



Waterfront
EVENT & CONFERENCE CENTRE

Steakhouse

WEDDING PACKAGE



Menu

Steakhouse Package



COCKTAIL HOUR

Starting at 5:00pm

SOUPS & SALADS

Choice of One

PREMIUM PASTA

Choice of One

CHAMPAGNE WITH BERRIES

PASSED NON-ALCOHOLIC FRUIT PUNCH

CHOICE OF SIX PASSED HORS D'OEUVRES

SIGNATURE COCKTAILS

CARROT GINGER SOUP

Chef's Award Winning Soup

LOBSTER BISQUE

Roasted New Brunswick Lobster with Crème
Fresh & Chive Oil

CHILLED PEACH SOUP WITH FETA CHEESE

ROASTED LEMON & ORZO 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 Balsamic Vinaigrette

ROASTED GOLDEN BEET

Whipped Local Goat Cheese, Candied Walnuts, Baby Greens
with a Balsamic Glaze

HEIRLOOM TOMATO & FRESH MOZARELLA SALAD

Drizzled with Aged Balsamic & Basil Oil

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
(Gluten Free Available)

SPINACH & CHEESE RAVIOLI

Tossed in our Decadent Pistachio Cream Sauce

PAN-SEARED SCALLOP RISOTTO

Creamy Risotto with Chives & Red Chili Oil



Please Select One From Each Section

STEAKS & ROASTS

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

CHICKEN & FISH

HERB CRUSTED CHICKEN WITH CHAMPAGNE SAUCE
GRILLED LEMON FETA 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

SIDES

Choice of Two

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

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
WATERFRONT BANANA'S FOSTER
VANILLA BEAN PANNA COTTA
with Fresh Berry Compote
FRESHLY BREWED PREMIUM COFFEE, ESPRESSO,
LATTE, CAPPUCINO & ASSORTED FLAVOURED
TEAS



Steakhouse Package



CLUB SWEET TABLE

Nightclub Atmosphere with White Leather Couches, State of the Art Uplighting, Assorted Signature Cakes, Fresh Fruit Platter, Mini Pastries & Additional Table Linens

LATE NIGHT SNACKS

Choice of Two

MINI CHEESE BURGERS

SOUTHERN BBQ CHICKEN WINGS

TATER TOTS

NACHOS & SMOKED SALSA

ICE CREAM SANDWICHES

PHILLY CHEESE WRAPS

MINI GRILLED CHEESE

CRISPY CHICKEN & WAFFLES

SPICY MEATBALL SLIDERS

LATE NIGHT STATIONS

Choice of Four

CREPE STATION

French Crepes Prepared with Cherries Jubilee, Suzette Sauce, Mixed Berries & Fresh Whipped Cream

SPECIALTY COFFEE STATION

Sugar Rimmed Coffee Glasses with Choice of Liqueurs, Fresh Whipped Cream & Assorted Toppings

CAMP-FIRE S'MORES STATION

Toasted Marshmallows Dipped in Chocolate served with Gourmet Graham Crackers

THIN-CRUST GOURMET PIZZA BAR

Assorted Toppings & Sauce

CLASSIC FRENCH-CANADIAN POUTINE BAR

Crispy Fries, Rich Gravy & an Array of Cheese Curds

GOURMET GRILLED CHEESE STATION

Mac 'n' Cheese, Roasted Tomatoes & Bacon Jam

GOURMET SOFT PRETZEL BAR

Guinness Beer & Cheddar Sauce, Spicy Mustard, Salted Caramel

SOUTHERN PULLED PORK STATION

Classic Soft Rolls, Creamy Homemade Coleslaw, Pickles & an Assortment of BBQ Sauces

BAKED PASTRY POP TARTS

Blueberry Sprinkle, Creamy Chocolate Fudge, Bourbon & Roasted Apple

GOURMET MAC 'N' CHEESE STATION

Warm, Cheesy Pasta with an Array of Toppings

AUTHENTIC CHICKEN SHAWARMA & GYROS

Freshly Prepared on Hot Plates & Served with All the Fixings

GREAT AMERICAN FOOD TRUCK TACOS

Our Famous Bob Marley Jerk Chicken Tacos & Ricky Ricardo Latin South Beach Tacos



Steakhouse Package

ENTERTAINMENT

- 8 Hours of DJ Service
- State of the Art Sound & Lighting System
- LED Uplighting System to Transform the Room
- Background Music Played During Cocktail Hour & Dinner
- Complete Sound & AV Equipment, Including Podiums, Microphones & LCD Projector

COMPLETE BAR PACKAGE

- 8 Hours of Continuous (5:00pm to 1:00am) Open Bar
- Imported & Domestic Beers
- Premium Brands of Rye, Rum, Vodka, Gin & 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
- Host 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
- Centrepieces 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 & Sunday Minimum of 100 guests
Prices are Subject to Change Without Notice

