



Waterfront
BANQUET & CONFERENCE CENTRE

The Waterfront



Wedding Package

Waterfront Wedding Package



COCKTAIL HOUR

(STARTING AT 5:00PM)

CHAMPAGNE WITH BERRIES

PASSED NON-ALCOHOLIC FRUIT PUNCH

PASSED HORS D'OEUVRES (CHOICE OF SIX)

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 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)

PROSCIUTTO & TOMATO TORTELLINI

ROASTED ROMA TOMATO SAUCE WITH PROSCIUTTO RAGU

STUFFED ROTOLO

A MIXTURE OF 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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MAIN ENTRÉES

CHOICE OF ONE PREMIUM ENTRÉE OR TWO CLASSIC ENTRÉES



PREMIUM ENTRÉES

(CHOICE OF ONE)

SALT CRUSTED PRIME RIB WITH YORKSHIRE PUDDING

ROASTED BREAST OF GRAIN FED CHICKEN WITH SPINACH & HERBED GOAT CHEESE & ROASTED RED PEPPER SAUCE

PANKO CRUSTED STUFFED CHICKEN WITH GARLIC HERBED BUTTER

5 OZ. GRILLED SIRLOIN STEAK WITH BUTTER GRILLED SHRIMP & HOMEMADE BEARNAISE SAUCE

HERB CRUSTED CHICKEN WITH CHAMPAGNE SAUCE

ROASTED AGED TENDERLOIN OF BEEF WITH PORTOBELLO MUSHROOMS

WILD ATLANTIC SALMON WITH LOBSTER SAUCE

PROSCIUTTO WRAPPED CHICKEN WITH BALSAMIC REDUCTION

6 OZ. CALIFORNIA CUT STEAK WITH RED WINE REDUCTION

CLASSIC DUET ENTRÉES

(ONE SERVED PLATED, ONE SERVED ON PLATTER)

HONEY ROSEMARY ROASTED CHICKEN BREAST

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

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

NEW YORK CHEESECAKE TRIO

VANILLA BEAN CRÈME BRULÉE WITH FRESH BERRIES

APPLE CRUMBLE WITH VANILLA BEAN CRÈME ANGLAISE

RASPBERRY & LEMON SORBET

VANILLA BEAN PANNA COTTA WITH FRESH BERRY COMPOTE

WATERFRONT BANANA'S FOSTER

ALONG WITH

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



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GALA SWEET TABLE

ASSORTED SIGNATURE CAKES, FRESH FRUIT PLATTER, MINI PASTRIES AND ADDITIONAL TABLE LINENS.

LATE NIGHT SNACKS

(CHOICE OF FOUR)

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 TWO)

CREPE STATION

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

SPECIALTY COFFEE STATION

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

CAMP-FIRE S'MORES STATION

GREAT CHILDHOOD MEMORIES ARE RE-LIVED WITH THIS CLASSIC DESSERT. VERY INTERACTIVE!

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.

GOURMET GRILLED CHEESE STATION

MAC 'N CHEESE, ROASTED TOMATOES AND BACON JAM

GOURMET SOFT PRETZEL BAR

GUINNESS BEER & CHEDDAR SAUCE, SPICY MUSTARD, ROASTED GARLIC AND PARMESAN AIOLI

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

\$135.00++ 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*

