



THE WATERFRONT BANQUET & CONFERENCE CENTRE



CLASSIC WEDDING PACKAGE

Upon Arrival of Guests

Champagne with berries
Passed fruit punch

THE MENU

APPETIZER

(Choice of one)

TUSCANY ANTIPASTO

Grilled Vegetables, Prosciutto de Parma, Melon Balls, Soft Mozzarella, marinated mushrooms, garlic crustinni,

TRIO BRUECHETTA

Kalamata Olive Spread, Roasted Eggplant Spread, Spicy Roasted Tomato served on Garlic Croustinies

CHILLED SHRIMP COCKTAIL

Fresh Shrimp served with Fresh Horseradish Cocktail Sauce

NEW ORLEANS STYLE CRAB CAKES

Lump Crabmeat Cakes served with Herbed Remoulade & Mango Salsa

THE WATERFRONT SPRING ROLLS

Crispy Spring Rolls stuffed with Aromatic Vegetables & served with a Sweet and Sour Red Pepper Sauce.

SOUPS & SALADS

(choice of one)

PROVENCAL VEGETABLE SOUP

Classic French soup with Aromatic Root Vegetables served with Crispy Tomato & Garlic Crouton

ITALIAN WEDDING SOUP (Stratacella)

Roasted Chicken Broth, Egg Drop served With Parmesan Wafer

THE WATERFRONT CENTRE SALAD

Boston Bib Lettuce topped with Orange Segments, candied almond slices and our Homemade Garlic Cream Dressing.

CLASSIC CAESAR SALAD

Tender Romaine Spears, Herb Focaccia Croutons, Parmesan Wafer topped with a Roasted Garlic Dressing.

GARDEN GREEK SALAD

Crisp Romaine Lettuce Tossed with Roma Tomatoes, Feta Cheese, Black Olives in Red Wine Vinaigrette.

CALIFORNIA MIXED GREENS

Fresh Mixed Greens, English Cucumbers, Julienne Carrots, & Roma Tomatoes topped with choice of Dressing

PREMIUM ENTRÉE or CLASSIC DUET

(choice of one)

Roasted Aged Tenderloin of Beef and Portobello Mushroom
Garlic Mashed and Sautéed Rapini

Grilled Chicken Breast filled with Sweet Fennel Sausage and Fontina Cheese
Red Pepper Sauce, roasted asparagus and Spanish Rice

Stuffed Sole with Lobster and Shrimp, Champagne butter sauce
Baby glazed carrots and Rice Pilaf

CLASSIC DUET ENTREES

(One Served Individual, One Served Platter)

Angus Certified Top Sirloin of Beef with Mushroom Sauce

Classic Lemon Chicken

Roasted Veal with Diane Sauce

Chicken Cordon Bleu with white wine Mushroom sauce

Sweet & Sour Stuffed Pork Tenderloin

Chicken Supreme with mustard tarragon sauce

Chicken Parmesan

Choice of Two Sides

Lemon Roasted Potatoes, parisienne potatoes, Mini Reds, Garlic Mashed, Rice Pilaf,
Glazed Baby Carrots, Steamed Broccoli Spears, Mixed Seasonal Vegetables

DESSERT

(choice of one)

Ice Cream Crepes

Raspberry & Lemon Sorbet

Ice Cream Parfait

Waterfront Banana's Foster

GRAND SWEET TABLE

Premium Assorted Cheesecakes, Assorted Signature Cakes, Fresh Fruit Platter, Mini Pastries, Italian Slab Pizza, Candle Lit Candelabra, Flowers and Fully Skirted Linens.

COMPLETE BAR PACKAGE

8 Hours (5:00pm to 1:00am) Open Bar

Imported & Domestic Beers

Premium brands of Rye, Rum, Vodka, Gin, Scotch

Unlimited Imported Red & White Wine

Includes Full bartender service

PREMIUM WEDDING SET-UP

Full use of the entire facility and only wedding booked that day(Saturday only)

A Host is assigned to you from start to end of evening.

Background music will played during your cocktail hour & dinner

Premium linens and tableware

Direction cards for your invitations

Printed Menu Cards

Professionally decorated Head Table

Complete set-up of facility.

Red Carpet entrance and full doorman services.

Elegant Chair Covers

Decorative candelabras

Complete menu tasting for up to 6 guests.

Coordination of your wedding reception

Centrepieces for all guest tables

Gold or Silver charger plate for Head table & parents table