

# Waypoint Event Center

*at the New Bedford Fairfield Inn & Suites by Marriott®*

**- 2019 SELECTIONS -**

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A Lafrance Hospitality Destination | [LafranceHospitality.com](http://LafranceHospitality.com)

# WAYPOINT DINNERS choice of two entrées

Salad choice of Mixed Field Greens with zinfandel vinaigrette or Classic Caesar with crisp croutons  
entrées include house baked bread, seasonal vegetable medley, choice of roasted fingerling, garlic smashed potatoes or jasmine rice  
dessert, coffee & tea

## SEASONAL VEGETABLE RAVIOLI

served with shallot & white wine cream sauce 27

## AZOREAN CHICKEN

Portuguese stuffed boneless breast of chicken, topped with Madeira sauce 28

## CHICKEN CORDON BLEU

boneless breast of chicken, stuffed with honey baked ham and Swiss cheese 29

## GRILLED ATLANTIC SALMON

Atlantic salmon with a citrus beurre blanc 32

## BAKED STUFFED SHRIMP

four colossal shrimp with lobster, crabmeat and bread crumb stuffing 35

## NEW BEDFORD SCROD

baked with a citrus apricot butter; topped with homemade seafood crumbs 31

## BAKED SCALLOPS CASSEROLE

from our fishing fleet, then blended with seasoned crumbs  
and savory cheese sauce 37

## ROAST PORK TENDERLOIN

all natural white marble farm raised, with a balsamic glaze 27

## ROASTED PRIME RIB OF BEEF

10 ounce with merlot au jus 36

## BACON-WRAPPED FILET MIGNON

choice 8 ounce filet 40

## DELECTABLE DESSERTS

Warm Fruit Crisp | Ice Cream Pie | Host supplied Cake with Ice Cream

Triple Chocolate Fudge Cake +3 | Cheesecake Factory White Chocolate Mousse Cheesecake +4

**Before placing your order, please inform your server if anyone in your party has a food allergy.**

## LAND & SEA SPECTACULARS

8 ounce bacon-wrapped filet mignon  
with a lump crab cake or  
two baked stuffed shrimp 42

## ATLANTIC COAST BAKED STUFFED LOBSTER

a pound and a half lobster with  
crabmeat and scallop dressing  
market price

# WAYPOINT BUFFET MENU

Minimum 40 persons | \$100 Buffet Setup Fee for parties under 75

## HOWLAND BUFFET | \$34

Individual Mixed Field Greens with Zinfandel Vinaigrette

New Bedford Scrod with apricot citrus butter | Chicken Marsala | Steak Tips with rice  
Roasted Seasonal Vegetables | Sour Cream and Chive Smashed Potatoes  
Brownie Sundae *or* Host provided Cake with ice cream | Coffee

## TABOR BUFFET | \$38

Individual Cæsar Salad with Homemade Croutons

Grilled Atlantic Salmon | Shrimp Scampi | Carved Roast Prime Rib of Beef with peppercorn demi | Azorean Chicken  
Roasted Seasonal Vegetables | Roasted Fingerling Potatoes  
Brownie Ice Cream Pie *or* Host provided Cake with ice cream | Coffee

## MELVILLE BUFFET | \$45

Individual Mixed Field Greens, Feta Cheese, Walnuts and Zinfandel Vinaigrette

Baked Stuffed Shrimp | Chicken Cordon Bleu | Carved Roasted Tenderloin of Beef with merlot au jus  
Wild Mushroom Ravioli | Grilled Salmon | Vegetable Medley | Garlic Smashed Potatoes  
Chilled Calamari & Shrimp Asian Salad | New York Cheesecake with strawberries *or* Host provided Cake with ice cream and berries | Coffee

## CUSTOMIZED BUFFET SELECTIONS & ADDITIONS

Minimum \$32 per person or as additions to above

Cæsar Salad 3	Chicken Marsala 5	Fresh Vegetable Medley 4
Garlic Smashed Potatoes 4	Chicken Piccata 5	Scallops au Gratin 11
Roast Turkey with stuffing <sup>+</sup> 5	Baked Virginia Ham <sup>+</sup> 5	Baked Fish a Portuguesa 6
Portuguese Stuffed Chicken Breast 5	Roast Pork Tenderloin <sup>+</sup> 5	Lobster Newburg Market Price
Seafood Newburg 8	Roast Prime Rib <sup>+</sup> 10	Steak Tips 6
Brownie Sundae 5	Party Pastries 5	Gourmet Cakes & Pastries 8

**Before placing your order, please inform your server if anyone in your party has a food allergy.**

All prices are per person plus Local State Meals Tax, and 20% House Fee and subject to Food and Beverage Minimums.\*

Additional selections available on request. We will be happy to accommodate special meal requests and/or diets. <sup>+</sup>chef carved

\*The House Fee is utilized by the restaurant to cover expenses related to your function, and does not represent a tip or service charge for employees.

# WAYPOINT HORS D'OEUVRES

Minimum 50 persons

## HORS D'OEUVRE PACKAGES all priced per person | 1 Hour of Service

### WAYPOINT PACKAGE | \$13

select 1 stationary and 2 butlered hors d'oeuvres

### SEAQUEST PACKAGE | \$17

select 2 stationary and 4 butlered hors d'oeuvres

### HARBOR PACKAGE | \$26

select 2 stationary hors d'oeuvres, 6 butlered hors d'oeuvres and Charcuterie Board with specialty meats, cheeses and vegetables

**note: Only Harbor Package is available without the purchase of dinner entrées.**

## BUTLERED HORS D'OEUVRE

Coconut Chicken  
Spanikopita  
Crab Stuffed Mushroom Caps  
Bruschetta  
Chicken Cordon Bleu  
Mac 'n Cheese Bites

above items \$2 per piece

Lobster & Crab Cakes · Clam Cake Demitasse Shooters  
Bacon-wrapped Sea Scallops · Mini Reubens  
Beef Teriyaki Skewers · Grilled Cheese with Tomato Bisque Sips  
Grilled Tenderloin on Crostini · Beef Wellington  
Jumbo Cocktail Shrimp · Mini Lobster Tacos

above items \$3 per piece

not included with Hors d'oeuvre Packages

## STATIONARY HORS D'OEUVRE

Fresh Fruit Display  
Fresh Vegetable Crudité  
Gourmet Cheese & Assorted Crackers

above items \$5 per person

## DELUXE STATIONARY HORS D'OEUVRE

Spinach & Artichoke Dip \$6 per person  
Deluxe Cheese & Fruit Platter \$8 per person  
Deluxe Antipasto Platter \$10 per person

above items not included with Hors d'oeuvres Packages

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# WAYPOINT LUNCHEON MENU

Not available for Weddings or Saturday Evenings | Room Fees may apply | Priced per person

## LUNCHEON ENTRÉES | MINIMUM 40

served with mixed field greens | choice of any two

SEASONAL VEGETABLE RAVIOLI - with a shallot & white wine cream sauce

HERB-CRUSTED SCROD - baked with herbs and citrus butter, topped with homemade seafood bread crumbs

GRILLED ATLANTIC SALMON - fresh Atlantic salmon, with a citrus beurre blanc

AZOREAN CHICKEN - Portuguese stuffed boneless breast of chicken, topped with Madeira sauce

HOMEMADE ANGUS MEATLOAF - made with certified angus beef, topped with zesty merlot sauce

above served with rice pilaf, vegetable, brownie sundae \$20

## HOT LUNCHEON BUFFET | MINIMUM 35

Mixed Field Greens Salad, New Bedford Baked Scrod, Penne Pasta with Shallot Sauce

Portuguese Stuffed Boneless Chicken Breast, Garlic Smashed Potatoes, Seasonal Vegetable,

Ice Cream Pie, Coffee \$22

## DELI BUFFET | MINIMUM 25

Crisp Cæsar Salad, Assorted Cold Cuts, Imported and Domestic Cheeses, Assorted Breads and accompaniments, Potato Chips

Pasta Salad, Quinoa Salad, Fresh Baked Cookies \$17

add Crock of Soup \$5 per person | add Crock of New England Clam Chowder \$6 per person

### Coffee & Soda Station included with Luncheon.

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# WAYPOINT ALL INCLUSIVE PACKAGES

Minimum 40 persons

## ATLANTIC PACKAGE | \$53

Champagne Toast | 1 Hour Premium Open Bar, add \$13 per person

Assorted Deluxe Cheese & Crackers

Artichoke and Crab Dip with Pita Points

Italian Bruschetta

Bacon Wrapped Sea Scallops

Coconut Chicken with Orange-Ginger Sauce

Beef Teriyaki Skewers

Crisp Cæsar Salad

House-Baked Baguettes with Honey Butter

Your choice of two:

**SEASONAL VEGETABLE RAVIOLI** - with a shallot & white wine cream sauce

**BACON-WRAPPED FILET** - with creamy béarnaise sauce

**NEW BEDFORD SCROD** - with a citrus apricot butter; topped with homemade seafood crumbs

**CHICKEN HANNAH** - boneless breast of chicken filled with cream brie, sweet apples, cranberries & onions; with a velvet cream sauce

entrées served with red bliss smashed potatoes and seasonal vegetable medley (excludes Wild Mushroom Ravioli)

Host provided Cake & Fresh Berries and Coffee Station

## NANTUCKET PACKAGE | \$79

Champagne Toast | 1 Hour Open Bar

Gourmet Cheese & Assorted Crackers

Grilled Cheese with Tomato Bisque Sips

Grilled Tenderloin Crustini

Antipasto Plater

Mini Lobster Fritters

Bacon Wrapped Sea Scallops

New England Clam Chowder

Lettuce Wedge with diced tomatoes, hickory bacon and crumbled bleu cheese

Your choice of two:

**CHICKEN ATLANTIS** - grilled chicken breast with butterflied shrimp and lobster cream sauce

**AZOREAN CHICKEN** - Portuguese stuffed boneless breast of chicken, topped with Madeira sauce

**BACON-WRAPPED FILET** - with creamy béarnaise sauce

**AZOREAN SURF & TURF** - Portuguese marinated steak topped with sautéed shrimp, red peppers and black olives

**ATLANTIC SWORDFISH** - with citrus burre blanc and chive oil

entrées served with bleu cheese smashed potatoes and seasonal vegetable medley

Host provided Cake & Fresh Berries and Coffee Station

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# WAYPOINT PRIVATE EVENT INFORMATION

## ROOM FEES & CAPACITIES

Room Name	Capacity*	Room Rental Fee	*Capacity varies depending on room setup and menu.	
		<b>Monday-Friday</b> (½ day or 4 hrs.)	<b>Saturday-Sunday</b> (up to 5 hrs.)	Additional Per Hour
<b>Seaview Boardroom</b>	15	\$150	\$150	\$25
<b>Cuttyhunk Boardroom</b>	15	\$150	\$175	\$25
<b>Vineyard</b>	50	\$300	\$350	\$50
<b>East Chop</b>	20	\$150	\$150	\$25
<b>West Chop</b>	40	\$200	\$250	\$25
<b>Above Room Fees may be discounted with \$750 food minimum.</b>				
Room Name	Capacity*	Monday-Thursday AM	Friday & Sunday AM	Saturday AM
<b>Sea Loft</b>	125	\$350   Room Fee Food & Beverage min. \$750	\$350   Room Fee Food & Beverage min. \$1000	\$350   Room Fee Food & Beverage min. \$1750
		Monday-Thursday PM	Friday & Sunday PM	Saturday PM
		\$350   Room Fee Food & Beverage min. \$750	\$500   Room Fee Food & Beverage min. \$2500	\$1000   Room Fee* Food & Beverage min. \$3000
Generally business hours are from 7:30 am to 11 pm.   Day Function until 4 pm, Evening Functions from 6 pm. Additional Room Fees after 5 hours - \$300 per hour. Sunday evenings during Holiday weekends is subject to Saturday evening Room Fees and Minimums. *Includes Valet Parking				

**VALET PARKING**  
Due to our downtown location, we strongly suggest Valet Parking for groups over 75. Please check with our Sales Coordinator for pricing.

***Our five separate Conference Rooms do not require a Food and Beverage minimum, although a guest minimum may be required with ordering.***

## GUARANTEES

Due to our Food and Beverage Minimum Purchase Amounts, it is very important that you have a good idea of the number of people that will be attending your event when you book it. An approximate meal count with menu selections should be given at least 30 days prior to the date of event. The final guaranteed guest count is required 7 days prior to your function date. You are required to pay for this number of guests, or the actual number of guests that are present (or food and beverage minimums), whichever is greater.

## MENU OPTIONS

General guidelines for menu options are as follows: Parties can select 2 entrées and must have a pre-ordered menu with accurate meal counts given 7 days prior to the function. Our professional event planners will make every possible effort to customize your party menu to meet your needs and desires.

## DETAILS

The Waypoint is happy to offer our Ivory or Black colored linen for use. Additional colors in tablecloths and napkins may be available with a minimum 2 weeks notice. Certain colors may require an additional charge. Microphone, podium, easel and other items may also be available with advance notice, at no additional charge. A wide variety of other audio-visual equipment, such as projectors, screens, and televisions, may also be available at an additional charge.

# WAYPOINT PRIVATE EVENT INFORMATION CONT.

## SPECIAL NOTES

Most special requests for changes and/or additions to menu can usually be accommodated as well as arrangements for special diets. In appreciation of hosting your wedding, we will gladly offer you a 10% discount on your Shower, Engagement Party, or Rehearsal Dinner at our affiliated restaurants, Rachel's Lakeside, Bittersweet Farm or White's of Westport.

## DEPOSITS & PRICING

Deposits equal to appropriate Room Fee, are required on all functions and are non-refundable. Weddings require a second deposit equal in amount to the original deposit 6 months prior to the function date. If wedding is reserved within 6 months, both deposits are required upon booking. All deposits are deducted from your final bill. Prices are reviewed annually in January and are subject to change.

## PAYMENTS

Final payments for all Social Functions, in the form of cash, personal check, or bank check, must be made 7 days prior to event. A credit card is also required to cover any incidental costs that may occur on the day of the function. Corporate Functions, with credit approval, require payment on day of event. All food and liquor served will be charged a Local and MA Meals Tax & 20% House Fee.\* Rental fees may also be subject to Local and MA Meals Tax.

## LIQUOR SERVICE

Bar Service is included at no additional cost with 75 guest minimum. In compliance with MA State Liquor Laws, the Waypoint Event Center does not allow the service of alcoholic beverages to anyone under the age of 21. MA State Liquor Laws prohibit liquor being brought onto or removed from the premises for distribution (i.e. liquor favors). Management also reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service before the close of each function. Fee for Bar Service under 75 persons is \$75.

## MISCELLANEOUS

We require that all food and beverages be purchased through us or our affiliated companies. The Waypoint Event Center will not be responsible for lost or stolen articles including wedding envelopes and gifts. In compliance with local laws, the Waypoint Event Center is a non-smoking establishment (including e-cigarettes). For safety reasons, open flame centerpieces are not allowed. All rooms are air-conditioned and heated. Proper dress and shoes are required.

## PLEASE NOTE

Due to Board of Health Guidelines and to insure proper handling of food items, no bulk food is allowed to leave premises by patrons. Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

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# WAYPOINT EVENT CENTER | HOST OPEN BARS

	<b>1 hr</b>	<b>2 hrs</b>	<b>3 hrs</b>	<b>4 hrs</b>
<b>BEER, WINE &amp; SODA</b> includes wide variety of domestic and imported beers, glasses of wine and pepsi products	\$14	\$18	\$22	\$25
<b>BEER, WINE, SODA &amp; 1 SPECIALTY COCKTAIL</b> same as above plus 1 passed specialty cocktail	\$16	\$20	\$24	\$28
<b>PREMIUM OPEN BAR</b> domestic and imported beers, glasses of wine, pepsi products and all non-top shelf liquors	\$19	\$23	\$27	\$31
<b>TOP SHELF OPEN BAR</b> same as premium and includes access to all top shelf liquors and 2 passed specialty drinks	\$21	\$27	\$33	\$38
above priced per person				

## FUNCTION WINE LIST

### CHAMPAGNE & SPARKLING WINES

William Wycliff, Brut, California	20
Tott's Extra Dry, California	23
Ballatore Spumante, California	24
Westport Rivers Brut, Westport, Massachusetts	34
LaMarca Prosecco, Italy	35
Möet and Chandon Brut, France	68

### WHITE WINES

Canyon Road, Pinot Grigio, California	20
Ecco Domani, Pinot Grigio, Italy	25
Casal Garcia, Vinho Verde, Portugal	19
Canyon Road, Sauvignon Blanc, California	20
Oyster Bay, Sauvignon Blanc, New Zealand	30
Canyon Road, Chardonnay, California	20
William Hill, Chardonnay, Central Coast, California	30
Kendall-Jackson, Chardonnay, California	31
Westport Rivers, Chardonnay, Westport, Massachusetts	33
Seaglass, Riesling, California	24
Canyon Road, Moscato, California	20

### BLUSH WINES

Canyon Road, White Zinfandel, California	20
Beringer, White Zinfandel, California	21
La Vieille Ferme Rosé, France	20

### RED WINES

Canyon Road, Pinot Noir, California	20
Mirrasou, Pinot Noir, California	25
DaVinci, Chianti, Tuscany, Italy	29
Canyon Road, Merlot, California	20
Red Rock, Merlot, California	25
Rosemount, Shiraz, Australia	23
Alamos, Malbec, Argentina	25
Vasco da Gama, Vinho Tinto Dão, Portugal	17
Borba, Red, Portugal	19
Apothic Red, Red Blend, California	25
Canyon Road, Cabernet Sauvignon, California	20
Dark Horse, Cabernet Sauvignon, California	24
Louis M. Martini, Cabernet Sauvignon, Sonoma, California	30

Prices are subject to MA and local meals tax and 20% house fee. The house fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees.

Waypoint Event Center

# *Special* WEDDING VALUE

Valid any day January-April & November and Monday-Thursday all year round.\*

with a \$3,500 food & beverage minimum, receive:

## COMPLIMENTARY

- Gourmet Cheese & Crackers
- Wedding night accommodations at the Fairfield Inn & Suites-New Bedford
- Special Wedding Room Rate for your guests
- No Room Fee

Enjoy over \$1,500  
in Special Savings!

All items subject to availability.  
Please present this flyer at time of booking.

\*Not valid on holidays and cannot be used  
in conjunction with any other offer.

Lafrance Hospitality  
Hotel Accommodations:

Fairfield Inn & Suites - New Bedford  
185 MacArthur Drive, New Bedford, MA  
774.634.2000

Waypoint 774.634.2009 | [www.WaypointNB.com](http://www.WaypointNB.com) | Valid through November 2020