

Classic Wedding Package

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APPETIZER

(CHOICE OF ONE)

TUSCANY ANTIPASTO

GRILLED VEGETABLES, PROSCIUTTO DE PARMA, MELON BALLS, SOFT MOZZARELLA, MARINATED MUSHROOMS & GARLIC CROSTINI

GRILLED BEEF LETTUCE WRAPS

BOSTON LETTUCE CUPS WITH MANGO SALSA, SERVED WITH A TRIO OF DIPPING SAUCES

CRISPY SPRING ROLLS

SERVED WITH A TRIO OF DIPPING SAUCES

WATERFRONT'S CRAB SALAD

LUMP CRABMEAT, AVOCADO SALAD AND CHERRY TOMATO SALSA WITH HERBED REMOULADE

GULF SHRIMP FRITTERS

SERVED WITH A SWEET & SOUR RED PEPPER SAUCE & CITRUS AIOLI



SOUPS & SALADS

(CHOICE OF ONE)

CARROT GINGER SOUP

CHEF'S AWARD-WINNING SOUP

LOBSTER BISQUE

ROASTED NEW BRUNSWICK LOBSTER WITH

CRÈME FRESH & CHIVE OIL

ROASTED LEMON & ORZO SOUP

CHILLED PEACH SOUP WITH FETA CHEESE

SUMMER ARUGULA SALAD

FRESH ARUGULA TOSSED WITH

CITRUS SHERRY VINAIGRETTE, SERVED WITH WALNUT

CRUSTEDGOAT 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



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CLASSIC DUET ENTRÉES

(ONE SERVED PLATED, ONE SERVED ON PLATTER)

ANGUS CERTIFIED RIB EYE OF BEEF WITH MUSHROOM SAUCE
ROASTED TOP SIRLOIN OF BEEF WITH AU JUS
PAN SEARED VEAL CUTLETS
WITH MUSHROOMS & ROASTED RED PEPPERS
HONEY ROSEMARY ROASTED CHICKEN BREAST
SWEET & SOUR STUFFED PORK TENDERLOIN
CHICKEN SUPREME WITH TARRAGON SAUCE
CLASSIC LEMON CHICKEN
CHICKEN PARMESAN



CHOICE OF TWO SIDES

LEMON ROASTED POTATOES
ROSEMARY GARLIC ROASTED POTATOES,
GARLIC MASHED
RICE PILAF
GLAZED BABY CARROTS
STEAMED BROCCOLI SPEARS
TWICE BAKED POTATO
MIXED SEASONAL VEGETABLES

DESSERT

(CHOICE OF ONE)

CHOCOLATE BROWNIE EXPLOSION WITH ESPRESSO ICE CREAM RASPBERRY & LEMON SORBET

ICE CREAM PARFAIT

APPLE CRUMBLE WITH VANILLA BEAN CRÈME ANGLAISE WATERFRONT BANANA'S FOSTER

VANILLA BEAN PANNA COTTA WITH FRESH BERRY COMPOTE FRESHLY BREWED PREMIUM COFFEE, ESPRESSO, LATTE, CAPPUCCINO & ASSORTED FLAVORED TEA'S



GRAND SWEET TABLE

PREMIUM ASSORTED CHEESECAKES, ASSORTED SIGNATURE CAKES, FRESH FRUIT PLATTER, MINI PASTRIES, ITALIAN SLAB PIZZA, FLOWERS AND ADDITIONAL TABLE LINENS



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 HEAD TABLE & PARENT'S TABLE
COMPLETE SET-UP & CLEAN-UP OF FACILITY

\$120.00 ++ 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

