



Waterfront
BANQUET & CONFERENCE CENTRE

SOCIAL GATHERING PACKAGES



OUR SOCIAL GATHERING PACKAGES INCLUDE:

ROOM RENTAL (5HRS)
ELEGANT WHITE CHAIR COVERS & PREMIUM LINENS
CHOICE OF NAPKINS
FULLY DECORATED HEAD TABLE
COMPLIMENTARY MONEY BOX
FULL USE OF OUR WATERFRONT GROUNDS FOR PHOTOGRAPHS
USE OF MICROPHONE AND PODIUM
BACKGROUND MUSIC
TABLEWARE AND ALL STAINLESS STEEL FLATWARE
SET-UP AND CLEAN-UP OF THE FACILITY

BASED ON A MINIMUM OF 50 GUESTS

(ROOM RENTAL FEE WILL APPLY FOR LESS THAN 50 GUESTS)

PRICES DO NOT INCLUDE 15% SERVICE CHARGE OR APPLICABLE TAXES

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE



Ladie

Yeh
LET'S EAT!

How I receive
BUTTERMILK FRIED CHICKEN BITES
BEEF CHEEK SLIDERS
CAPRESE/BOCCONCINI BITES
OYSTERS ROCKEFELLER

Appetizer
CHEF'S SEASONAL RISOTTO OFFERING

Entree
FLAT IRON STEAK- SALT & PEPPER CRUSTED
SEAFOOD BROCHETTE/SKEWER
(SHRIMP & SCALLOP)
HERB ROASTED POTATOES
FRESH SEASONAL VEGETABLES

Vegetarian Option
ROASTED RED PEPPER STUFFED
WITH WILD RICE
AND VEGETABLE RATATOUILLE

Dessert
BANANA & SPICED RUM PUDDING WITH
BUTTERSCOTCH SWIRLS & FRESH BERRIES

LUNCH PACKAGE

SERVED BETWEEN 11:00 AM - 1:00 PM

INCLUDES FRESH BAKED ARTISAN BREADS FROM ACE BAKERY

SALAD

(CHOICE OF ONE)

THREE LEAF SALAD WITH HOUSE DRESSING

CAESAR SALAD

WATERFRONT SUMMER SALAD

MAIN COURSE

(CHOICE OF ONE)

GRILLED CHICKEN BREAST WITH TARRAGON SAUCE

TUSCANY CHICKEN BREAST

CHICKEN CORDON BLEU

POACHED ATLANTIC SALMON

CHICKEN PARMESAN

ROAST SIRLOIN OF BEEF WITH MUSHROOM SAUCE

SERVED WITH SEASONAL VEGETABLES & POTATOES OR RICE

DESSERT

(CHOICE OF ONE)

CHOCOLATE BROWNIE EXPLOSION WITH ESPRESSO ICE CREAM

CHEESECAKE TRIO

BANANA FOSTER

ALSO INCLUDES COFFEE & TEA, ESPRESSO, CAPPUCINO, CAFÉ LATTE,

NON-ALCOHOLIC PUNCH IN GLASS BOWL

SOFT DRINKS & ASSORTED JUICES



LUNCH PACKAGE

ADD ONS

ANTIPASTO PLATE

INCLUDES ITALIAN PROSCIUTTO, FRESH MELON, ROASTED VEGETABLES, MARINATED OLIVES,
BOCCONCINI CHEESE, & A GARLIC CROSTINI.

\$5.75 PP

TRADITIONAL PASTA

CHOICE OF PENNE, TORTELLINI, RIGATONI, AND BOW TIE SERVED IN RED SAUCE OR WHITE SAUCE.

\$4.25 PP

PREMIUM PASTA

CHOICE OF MANICOTTI, CANNELLONI, CHEESE RAVIOLI, STUFFED SHELLS,
SAUCES: FENNEL SAUSAGE RAGU, ROASTED RED PEPPER SAUCE, ALFREDO

\$5.25 PP

SECOND ENTRÉE

CHOICE OF ONE ENTRÉE SERVED FAMILY-STYLE.

\$8.95 PP

BOTTLE OF WINE 1LT

CHOICE OF ITALIAN RED OR ITALIAN WHITE

\$28.55 PP

\$42.95++ PER PERSON

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BRUNCH MENU

SERVED BETWEEN 11:00 AM - 1:00 PM

FRESHLY BAKED CROISSANTS, DANISH PASTRIES, BAGELS
ASSORTED FRUIT YOGURTS, SWEET BUTTER & PRESERVES

SALAD & COLD SELECTION

ASIAN VEGETABLE SALAD
MIXED BABY GREENS
GRILLED VEGETABLES WITH BALSAMIC GLAZE

BREAKFAST FARE

SCRAMBLED FARM EGGS
CRISP BACON
COUNTRY SAUSAGE
TRIO OF EGGS BENEDICT
- OR -
OMELET BAR

HOT ENTRÉE'S

OVEN ROASTED CHICKEN BREAST WITH RED PEPPER SAUCE
PENNE PASTA PRIMAVERA
MIXED SEASONAL VEGETABLES
ROASTED GARLIC MASHED



ONLY
SERVING
GOOD
STUFF FROM
THIS BAR

BRUNCH MENU

SWEET ENDINGS

FRESH FRUIT PLATTERS, ASSORTED FRESH CAKES

COFFEE & TEA, ESPRESSO, CAPPUCCINO, CAFÉ LATTE,
NON-ALCOHOLIC PUNCH IN GLASS BOWL
SOFT DRINKS & ASSORTED JUICES

ADD ONS

FRESH SQUEEZED ORANGE MIMOSA
\$4.75PP

GLASS OF VQA SPARKLING WINE WITH BERRIES
\$5.25PP

BOTTLE OF WINE 1LT
(CHOICE OF ITALIAN RED OR ITALIAN WHITE)
\$28.55

\$42.95 ++ PER PERSON

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DINNER MENU

SERVED BETWEEN 5:00 P.M. - 7:00 P.M.

INCLUDES FRESH BAKED ARTISAN BREADS FROM ACE BAKERY

SOUPS & SALADS

(CHOICE OF ONE)

CARROT GINGER SOUP

CHEF'S AWARD WINNING 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 CHOICE OF DRESSING

GREEK SALAD

CHOPPED CUCUMBER, FETA CHEESE AND OLIVES

TOSSED IN A TRADITIONAL GREEK VINAIGRETTE

PASTA

(CHOICE OF ONE)

PROSCIUTTO & TOMATO TORTELLINI

ROASTED ROMA TOMATO SAUCE WITH PROSCIUTTO RAGU

CLASSIC PENNE

TRADITIONAL PENNE PASTA IN A ROASTED RED PEPPER SAUCE (AVAILABLE GLUTEN FREE)

STUFFED ROTOLO

A MIXTURE OF ITALIAN SOFT CHEESE, TWICE BAKED IN A TRADITIONAL RED SAUCE

TORTELLINI BOLOGNAISE

CHEESE STUFFED TORTELLINI IN A HEARTY MEAT SAUCE

LET'S BE
SEATED
PEOPLE!

DINNER MENU

MAIN ENTRÉE

(CHOICE OF ONE)

ROASTED TOP SIRLOIN OF BEEF WITH MUSHROOM SAUCE

HONEY ROSEMARY ROASTED CHICKEN BREAST

CHICKEN SUPREME WITH TARRAGON SAUCE

CLASSIC LEMON CHICKEN

ROASTED STUFFED CHICKEN WITH GOAT CHEESE & SPINACH WITH RED PEPPER SAUCE

5 OZ GRILLED SIRLOIN STEAK W/ SHRIMP & HOUSE MADE BEARNAISE SAUCE - ADD \$10.00

12 OZ VEAL CHOP WITH GARLIC CHIVE BUTTER SAUCE - ADD \$8.00

SERVED WITH

GARLIC MASHED OR ROSEMARY ROASTED POTATOES

& MIXED SEASONAL VEGETABLES

DESSERT

(CHOICE OF ONE)

NEW YORK CHEESECAKE TRIO

ICE CREAM PARFAIT

WATERFRONT BANANA'S FOSTER

ADDITIONAL OPTIONS

2ND MEAT ENTRÉE - \$8.00 PER PERSON

ANTIPASTO STATION - \$12.00 PER PERSON

ANTIPASTO PLATTER - \$18.95 PER TABLE

\$50.95 ++ PER PERSON

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A square sign with a white border and a light-colored marble pattern. The sign is mounted on a dark metal railing. To the left of the sign, there is a white tulle garland hanging down. In the bottom left corner, there is a bouquet of white orchids with yellow centers. The background is a bright, out-of-focus indoor space.

FANCY
SEEING
YOU
HERE