



We offer the rare combination of warm hospitality and a breathtaking view.

Treat your guest to an event they will remember and talk about for years to come. We consistently offer you fabulous food and impeccable service.

Overlooking the Susquehanna River, our facility offers local historic and scenic beauty while providing you with sophisticated menu choices for your social or corporate event.

The Waterfront offers a beautiful atmosphere that is sure to make your event memorable.

*670 River Street, Plains, PA 18705
570-270-5862 phone/570-270-5863 fax*

Christine E. Parker – Wedding & Special Events Coordinator
www.waterfrontbanquetfacility.com

Refreshments for your Meeting

Morning Breaks

Executive- Freshly brewed coffee, decaf and tea, chilled fruit juice, freshly baked muffins, bagels, Danish, cream cheese, butter and jelly, seasonal fruit. \$6.95 p.p

Corporate- Freshly brewed coffee, decaf and tea, chilled fruit juice, assorted muffins, bagels, cream cheese, butter and jelly. \$4.95 p.p.

Traditional- Freshly brewed coffee, decaf and tea, chilled fruit juice, assorted bagels, cream cheese, butter and jelly. \$4.25 p.p.

Beverages:

Coffee Service \$2.50 p.p.
Assorted Juices \$2.50 p.p.
Iced Tea/Lemonade \$1.50 p.p.
Assorted Bottled Soda/Bottled Water \$2.25 p.p.

Refreshments a la Carte:

Bagels \$2.75 p.p.
Croissants with butter & jelly \$3.25 p.p.
Whole fresh fruit \$2.75 p.p.
Sliced fresh fruit \$4.00 p.p.
Soft pretzels \$2.25 p.p.
Assorted fresh baked cookies \$2.75 p.p.

Afternoon Breaks

Freshly baked Jumbo Cookie Assortment, coffee, decaf and tea. \$4.25 p.p.

Seasonal Fruit Platter, yogurt dip, coffee, decaf, tea and iced tea. \$6.50 p.p.

Domestic and Imported Cheese Tray, mustard dip, crackers and assorted soft drinks. \$5.75 p.p.

Crudités Platter, assorted crackers, dip and assorted soft drinks. \$4.00 p.p.

Breakfast for your Meeting

Eye Opening Buffet- Assorted bagels, muffins, assorted jellies, fluffy scrambled eggs, seasoned home fries, choice of one: Hickory smoked bacon or country sausage. Coffee, tea, decaf and assorted juices. \$11.95 p.p.

Executive Buffet- Assorted bagels and muffins, jellies, Buttermilk biscuits, sliced fresh fruit, home fries, waffles with strawberry topping and fluffy scrambled eggs as well as your choice of one: Hickory smoked bacon or country sausage. Coffee, tea, decaf and assorted juices. \$15.95 p.p.

Country Buffet- Assorted Bagels, muffins, jellies, fluffy scrambled eggs, choice of French toast or pancakes, home fries, choice of one: Hickory smoked bacon or country sausage. Coffee, tea, decaf and assorted juices \$12.95 p.p.

Served Luncheon for your Meeting

Fruit Salad Platter- Sliced Cantaloupe, Honeydew Melon, Fresh Strawberries and Cottage cheese served on a bed of crisp greens w/ a choice of tuna or chicken salad. \$8.95 p.p.

Chef's Salad- Julienne of Honey Cured Ham and Turkey Breast, shredded cheddar cheese, hard boiled egg served on a bed of crisp lettuce, garnished with tomato, cucumber and choice of dressing. \$8.95 p.p.

Hot Lunch Selections- A hearty, plated lunch that includes homemade soup or garden salad, choice of entrée, chef's choice of starch and fresh vegetables, rolls and butter, assorted soft drinks, coffee, tea, and decaf. \$14.95 p.p.

Entrée Choices

(Choice of two)

Only one beef Entrée may be chosen

Honey Rosemary Chicken, Chicken Marsala, Roast Beef Chausser, London Broil, Sautéed Chicken Tenderloins in a Madeira Cream Sauce over a Puff Pastry, Baked Haddock with Lemon Butter, Grilled Salmon

Corporate Buffet Package

(Lunch)

All American Deli- Assorted fresh cut deli meats with appropriate condiments and relish tray. Your choice of either pasta salad, potato salad or coleslaw with potato chips and assorted soft drinks. \$11.95 p.p.

Hot Sandwich Buffet- Chef's Homemade Soup and choice of two entrees: Sausage and Peppers, Beef or Pork Barbeque, Penne Pasta with marinara or meat sauce; potato salad, pasta salad or coleslaw, assorted rolls and bread and assorted soft drinks. \$14.95 p.p.

Exclusive Buffet Luncheon

Garden Salad Station- Mixed salad greens, cucumbers, cherry tomatoes, red onion, and a array of dressing to compliment the greens.

Pasta Station- (self serve) Penne and Bow Tie pasta served with vodka cream sauce and fresh pomadori basil sauce.

Entrees

(Choose 2 - A third may be added for \$4.00)
Only one beef Entrée may be chosen

Italian Roasted Chicken- Chicken pieces marinated in Italian seasonings and slow roasted to a juicy perfection.

Beef over Farfalle Noodles- Tender beef tips in a mushroom brown sauce served over farfalle noodles

Top Round of Beef Au jus- Slow roasted beef top round sliced thin and served with a flavorful natural au jus.

Herb Roasted Chicken with a Chive Cream Sauce- Chicken pieces seasoned with herbs and slow roasted. Finished w/ a flavorful chive cream sauce.

Chicken Stir fry- Diced chicken stir fried with assorted vegetables and finished in an oriental garlic ginger sauce.

Honey Roasted Chicken- Chicken pieces slow roasted and then coated in a honey rosemary sauce that's sure to please.

Roast Pork Loin- Boneless Pork loin slow roasted, sliced and finished with a honey Dijon sauce.

Panned Pork Chops- Center cut pork chops dusted in flour, pan fried then served with a onion brown gravy.

Chargrilled Chicken- Char grilled chicken breast well seasoned and then finished w/a flavorful herb butter sauce.

Chicken Scampi- Chicken tenderloins sautéed and smothered in a flavorful garlic scampi sauce.

Baked Haddock w/ Lemon Butter- Haddock filets baked and finished with a exquisite lemon butter sauce.

Tilapia Florentine- Broiled Tilapia filet topped with a flavorful cream spinach filling and mornay sauce.

Vegetables and Starches

(Choose 1 starch, 2 Vegetables)

Cream cheese mashed potatoes
Oven Roasted Potatoes
Twice Baked Potatoes
Wild Rice Pilaf
Southwestern Rice Pilaf
Potatoes Scalloped
Red Potatoes w/Herb Butter sauce

Green Beans Almandine
Mixed Sautéed Vegetable Medley
Steamed Asparagus (add \$1.75 per person)
Sesame Broccoli Spears (add \$1.75 per person)
Gingered Carrot Medallions
Grilled Vegetable Medley
Asian Stir-Fry Vegetable Medley
Golden Sweet Corn
Green Beans w/ butter and bacon

\$17.95 per person, plus tax & 20% service charge

Assorted Desserts served at table \$3.50
(Cakes/Pies only, No cheesecake)
Sherbet or Ice Cream Sundae \$2.00

Hot Lunch Buffet

Garden Salad Station- Mixed salad greens, cucumbers, cherry tomatoes, red onion, and an array of dressing to compliment the greens.

Your choice of (1 chicken and 1 meat)

Italian Roasted Chicken- Chicken pieces marinated in Italian seasonings and slow roasted to a juicy perfection

Chargrilled Chicken- Chargrilled chicken breast well seasoned and then finished w/a flavorful herb butter sauce.

Top Round of Beef Au jus- Slow roasted beef top round sliced thin and served with a flavorful natural au jus.

Roast Pork Loin- Boneless Pork loin slow roasted, sliced and finished with a honey Dijon sauce.

Chef's Choice of Starch and Seasonal Vegetables

\$14.95 per person, plus tax & 20% service charge

**Assorted Desserts served at table \$4.00 p.p.
Sherbet or Ice Cream Sundaes \$2.00 p.p.**

Our Luncheon Buffets Include Rolls & Butter, Assorted Soft Drinks, Coffee, Tea, Brewed Decaf Coffee and Iced Tea

All Lunch Buffets - Minimum 40 guests

Banquet Ala Carte

Hors D' Oeuvres

(Per hour)

Chicken Sesame- Bite size chicken breast pieces coated in breadcrumbs and sesame seeds. Flash fried, finished with sesame oil and served with a fantastic garlic/ ginger oriental dipping sauce.

Chicken Kabobs- Diced chicken breast skewered w/ sweet bell pepper and red onion. Baked and glazed with sweet and sour sauce.

Chicken Tarragon Brouchees- Finely minced chicken in a sherry cream sauce with tarragon. Piped into bite size puff pastry shells and baked.

Asian Chicken with Sweet and Spicy Thai Sauce- Bite size pieces of chicken breast dipped in a light beignet batter and flash fried. Served with a sweet, spicy Thai Chile dipping sauce.

Fried Artichoke hearts w/ White Remoulade sauce- Quartered Artichoke hearts dusted in flour and flash fried. Served with a Creole New Orleans white remoulade sauce for dipping.

Scallops Wrapped in Bacon- Large sea scallops wrapped in bacon and broiled to perfection.

Stuffed Mushrooms- Fresh mushroom caps stuffed with a smoked chicken filling with cheese, sunflower seeds, spinach and zucchini. Baked to perfection.

Sausage and Feta Cheese Phyllo- Andouille sausage and Feta cheese combined and wrapped in phyllo dough in bite size pieces. Baked and served piping hot.

Mini Mozzarella Wedges- Fresh whole milk mozzarella cut into triangles and coated in seasoned breadcrumbs. Flash fried and served with our special marinara sauce.

Cold Shrimp Canapés- Large boiled shrimp on toasted ciabatta bread slices with a flavorful cream cheese dill mixture.

Shrimp Cocktail-Large butterflied gulf shrimp boiled in a flavorful broth then chilled. Served with our fantastic cocktail sauce with a kick.

Crabmeat Stuffed Mushrooms- Fresh mushroom caps stuffed full with a flavorful crabmeat mixture and baked to perfection.

Shrimp Tempura- Gulf shrimp butter flied and dipped in a light batter and flash fried. Served with sesame ginger/garlic sauce.

Clams Casino- Fresh littleneck clams on the half shell baked with a classic casino sauce of bacon, bell pepper and onion.

Mini Crab Cakes- Bite size version of classic Maryland crab cake served with a French remoulade sauce to compliment.

Homemade Potato Pancakes- Shredded potato pancakes pan-fried and served with sour cream.

Sausage Stuffed Mushrooms- A flavorful blend of andouille sausage and seasonings stuffed in mushroom caps and baked.

Egg Rolls- Bite size flavorful shrimp egg rolls baked and served with oriental dipping sauce.

Tomato Provencal w/ Fresh Mozzarella- Sliced Italian bread layered with roma tomato, fresh basil and fresh mozzarella.

Mini Ruben Sandwiches w/Thousand Island Dipping Sauce

Mini Monte Cristo Sandwiches w/Remoulade Dipping Sauce

Stuffed Cherry Peppers w/Provolone Cheese and Prosciutto

Chili Relleno Stuffed w/Cheddar Cheese and Deep Fried

Roasted Red Peppers & Goat Cheese on Toasted Baguette

Roast Beef Roulade on Toasted Garlic Crouton Bread & Boursin Cheese

Petite Lamb Chops w/Thai Sauce

Smoked Salmon w/Cream Cheese & Green Onions

Blacken Chicken Tenderloin w/Chipotle Sauce

Andouille Sausage in Puffed Pastry

Chicken Fritters in Coconut Breeding w/Pineapple Mango Salsa

Coconut Fried Shrimp w/ Sweet & Sour Sauce

Shrimp Fritter w/Pineapple Chutney

Mini Chicken Quesadilla w/Salsa

Mini Pizza (Red & White)

One Hour

Choice of 4 - \$ 9.00

Choice of 5 - \$10.50

Choice of 6 - \$12.00

Two Hours

Choice of 4 – \$12.00

Choice of 5 - \$13.50

Choice of 6 - \$15.00

Stations

Pasta Station- Penne and Tortellini with a Choice of Two sauces, Marinara, Alfredo, Vodka Cream or Primavera sautéed to order. \$3.25

Stir Fry Station- Fresh Oriental Vegetables cooked in a Teriyaki Sauce.
\$3.25

Add Chicken \$4.00

Add Beef \$5.50

Add Shrimp \$5.50

Caesar Salad Station- Crisp Romaine tossed in our own homemade Caesar dressing accented with garlic croutons and fresh anchovy display. \$3.50

Carving Station

(self serve)

Virginia Glazed Ham \$4.75

Roast Turkey Breast \$4.75

Roast Pork Loin \$5.00

Roast Beef \$6.25

Roast Tenderloin of Beef \$12.70

Served with miniature baguettes and appropriate sauces

Manned station \$50.00 charge

Displays

Seafood Displays- Smoked Salmon, Sea Scallops, Clams on the half shell, Mussels on the half shell, Cocktail Shrimp, Crab legs – Market Price

Displays

Fresh Fruit \$5.00

Crudités \$3.50

Grilled Vegetables \$3.85

Cheese and Crackers \$4.50

Baked Brie n Brioche \$4.50

Mini Desserts \$4.75

Appetizers

Shrimp Cocktail- Four Jumbo Shrimp artfully displayed with lemon wedge and cocktail sauce. \$9.95

Fruit Plate- Fresh sliced cantaloupe, honeydew, and pineapple garnished with strawberries, kiwi and fresh berries served with a raspberry fruit sauce. \$5.00

Marinated Portabella Mushroom- A marinated Portobello mushroom stuffed with crabmeat, topped with a roasted red pepper coulis. \$6.95

Wild Mushroom Ravioli- Mushroom Ravioli, sautéed in fresh spinach, vegetables, white wine and Romano cheese. \$5.95

Asian Chicken- Chicken Tenderloins flash fried in a beignet batter and served with a sweet and spicy Thai Chile sauce. \$6.00

Shrimp Roll w/ Wasabi and Citrus sauce- Shrimp and Julienne vegetables rolled in phyllo dough baked and served with wasabi and citrus sauce. \$7.50

Chicken Satay- Curried marinated chicken tenderloin chargrilled and served with a fantastic Indonesia peanut dipping sauce. \$6.50

Crab Cakes- Maryland crabmeat and secret seasoning make these a Waterfront favorite. Crispy petite crab cakes served with roasted red pepper aioli and remoulade sauce. \$8.00

Soups

Old-fashioned Minestrone \$3.95
Oriental Chicken and Broccoli \$3.95
French Onion \$3.95
Bell Island Clam Chowder \$3.95

Dinner Sit Down

Entrees

Poultry

Chicken Marsala- Sautéed boneless chicken breast finished in a rich marsala brown sauce with sliced mushrooms. \$18.95

Chicken Francaise- Sautéed chicken breast smothered in a rich lemon, white wine sauce and garnished with thin sliced lemon wheels. \$17.95

Chicken Athena- Boneless chicken breast stuffed with feta cheese and chargrilled. Served on grilled tomato slices and topped with sautéed mushrooms and feta cheese. \$19.95

Chicken Elizabeth- Chargrilled chicken breast served on a French walnut butter sauce and finished with toasted walnuts. \$19.95

Chicken Picatta- Boneless chicken breast sautéed and finished with a flavorful lemon, garlic, and caper sauce. \$18.95

Chicken w/ Asparagus and Boursin Cheese- Chargrilled chicken breast sliced and layered with asparagus boursin cheese and a delicate wine sauce. \$23.95

Beef, Veal and Pork

Prime Rib Au jus- Slow roasted Prime Rib cooked to your liking and served with a flavorful Au jus. \$25.95

N.Y. Strip- Slow roasted Prime Rib cooked to your liking and served with a fantastic Bahama Compound Butter. \$28.50

Pepper Seared Pork- Peppercorn encrusted Pork Tenderloin seared, then slow roasted to perfection. Sliced and served in a garlic-medium brown sauce. \$19.45

Filet of Beef Tenderloin- Center cut of beef tenderloin steak chargrilled to your liking and served with your choice of béarnaise sauce, herb compound butter or Madeira mushroom sauce. \$33.95

Bourbon Pork Medallions- Pork Medallions sautéed in a portabella mushroom/bourbon brown sauce. \$18.45

Delmonico Steak- Chargrilled choice of 12oz Delmonico cooked to your preference, finished with a roasted beef shallot jus lie, cream cheese whipped potatoes & seasonal fresh vegetables. \$25.95

Veal Piccata- Scallopine of Veal sautéed with a lemon garlic sauce with capers. \$19.95

Veal Marsala- Scallopine of Veal sautéed with mushrooms, marsala wine and a veal demi reduction. \$20.95

Salmon with Dill sauce- Chargrilled Salmon filet finished with a French white butter sauce with fresh dill. \$21.95

Scandinavian Salmon- Broiled Salmon filet with horseradish breadcrumb topping, served on sweet and sour sautéed cucumbers and onion. \$20.95

Citrus Glazed Salmon- Chargrilled Salmon filet finished with a citrus sesame oriental glaze. \$19.95

Baked Filet of Sole- Filet of Sole delicately baked and finished with a flavorful lemon butter parsley sauce. \$16.95

Baked Sole Florentine- Filet of Sole rolled w/ herbed spinach and baked. Finished with an anise sauce. \$18.95

Stuffed Flounder- Flounder stuffed with crabmeat and shrimp stuffing. Baked and finished with a delicate lemon beurre blanc. \$21.95

Salmon Napoleon- Sliced Filet of salmon layered with scallops and spinach. Broiled and finished with a tomato dill French white butter sauce. \$23.95

Shrimp Scampi- Large butter flied Shrimp in a lemon garlic sauce served over linguini. \$19.95

All entrees include salad, rolls and butter, chef's choice of starch and seasonal vegetables, coffee, tea, non-alcoholic beverages.

Dinner Buffet

Pastas with sauces (choose 2 pastas and 2 sauces)

Pastas

Tortellini, Penne, Bowtie or Fettuccine

Sauces

Marinara, Alfredo, Vodka, Oil and Herb

Garden Salad Station

Mixed Salad greens, cucumbers, cherry tomatoes, red onion and an array of dressings to compliment the greens

Entrees

(Choose 1 beef and 1 other)

A third entrée choice may be added at \$5.00 per person.

London Broil- London Broil steak, marinated, char grilled, and sliced thin. Finished with a flavorful herb butter sauce.

Sliced Prime Rib- Slow roasted Prime Rib sliced and finished with a flavorful natural Au jus.

Roast Top Round of Beef- Slow roasted Beef Top Round sliced thin and finished with a rich brown sauce.

Chicken Marsala- Sautéed boneless chicken breast finished with a rich marsala brown sauce with mushrooms.

Chicken Francaise- Egg batter dipped Chicken Breast sautéed and smothered in a lemon/white wine sauce.

Chicken with Mushroom Sauce- Char grilled Chicken Breast smothered in basil/mushroom cream sauce and finished with provolone cheese.

Pepper Seared Pork-Peppercorn encrusted pork tenderloin seared, then slow roasted to perfection, sliced and served in a Garlic Madeira brown sauce.

Salmon w/ Dill Sauce- Char grilled Salmon filet finished with a French white butter sauce w/ fresh dill.

Baked Filet of Sole- Filet of Sole delicately baked and finished w/a lemon/butter/parsley sauce.

Citrus Glazed Salmon- Char grilled Salmon filet finished w/a citrus, sesame oriental glaze.

Vegetables and Starches

(Choose 1 starch, 2 Vegetables)

Cream cheese mashed potatoes
Oven Roasted Potatoes
Twice Baked Potatoes
Wild Rice Pilaf
Southwestern Rice Pilaf
Potatoes Scalloped
Red Potatoes w/Herb Butter sauce

Green Beans Almandine
Mixed Sautéed Vegetable Medley
Steamed Asparagus (add \$1.75 per person)
Sesame Broccoli Spears (add \$1.75 per person)
Gingered Carrot Medallions
Grilled Vegetable Medley
Asian Stir-Fry Vegetable Medley
Golden Sweet Corn
Green Beans w/ butter and bacon

\$21.95 per person, plus 6% tax & 20% service charge

***Our Buffets Include Rolls & Butter, Assorted Soft Drinks, Coffee, Tea,
Brewed Decaf Coffee and Iced Tea***

Dinner Buffet – Minimum 50 guests

Vegetarian Dinner Entrees

Eggplant Neapolitan- Breaded eggplant stuffed with ricotta cheese covered in marinara sauce and melted provolone cheese to finish this dish. \$17.95

Wild Mushroom Ravioli - Mushroom filled ravioli sautéed with fresh spinach, julienne vegetables, white wine and asiago cheese. \$18.95

Grilled Vegetable Medley- Assortment of seasonal vegetables marinated and grilled served over cilantro seasoned rice pilaf. \$16.95

Pea Risotto- Creamy blend of Arborio rice and pea cream, tossed with asparagus and butternut squash. \$16.95

All entrées include garden salad, rolls and whipped butter, assorted non alcoholic beverages, coffee tea and decaf.

Desserts

Flaming Bananas Foster Station- (in view of your guests) Fresh Bananas in a brown sugar butter sauce with a hint of cinnamon. Flamed with rum and banana liquor for all your guests to see and served with French vanilla ice cream. \$5.00 p.p.

Assorted Desserts (full size) – Carrot Cake, Chocolate Decadence Cake, Pecan Pie, Assorted Cheesecakes & Assorted Fruit Pies. \$4.00 p.p.

Assorted Desserts (mini size) – Mini Cheesecakes, Chocolate Cake, Custard Crème Phyllo, Mini Brownies, Butterscotch Cake & Raspberry Lafayette. \$4.00 p.p.

Assorted Viennese Table- Assorted cheese cakes, cakes, and pastry desserts arranged attractively and sure to please any palate. \$3.50 p.p.

Tiramisu- Espresso flavored cheesecake with lady fingers dipped in marsala wine, coffee liquor and espresso topped with mascarpone mousse makes this tiramisu primo. \$5.50 p.p.

Carrot Cake- It's got all of the classic ingredients but it's anything but basic. Guaranteed to be the best carrot cake you have ever tasted. \$4.50 p.p

Seven Layer Triple Chocolate Cake- Moist fudge cake loaded with more bittersweet chocolate than imaginable and then topped with blackout icing. .Makes you swoon and never want to go back to anything else. \$4.25 p.p.

Caramel Cheesecake- Caramel cheesecake, a layer of caramel mousse and caramel swirls on a vanilla crust. Makes this dessert magnifico. \$5.50 p.p.

Chocolate Peanut Butter Pie- An array of chocolate and peanut butter blended together and finished with chopped peanuts. \$5.50 p.p.

Waterfront Strawberry Shortcake- Pound cake covered with fresh strawberries and fresh whipped cream. \$5.00 p.p.

Ice Cream Bar - Vanilla and chocolate ice cream. Toppings include, hot fudge, blueberry, strawberry, crushed peanuts, oreo's, m&m's, spinkles, whipped cream and cherries. \$3.25 p.p. This station is manned, therefore a \$50.00 fee applies per 50 guests.

Ice Cream Sundaes - Vanilla ice cream topped with chocolate sauce, whipped cream and cherry. \$2.00 p.p.

Waterfront Banquet and Convention Center

Beer & Wine Package

This package includes domestic or import* bottled beer.

Wines include:

Cabernet, Chardonnay, Merlot, Pinto Grigio & White Zinfandel

1st Hour - \$4.95 p.p

2nd Hour - \$3.95 p.p.

3rd Hour - \$2.95 p.p.

4th Hour - \$2.95 p.p.

5th Hour - \$1.95 p.p.

Domestic Bottled Beers

Choose Only 2

Coors, Light, Michelob Ultra,

Miller Genuine Draft, Miller Lite & Yeungling Lager

****Adding an Import will increase the price by .75 cents p.p. per hour***

Import Bottled Beer

Choose 1

Amstel Light, Corona, Fosters, Heineken, Labatts & Molson

Full Service Bar

The Standard Package- The standard package includes the following along assorted soft drinks and a house selection champagne toast.

Domestic Bottled Beers Choose 2

**Coors Light, Michelob Ultra, Miller Lite,
Miller Genuine Draft & Yeungling Lager**

Liquors:

**Gin, Vodak, Rum
Jim Beam, Scotch, Seagram's 7
Amaretto, Peach Schnapps, Sabroso & Sloe Gin
(all house selection)**

Wines:

Cabernet, Chardonnay, Merlot, Pinot Grigio & White Zinfandel

**1st Hour - \$5.95 p.p.
2nd Hour - \$4.95 p.p.
3rd Hour - \$2.95 p.p.
4th Hour - \$2.95 p.p.
5th Hour - \$1.95 p.p.**

The Premium Package- The premium package includes the following along assorted soft drinks and a house selection champagne toast..

Domestic Beers

Choose 2

**Coors Light, Michelob Ultra, Miller Lite,
Miller Genuine Draft & Yeungling Lager**

Import Bottled Beer

Choose 1

Amstel Light, Corona, Fosters, Heineken, Labatts, Molson

Liquors:

**Absolute Vodak, Bacardi Rum, Bombay Gin
Canadian Club, Dewar's, Old Granddad
Amaretto (house selection) Kahula, Peach Schnapps,
Sloe Gin & Triple Sec**

Wines:

Cabernet, Chardonnay, Merlot, Pinto Grigio & White Zinfandel

1st Hour - \$7.95 p.p.

2nd Hour - \$5.95 p.p.

3rd Hour - \$4.95 p.p.

4th Hour - \$3.95 p.p.

5th Hour - \$2.95 p.p.

The Top Shelf Package- The top shelf package includes the following along with assorted soft drinks and a house selection champagne toast.

Domestic Bottled Beers

Choose 2

**Coors Light, Michelob Ultra, Miller Lite,
Miller Genuine Draft & Yeungling Lager**

Import Bottled Beer

Choose 1

Amstel Light, Corona, Fosters, Heineken, Labatts, Molson

Liquors:

**Bacardi Rum. Bombay Sapphire Gin, Grey Goose Vodka, Malibu
Rum**

**Crown Royal, Chivas Regal, Jack Daniels
D'Sarno Amaretto, Peach Schnapps, Sloe Gin,
Sweet/Dry Vermouth & Triple Sec**

Wines:

Cabernet, Chardonnay, Merlot, Pinto Grigio & White Zinfandel

1st Hour - \$8.95 p.p.

2nd Hour - \$7.95 p.p.

3rd Hour - \$6.95 p.p.

4th Hour - \$4.95 p.p.

5th Hour - \$3.95 p.p.

Additional Bar Services

Cordial Cart

One hour - (choice of 5)

**B&B, Bailey's Irish Cream, Drambuie, Chambourd, Courvoisier,
Frangelico,
Grand Marnier, Hennessy, Remy Martin, Sambuca & Tia Maria**

**One Cordial Cart - \$6.99 p.p.
Each additional cordial choice \$2.50 p.p.**

**Two Cordial Carts - \$12.99. p.p.
One hour – choice of 7cordials on each cart
Each additional cordial choice \$2.50 p.p.**

Butler Passed Cocktails

**Champagne - \$ 2.75 p.p.
Mimosa - \$2.50 p.p.
Punch (alcoholic) - \$2.25 p.p**

**Champagne Fountain – Waterfront Event Coordinator will price
accordingly**

**Waterfront Chocolate Fountain
Waterfront Event Coordinator will price accordingly**

Wine Service

**The Waterfront also offers selected bottle wine services to
accompany your meal. Ask our knowledgeable sales staff to
help you make the appropriate selections. Pricing is based upon
selections made.**