



Waterfront  
EVENT & CONFERENCE CENTRE

# Waterfront

WEDDING PACKAGE



# Menu

## Waterfront 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

#### 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

#### 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



Please Select One Premium Entrée or Two Classic Duet 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 & Béarnaise Sauce

### HERB CRUSTED CHICKEN

with Champagne Sauce

### CHIANTI BRAISED BEEF SHORT RIBS

### 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 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

## SIDES

Choice of Two

### 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

### WATERFRONT BANANA'S FOSTER

### VANILLA BEAN PANNA COTTA

with Fresh Berry Compote

FRESHLY BREWED PREMIUM COFFEE, ESPRESSO,  
LATTE, CAPPUCINO & ASSORTED FLAVOURED TEAS



# Waterfront Package



## GALA SWEET TABLE

Assorted Signature Cakes, Fresh Fruit Platter, Mini Pastries & Additional Table Linens

## LATE NIGHT SNACKS

Choice of Four

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 Two

**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 & Sauces

**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 BAR**

Blueberry Sprinkle, Creamy Chocolate Fudge, Bourbon & Roasted Apple

**GOURMET MAC 'N' CHEESE STATION**

Warm, Cheesy Pasta with an Array of Toppings





# Waterfront 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 Head Table & Parent's Tables
- Complete Set-Up & Clean-Up of Facility

**\$135.<sup>00</sup> ++ 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

