



## *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.*

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# *WATERFRONT WEDDING PACKAGE*

*Wedding Ceremony on Patio*

*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 \**

*Garden Salad w/ Choice of Salad Dressings (2)\**

*Choice of Two Entrees\**

*Waterfront House Bar Selections (5) Hours\**

*Exquisite Floral Centerpieces by One of the Area's Premier Florists*

*Your Own Beautifully Crafted Wedding Cake*

*VALUE: \$70.00/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*

*hors d'oeuvres Upgrades*

*Fried Lobster Ravioli (\$3.50/pp)*

*Pan Seared Portobello Mushroom (\$3.75/pp)*

*Shrimp Cocktail Martini (\$5.75/pp)*

*Shrimp Tempura (\$4.75/pp)*

*Waterfront Stuffed Shrimp wrapped in Panchetta. (\$4.75/pp)*

## *Insalata Mista*

*Insalata Mista*- Spring greens tossed with cucumber, tomato, carrot strings, and croutons.

## *Salad Dressing Choices*

*(choose two)*

*Basil 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 Upgrades*

*Italian Wedding Soup (\$2.50/pp)*

*Rolled Angel Hair Marinara. (\$2.50/pp)*

*Stuffed Rigatoni Ala Vodka. (\$4.00/pp)*

*Lobster Ravioli w/Champagne Crème Sauce. (\$6.00/pp)*

## *Intermezzo*

*Orange, Lemon or Lime flavors, usually served between salad and main course.  
(\$2.75/pp)*

## Entrée Choices

(choose two)

Chicken Francaise- Sautéed chicken breast smothered in a rich lemon, white wine sauce. (\$70.00/pp)

Chicken Marsala- Sautéed boneless chicken breast finished in a rich marsala sauce with sliced mushrooms. (\$70.00/pp)

Prime Rib Au Jus- Slow roasted prime rib cooked to your liking and served with a flavorful au jus. (\$70.00/pp)

Baked Haddock Almandine- Fresh Atlantic Haddock baked to perfection and topped with lemon almond beur blanc sauce. (\$70.00/pp)

Chicken Alla Fiorentina- Sautéed chicken breast served over a bed of spinach, white wine & prosciutto and finished in a cream mornay sauce and toasted Asiago cheese. (\$72.00/pp)

Frangelico Chicken - Boneless chicken breast stuffed with herb bread filling and toasted walnuts smothered with a frangelico mushroom veloute. (\$72.00/pp)

Chicken Elana – Sautéed chicken breast tossed with fresh mushrooms, prosciutto, dry vermouth & melted provolone in a rich butter crème sauce. (\$73.00/pp)

Chicken Elizabeth- Char grilled chicken breast served topped with a French walnut butter sauce and finished with toasted walnuts. (\$73.00/pp)

Chicken with Asparagus and Boursin Cheese- Char grilled chicken breast sliced and layered with asparagus, Boursin cheese and delicate wine sauce. (\$74.00/pp)

Chicken Oscar- Chicken breast sautéed w/fresh asparagus and lump crabmeat, topped w/ hollandaise sauce. "A True Classic." (\$74.00/pp)

Baked Filet of Sole- Filet of Sole delicately baked and finished with a flavorful lemon butter parsley sauce. (\$75.00/pp)

Baked Filet of Sole Florentina- Filet of Sole rolled w/ herbed spinach and baked. Finished with an anise sauce. (\$75.00/pp)

*Salmon with Dill sauce-* Char grilled salmon filet finished with a French white butter sauce with fresh dill. (\$75.00/pp)

*Stuffed Flounder-* Flounder stuffed with crabmeat and shrimp. Baked and finished with a delicate lemon beurre blanc. (\$78.00/pp)

*Shrimp Delise-* Baked jumbo fantail shrimp overstuffed with our lump crabmeat finished with a lemon and shallot beur blanc sauce. (\$78.00/pp)

*Ahi Tuna Sesame-* Char grilled Sushi grade Ahi Tuna seared to medium rare encrusted with sesame seeds and an oriental style citrus glaze (\$80.00/pp)

*Chairman of the Board.N.Y Strip-* Black Angus char broiled to taste and served Caribbean style with sautéed peppers, onion and mushrooms flambé in Jack Daniels sauce. (\$78.00/pp)

*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. (\$80.00/pp)

### *Vegetarian Entrees*

*(choose one)*

*Eggplant Neapolitan-* Breaded eggplant stuffed with ricotta cheese covered in marinara sauce and melted provolone cheese to finish this dish. (\$70.00/pp)

*Wild Mushroom Ravioli -* Mushroom filled ravioli sautéed with fresh spinach, julienne vegetables, white wine and asiago cheese. (\$70.00/pp)

*Grilled Vegetable Medley-* Assortment of seasonal vegetables marinated and grilled served over cilantro seasoned rice pilaf. (\$70.00/pp)

*Plated Combination Entrées are available*

*All Entrees include Chef's Choice of Starch and Vegetable, rolls & whipped butter, non-alcoholic beverages complete with your perfectly created Wedding Cake served with a piece of chocolate covered fruit.*

## The Waterfront House Bar Package

*The Waterfront House 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 (\$2.25/pp per selection)*

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

### *Liquors:*

*House Vodka, House Rums (Light, Coconut, Spiced), House Gin  
Seagram's 7, House Scotch, House Bourbon  
Amaretto (house selection) Coffee Liqueur, Peach Schnapps,  
Sloe Gin & Triple Sec*

### *Wines:*

*Cabernet, Chardonnay, Merlot, Pinot Grigio & White Zinfandel*

### *Bar Upgrades*

#### *Premium Selections (\$9.00/pp)*

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

#### *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 (\$3.00/pp)*

*Colored Napkins and Overlays (consult your wedding planner)*

*Waterfront Chocolate Fountain (\$4.50/pp)*

*Waterfront White Chocolate Fountain (\$4.50/pp)*

*Waterfront Champagne Fountain (\$3.75/pp)*

*Ice Sculpture (\$2.50/pp)*

*Martini (ICE) Luge (\$350.00)*

*Chair Covers w/ Bow or Sash (\$5.00/pp)*

*6<sup>th</sup> Hour Bar (\$4.25/pp)*

*Raw Bar - Market Price*

*Sushi Bar - Market Price*

*Dessert Upgrades Are Available*

*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 Woodbourne Illness, Especially if you have certain medical conditions.