



Waterfront
BANQUET & CONFERENCE CENTRE

The Steakhouse



Wedding Package

Steakhouse Wedding Package



COCKTAIL HOUR

(STARTING AT 5:00PM)

CHAMPAGNE WITH BERRIES

PASSED NON-ALCOHOLIC FRUIT PUNCH

PASSED HORS D'OEUVRES (CHOICE OF SIX)

PREMIUM WEDDING COUPLE SIGNATURE DRINKS (2)

SOUPS & SALADS

(CHOICE OF ONE)

CARROT GINGER SOUP

CHEF'S AWARD-WINNING SOUP

HEIRLOOM TOMATO & FRESH MOZZARELLA SALAD

DRIZZED WITH AGED BALSAMIC AND BASIL OIL

ROASTED LEMON & ORZO SOUP

CHILLED PEACH SOUP WITH FETA CHEESE

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

ROASTED GOLDEN BEET

WHIPPED LOCAL GOAT CHEESE, CANDIED WALNUTS, BABY GREENS WITH A BALSAMIC GLAZE



PREMIUM PASTA

(CHOICE OF ONE)

PAN-SEARED SCALLOP RISOTTO

CREAMY RISOTTO WITH CHIVES & RED CHILI OIL

PROSCIUTTO & TOMATO TORTELLINI

ROASTED ROMA TOMATO SAUCE WITH PROSCIUTTO RAGU

STUFFED ROTOLO

ITALIAN SOFT CHEESES, TWICE BAKED IN A RED SAUCE

LOBSTER RAVIOLI

MAINE LOBSTER MEAT STUFFED FRESH RAVIOLI
SERVED IN A SAGE BROWN BUTTER 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
(AVAILABLE GLUTEN FREE)

SPINACH & CHEESE RAVIOLI

TOSSED IN OUR DECADENT PISTACHIO CREAM SAUCE



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PREMIUM ENTRÉES

(SELECT ONE FROM EACH SECTION)

STEAKS & ROASTS

SALT CRUSTED RIB-EYE ROAST
GRILLED 6OZ STRIP LOIN CALIFORNIA CUT
PAN-SEARED 6OZ AAA FILET
CHIANTI BRAISED BEEF SHORT RIBS
ROASTED TENDERLOIN OF BEEF



CHICKEN & FISH

HERB CRUSTED CHICKEN WITH CHAMPAGNE SAUCE
SPICY BLACKENED CHICKEN
MEDITERRANEAN CHICKEN
POACHED BC SALMON WITH LOBSTER SAUCE
TUSCANY CHICKEN & TOMATO COMPOTE



STEAK SAUCES

IN-HOUSE STEAK SAUCE
FRENCH BÉARNAISE SAUCE
3 PEPPERCORN
COMPOUND HERB BUTTER
SPICY HOISIN & CHILIES
RED WINE REDUCTION

CHOICE OF TWO SIDES

ROSEMARY & GARLIC ROASTED POTATOES, YUKON GARLIC MASHED,
SEASONAL MEDLEY, ROASTED CORN & RED PEPPER HASH, GRILLED MUSHROOMS, STEAMED ASPARAGUS &
BUTTER, POMME WILLIAM POTATO, TWICE BAKED POTATO,



DESSERT

(CHOICE OF ONE)

CHOCOLATE BROWNIE EXPLOSION WITH ESPRESSO ICE CREAM
NEW YORK CHEESECAKE TRIO
VANILLA BEAN CRÈME BRULÉÉ WITH FRESH BERRIES
APPLE CRUMBLE WITH VANILLA BEAN CRÈME ANGLAISE
VANILLA BEAN PANNA COTTA WITH FRESH BERRY COMPOTE
WATERFRONT BANANA'S FOSTER
RASPBERRY & LEMON SORBET

ALONG WITH

FRESHLY BREWED PREMIUM COFFEE, ESPRESSO, LATTE, CAPPUCCINO &
ASSORTED FLAVORED TEA'S

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LATE NIGHT CLUB SWEET TABLE

ROOM IS DECORATED INTO A NIGHTCLUB ATMOSPHERE WITH WHITE LEATHER COUCHES, STATE OF THE ART UP-LIGHTED ROOM, ASSORTED SIGNATURE CAKES, FRESH FRUIT PLATTER, MINI PASTRIES, ASSORTED PREMIUM COFFEES & TEAS

LATE NIGHT SNACKS

(CHOICE OF TWO)

- MINI CHEESE BURGERS
- ASIAN CHICKEN WINGS
- TATER TOTS
- NACHOS & SMOKED SALSA
- ICE CREAM SANDWICHES
- PHILLY CHEESE WRAPS
- MINI GRILLED CHEESE
- CRISPY CHICKEN & WAFFLES
- SPICY MEATBALL SLIDERS
- MINI CORN DOGS WITH SPICY KETCHUP



LATE NIGHT STATIONS

(CHOICE OF FOUR)

CREPE STATION

FRENCH CREPES PREPARED WITH CHERRIES JUBILEE, SUZETTE SAUCE, MIXED BERRIES AND FRESH WHIPPED CREAM.

SPECIALTY COFFEE AND DONUTS STATION

SUGAR RIMMED COFFEE GLASSES; WITH CHOICE OF LIQUEURS, FRESH WHIPPED CREAM AND ASSORTED TOPPINGS. HOMEMADE DONUTS WITH ASSORTED TOPPINGS

CAMP-FIRE S'MORES STATION

GREAT CHILDHOOD MEMORIES ARE RE-LIVED WITH THIS CLASSIC DESSERT

THIN CRUST GOURMET PIZZA BAR

ASSORTED TOPPINGS & SAUCES

CLASSIC FRENCH-CANADIAN POUTINE BAR

CELEBRATE OUR GREAT COUNTRY WITH POUTINE!

ASSORTED GRAVIES, CHEESE CURDS & FANTASTIC PRESENTATION

GREAT AMERICAN FOOD TRUCK TACOS

OUR FAMOUS BOB MARLEY JERK CHICKEN TACOS & THE RICKY RICARDO LATIN SOUTH BEACH TACO! ABSOLUTELY A CROWD PLEASER!

GOURMET GRILLED CHEESE STATION

MAC 'N CHEESE, ROASTED TOMATOES AND BACON JAM

AUTHENTIC CHICKEN SHAWARMA & GYROS

FRESHLY PREPARED ON HOTPLATES AND SERVED WITH ALL THE FIXINGS!

GOURMET SOFT PRETZEL BAR

GUINNESS BEER & CHEDDAR SAUCE, SPICY MUSTARD, BROWN SUGAR CINNAMON DIP

SOUTHERN PULLED PORK STATION

CLASSIC SOFT ROLLS, CREAMY HOUSE MADE COLESLAW, HOUSE MADE PICKLES WITH AN ASSORTMENT OF BBQ SAUCES

BAKED PASTRY POP TARTS

BLUEBERRY SPRINKLE, CREAMY CHOCOLATE FUDGE, BOURBON & ROASTED APPLE. TOPPINGS INCLUDE FRESH WHIPPED CREAM AND ASSORTMENTS OF ICING.

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ENTERTAINMENT

8 HOURS OF DJ SERVICE
STATE OF THE ART SOUND & LIGHTING SYSTEM
LED UPLIGHTING SYSTEM TO TRANSFORM THE ROOM
BACKGROUND MUSIC PLAYED DURING YOUR COCKTAIL HOUR & DINNER
COMPLETE SOUND & AV EQUIPMENT. INCLUDING PODIUMS, MICROPHONES & LCD PROJECTOR

COMPLETE BAR PACKAGE

8 HOURS CONTINUOUS (5:00PM TO 1:00AM) OPEN BAR
IMPORTED & DOMESTIC BEERS
PREMIUM BRANDS OF RYE, RUM, VODKA, GIN AND 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
A HOST IS 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
CENTERPIECES FOR ALL GUEST TABLES
ELEGANT CHAIR COVERS
COMPLETE MENU TASTING FOR UP TO 6 GUESTS
GOLD OR SILVER CHARGER PLATES FOR ALL 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 minimum of 100 guests
Prices are subject to change without notice*

