



Waterfront Weddings

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 grand affair.

The Waterfront offers a beautiful and romantic atmosphere that is sure to steal your heart and make your event memorable.

*Christine E. Parker – Wedding Coordinator
670 N. River Street, Plains, PA 18705
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www.waterfrontbanquetfacility.com*

Waterfront Estate Wedding Package

*Wedding Ceremony on Patio
(ask coordinator for details)*

*1 Hour Patio Cocktail Reception w/ full Riverview and Waterfront
Sunset Experience*

Private Patio

Linen Covered Cocktail tables (Patio)

*Choice of (4) hors d'oeuvres-Butler Passed **

House Salad w/ Choice of Salad Dressing

Appetizer

Intermezzo

*Choice of Three Entrees**

*Waterfront Premium Bar Selections (5) Hours**

*Fireworks Show
(Saturday Evening based on 220)
(Friday Evening based on 175)*

Ice Sculpture (1 block)

Your Own Beautifully Crafted Wedding Cake

*VALUE: \$80.00/p.p. ***

**upgrades available upon request*

***subject to 6% sales tax & 20% service charge*

Butler Passed hors d'oeuvres
(choice of four/one hour)

Asian Chicken with Sweet and Spicy Thai Sauce

Beef Wellington

Brie & Raspberry in Phyllo

Chicken Kabobs

Chicken Sesame

Cocktail Franks

Cold Shrimp Canapés

Fried Artichoke Hearts w/ White Remoulade Sauce

Mini Mozzarella Wedges

Potato Pancakes

Sausage and Feta Cheese Phyllo

Scallops Wrapped in Bacon

Spanikopita

Stuffed Mushrooms

Swedish Meatballs

Tomato Provençail on Garlic Flat Bread

Teriyaki Beef Skewers

Vegetable Egg Rolls

Butler Passed hors d'oeuvres
(continued)

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 Breading 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)

House Salad

Mixed greens tossed with cucumber, cherry tomatoes and carrot strings.

Salad Dressing Choices

Balsamic Vinaigrette Buttermilk Ranch Citrus Vinaigrette Italian Dressing

Salad Upgrades

Caesar Salad- *Crisp Romaine lettuce tossed with croutons, Asiago cheese and our house made Caesar dressing. (\$2.50/pp)*

Waterfront Salad – *Spring greens tossed with Portobello mushrooms, tomatoes, prosciutto, candied walnuts and finished with basil vinaigrette. (\$3.00/pp)*

Appetizer

(choose one of three)

Pea Risotto- *Creamy blend of Arborio Rice and pea cream, tossed with asparagus and butternut squash.*

Shrimp Cocktail – *Cold Shrimp with zesty cocktail sauce.*

Chinese 5 Spice Duck – *Seared seasoned duck breast with fennel slaw.*

Crab Terrine - *A medley of crab, goat cheese, tomato confit molded and wrapped with a slice of cucumber. (upgrade \$3.50 p.p.)*

Intermezzo

usually served between salad and main course

Lemon, Mango, Raspberry and Wild Berry

Entrée Choices

(choose three)

Chicken with Asparagus and Boursin Cheese- Char grilled chicken breast sliced and layered with asparagus, Boursin cheese and delicate wine sauce.

Chicken Oscar- Chicken breast sautéed w/fresh asparagus and lump crabmeat, topped w/ hollandaise sauce. "A True Classic."

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

Baked Filet of Sole Florentina- Filet of Sole rolled w/ herbed spinach and baked. Finished with an anise sauce.

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

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

Shrimp Delise- Baked jumbo fantail shrimp overstuffed with our lump crabmeat finished with a lemon and shallot beur blanc sauce.

Ahi Tuna Sesame- Char grilled Sushi grade Ahi Tuna seared to medium rare encrusted with sesame seeds and an oriental style citrus glaze

Filet of Beef Tenderloin- Center cut beef tenderloin char grilled to your liking and served with your choice sauce. Sauce choices are: Cognac Peppercorn, Shallot Au Jus, Béarnaise, Hotel Matrede Butter, and Mushroom Bordelaise.

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

Wild Mushroom Ravioli - Mushroom filled ravioli sautéed and topped with a roasted red pepper coulis .

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

All Entrees includes chef's choice of starch and seasonal vegetables, rolls & whipped butter, non-alcoholic beverages complete with your perfectly created Wedding Cake served with a chocolate covered strawberry.

The Waterfront Premium Bar Package

The Waterfront Premium Bar package includes the following along with assorted soft drinks and a house selection champagne toast.

Domestic Beers (Choose 2)

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

Import Bottled Beer

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

Premium Selections

Absolute, Bacardi, Captain Morgan, Malibu, Bombay Gin, Seagram's 7, Old Granddad, Dewar's, Kahula, Amaretto, Peach Schnapps, Sloe Gin & Triple Sec

Wines:

Cabernet, Chardonnay, Merlot, Pinot Grigio & White Zinfandel

Bar Upgrades

Top-Shelf Selections (\$17.00/pp)

Grey Goose, Bacardi, Malibu, Captain Morgan, Crown Royal, Dewar's, Jack Daniels, Amaretto Disaranno, Peach Schnapps, Sloe Gin, & Triple Sec

2 Cordial Carts -4 Cordials – One Hour (\$7.00/pp)

Additional Wedding Upgrades

Floor Length Linens (Quote)

Colored Napkins and Overlays (consult your wedding planner)

Chair Covers w/ Bow or Sash (Quote)

Ice Sculpture (Quote)

Martini (ICE) Luge (Quote)

Ice Cream Bar (\$3.25pp)

Raw Bar - Market Price

Sushi Bar - Market Price

Dessert Upgrades Are Available

Waterfront Chocolate Fountain (\$4.50/pp)

Waterfront Champagne Fountain (\$3.75/pp)

6th Hour Bar (\$4.25/pp)

Ladies'/Men's Room Attendant (\$75.00)

Coat Room Attendant (\$75.00)

Important PA Food Safety Disclosure

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or eggs, may increase your risk of Food Bourne Illness, Especially if you have certain medical conditions.