of Chicken Marsala

Breast of Chicken Parmigiana

Breast of Chicken Francaise

Chicken Cacciatore

Sausage and Peppers

Pork Milanese

Vegetable Lasagne

Flank Steak Pizzaiola

Salmon Puttanesca

Tilapia Livornese

Cod Provencal

## 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

## Desserts

Cannolis and Tiramisu

\$24 per person

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## Vegetarian Buffet

Minimum 20 guests

If under 25 guests, there will be a \$5 surcharge per person

### Select Two

The Lodge Green Salad	Greek Salad
Greek Salad	Cobb Salad
Marina Bay Salad	Panzanella Salad
Spinach Salad with Roasted Peppers & Gorgonzola Cheese	Roasted Red Bliss Potato Salad or Pasta Salad
Field Greens with Vinaigrette Dressing	Sliced Tomatoes and Shaved Purple Onions

### Entrees

#### Select Three

White Vegetable Lasagna	Rigatoni with Grilled Vegetables and Tomato Vodka Sauce
Eggplant Parmigiana	Mediterranean Polenta
Wild Mushroom Risotto	Panko Dusted Asian Stir Fry Tofu

Assorted Breads and Rolls

Chef's Selection of Dessert

\$22 per person

## The Lunch Box

Pre-made Wrap Sandwiches (choice of two)

Southwestern Chicken Wrap	Roasted Turkey Breast with Swiss Avocado Cream and Bacon
Virginia Ham & Swiss wrap	Caprese
Grilled Vegetable Wrap	Tuna Salad
Roast Beef with Horseradish Cream Aioli	Asian Chicken Salad

### Each Lunch Includes:

Potato Chips, Whole Fruit  
Freshly Baked Cookie, Condiments  
Wet Wipe & Napkin  
Choice of Soda or Bottled Water  
\$ 12 per person

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## **Morning, Afternoon & Specialty Breaks**

### **Continuous Beverage Service**

Coffee, Decaffeinated Coffee & Assorted Teas  
Assorted Soft Drinks and Bottle Water  
\$ 5 per person

### **Mid-Morning Refresh Break**

Coffee, Decaffeinated Coffee & Assorted Teas  
Assorted Pastries & Muffins  
Assorted Soft Drinks and Bottled Water  
\$8 per person

### **Afternoon Cookie Break**

Coffee, Decaffeinated Coffee & Assorted Teas  
Assorted Sodas and Bottled Water  
A Selection of Freshly Baked Cookies and Brownies  
\$8 per person

### **Healthy Break**

Coffee, Decaffeinated Coffee & Assorted Teas  
Assorted Sodas and Bottled Water  
Assorted Seasonal Whole Fruit  
Granola Bars/ Nutrition Bars  
Smart food white cheddar popcorn  
Stacey's Pita Chips  
\$9 per person

### **Sweet & Savory Break**

SWEET: (Select Two)  
Cookies, Brownies, Assorted Candy Bars, Peanut M&M's, Plain M & M's or Honey Roasted Peanuts  
SAVORY: (Select Two)  
Kettle chips, Dry Roasted Peanuts, Pita chips, Trail Mix, Popcorn  
& Smart Food Popcorn (white cheddar)  
Assorted Soft Drinks and Bottled Waters  
Coffee, Decaffeinated Coffee & Assorted Teas  
\$ 10 per person

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## **Specialty Stations**

Based on One hour of service -- Priced per person

### **Attended Raw Bar**

For Groups of 20 or More  
(Based on 4-6 Pieces per Guest)  
Little Neck Clams on the ½ Shell,  
Oysters on the ½ Shell  
Iced Shrimp Cocktail with Cocktail Sauce & Lemon Wedges  
\$Mkt

### **Antipasto Station**

Selection of Italian Meats & Cheese  
With Marinated Vegetables, Traditional  
Condiments & Fresh Breads  
\$Mkt

### **Salmon Station**

Poached or Smoked Salmon with Aioli, Capers, Red Onion, Chopped Egg, Crostini with Cream Cheese  
\$150 per side

### **Warm Spinach Artichoke Display**

with Grilled Bread, Flatbread Crackers, Pita Triangles and Tomato Bruschetta Topping  
\$3 per person

### **Taste of the Middle East**

Baba Ganoush, Roasted Garlic Hummus and Caponata  
Grilled Bread, Flatbread Crackers, Pita Triangles

\$4 per person

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## Hors D'Oeuvres Selections

Minimum 50 pieces per item

### Hot

Sausage & Spinach Stuffed Mushrooms  
Jerk Chicken Quesadillas  
Tri Color Pepper, torn basil Crostini  
Spanakopita with Tzatziki Sauce  
Quiche Lorraine  
Roma Tomato and Buffalo Mozzarella  
Bruschetta  
Prosciutto Wrapped Honeydew  
Smoked Turkey, Gouda and Horseradish  
Pinwheels  
Brie and Raspberry in Phyllo

Potato Pancakes with Crème Fraiche  
Sesame Chicken Sates  
Pigs in a Blanket  
Curried Chicken Skewers  
Vegetable Tempura with Soy and Ginger  
Dipping Sauce  
Crispy Asparagus, Asiago Cheese in Phyllo  
Goat Cheese and Mushroom Crostini  
Vegetable Spring Rolls with Soy Wasabi  
Parmesan Artichoke Hearts & Goat Cheese

\$2 per piece

### Chilled

Beef Satay with Peanut Sauce  
Mini Crab Cakes with Sauce Remoulade  
Baby Lamb Chop with Mint Jelly  
Crab Stuffed Mushrooms  
Miniature Beef Wellington  
Pulled Pork Slider with Crispy Fried Onions  
Panko Crusted Shrimp with Remoulade  
Beef Teriyaki with Hoisin Glaze

Coconut Shrimp with Sweet and Sour Chile  
Sauce  
Smoked Salmon, Crème Fraiche  
With Capers and Caviar  
Fire Roasted Scallop with Saffron Aioli  
Fresh Oysters with Horseradish Crème Fraiche  
Tequila Marinated Shrimp

\$3 per piece

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# Old World Polish Buffet

## 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

Polish Sausage  
Mashed Potatoes  
Chicken Gravy  
Green Bean Casserole

\$21 per person

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## PLATED DINNERS

All dinners come with a choice of a salad, freshly baked rolls and sweet cream butter, coffee, tea or decaf and dessert

### SALADS

#### 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

### ENTRÉES

#### FILET MIGNON

Red Wine Demi Glace, Roasted Garlic  
Mashed and Asparagus Bundles  
\$35

#### SEARED PORK TENDERLOIN

Saffron Rice Cake and Asparagus Bundles  
Maple Bacon Jam  
\$28

#### SAUTÉED CHICKEN BREAST PICATTA

Spinach Artichoke Mashed Potatoes  
and Asparagus Bundles  
Lemon Caper Beurre Blanc  
\$27

#### CHICKEN MARSALA

Goat Cheese Sun Dried Tomato Polenta &  
Asparagus Bundles  
Wild Mushroom Marsala Sauce  
\$27

#### ROASTED ½ CHICKEN PROVENCE

Rosemary Roasted Potatoes and Asparagus Bundles  
\$25

## FISH & VEGETARIAN

### PAN SEARED SALMON

Chive Buttermilk Mashed Potatoes and  
Asparagus Bundles  
Lemon Beurre Blanc,  
\$27

### PAN ROASTED CHILEAN SEA BASS

Asparagus Bundles Primavera Rice Pilaf  
Herb Chimichurri,  
\$33

### MARYLAND CRABCAKES

Primavera Rice Pilaf and Asparagus Bundles  
Citrus Beurre Blanc  
\$29

### LEGUMES WELLINGTON

Roasted Pepper, Eggplant, Zucchini, Portabello,  
Goat Cheese  
Red Pepper Coulis  
\$22

## 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 guests even more of an opportunity to savor our cuisine

### 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  
\$39

### ROASTED CHILEAN SEA BASS AND CHICKEN FRANCAISE

Lyonnaise Potatoes and Asparagus Bundles  
Citrus Caper Vinaigrette and Citrus Beurre Blanc  
\$37

### FILET MIGNON AND PAN ROASTED SALMON

Goat Cheese Risotto Cake  
Asparagus Bundles  
Red Wine Jus and Herb Chimmichuri  
\$39

### FILET MIGNON AND STUFFED PRAWNS

Lobster Mashed Potatoes and Asparagus  
Bundles  
Red Wine Jus and Lemon Tarragon Cream  
\$36

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Prices are subject to change.

All menus and pricing are subject to change based on market conditions

## DESSERT

Chocolate Mousse  
Whipped Cream

Vanilla Chipwich  
Hot Fudge and Whipped Cream

Apple or Blueberry Crisp A la Mode

Vanilla Ice Cream and Rainbow Sherbet  
Pirouline Cookie

## **Bar Packages**

### **FIVE HOUR OPEN BAR SERVICE**

HOUSE BRAND LIQUORS, HOUSE WINES, IMPORTED AND DOMESTIC BEER  
SODA, JUICE, WATER

\$21 per person

### **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

### **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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