



WATERVIEW

prices are per person

COCKTAIL HOUR STATIONS

ANTIPASTI DISPLAY \$7

Prosciutto, Genoa Salami, Sweet and Hot Capicola, Fresh Marinated Mozzarella, Provolone, Roasted Red and Yellow Peppers, Marinated Artichokes and Mushrooms, and Roasted Plum Tomatoes, with Focaccia Bread

Add Chef Manned freshly Stretched Mozzarella for \$12pp

BRAZILIAN STATION \$7

Marinated Slow Roasted Sliced Meats including Picanha and Chicken with Bolas de Bacalao Frito, Pan de Queijo, Feijoada with Farofa & Orange Slices. With White Rice + Bold and Flavorful Salsas

BREADS & SPREADS \$6

An Assortment of Chef's Choice Seasonal Breads & Spreads

Not available as Gluten Free. Add Chef Manned freshly Stretched Mozzarella for \$12pp

BURGER BAR \$5

Petite Filet Mignon Burgers Seared to Order, accompanied by Crisp Iceberg Lettuce, Roma Tomato, Bermuda Onion and Sliced Cheese, Blue Cheese Sauce and French Fries.

Add a Station Attendant for \$250++

CLASSIC CHINESE TAKEOUT \$6

Sweet & Spicy General Tso's Chicken, Beef with Broccoli, Boneless Spare Ribs, Fried Rice, Egg Rolls Served with Soy Sauce, Duck Sauce and Fortune Cookies.

DOCKSIDE STATION \$8

Beer-Battered Fish and Chips, Popcorn Shrimp, Homemade Coleslaw, served with Tartar Sauce, Malt Vinegar, Ketchup, Remoulade & Pickles

FRESH GUACAMOLE & CHIPS \$8

Freshly Prepared Guacamole & Hot Tortilla Chips made to order for your guests. Accompanied with Fresh Toppings including Tomato, Red Onion, Lime & Roasted Corn Salsa.

FUEGO DEL CARIBE \$7

A vibrant fusion of Caribbean & Latin American flavors featuring Arroz Con Gandules, Pernil, Beef Empanadas, Papas Rellenos and Sweet Plantains

MEDITERRANEAN STATION \$6

Chicken Souvlaki Skewers with Tzatziki and Spicy Feta, Baba Ghanoush, Falafels, Warm Pita and Pita Chips, Spanakopita, Stuffed Grape Leaves, Tabbouleh Salad, and Hummus.

NEW ENGLAND SEAFOOD \$10

Petite Lobster Rolls, Little Neck Clams served Steamed in Butter & Broth, Fried Clams, Fresh Maine Mussels in Marinara Sauce and Classic New England Clam Chowder

OKTOBERFEST STATION \$7

Bavarian Pretzels & Stout Cheese Sauce, Spaetzle with Brussels & Bacon Lardons, Pork Schnitzel, Grilled Bratwurst & Beer with Steamed Onions & Sauerkraut, German Potato Salad

POKE STATION \$14

Fresh Diced Ahi Tuna & Salmon over Warm Sushi Rice, Served with Wakame Salad
Customize with Toppings: Masago Arare, Furikake, Shredded Carrot, Edamame, Sliced Avocado, and Scallions.
Finish with Your Choice of Sauces: Wasabi Mayo, Carrot Ginger Dressing, or Sriracha Aioli.

SEAFOOD RAW BAR (MP)

Jumbo Atlantic Tiger Shrimp, Bluepoint Oysters, and Ocean Fresh Little Neck Clams.

Accompanied by a Spicy Cocktail Sauce and Lemon Garni

Add King Crab Legs and/or Lobster Tails and/or Rolls at market price

SHRIMP COCKTAIL DISPLAY \$8

Jumbo Atlantic Tiger Shrimp served with Spicy Cocktail Sauce and Lemon Garni

SPUD BAR \$5

Mashed Yukon Potato and Mashed Sweet Potato, Sweet and Russet Potato Steak Fries.

With Bacon, Steamed Broccoli, Sautéed Wild Mushrooms, Sliced Scallions,

Sour Cream, Vermont Cheddar Cheese, Brown Gravy+ Horseradish

SUNDAY AT NONNAS \$10

Fresh Tomato-Mozzarella Caprese, Grilled Eggplant Rollatini, Clams Oreganata,

Crispy Fried Calamari with Marinara and Parm-peppercorn Aioli, Meatballs & Sausage in Sugo (Sunday Sauce)

Served with Warm Garlic Rolls

Add Chef Manned freshly Stretched Mozzarella for \$12pp

SUSHI BAR \$15

Freshly Prepared Rolls: California, Spicy Tuna, Shrimp Tempura, Dragon, Salmon Avocado, Cucumber Avocado

Alongside Salmon and Tuna Sashimi. Served with Wasabi, Pickled Ginger & Seaweed Salad

TACO STATION \$8

Soft White Corn + Flour Tortillas, Hot Pork Carnitas, Mexican Style Shredded Chicken, Chipotle Blackened Salmon

OR Cumin-Cilantro Smoked Mahi Mahi with a selection of classic toppings and salsas.

Add a Station Attendant for \$250++

TASTE OF NYC \$7

Your favorite NYC street food with an upscale twist. Pastrami Ruben served on a Pretzel Roll,

Fried Mac & Cheese topped with Jalapeno Salsa Verde and Shredded Beef Short Rib,

Pork Belly Bao Buns with Pickled Slaw, and Hot Dogs on a Pretzel Roll

with classic toppings of Relish, Sauerkraut, Mustard, Ketchup

TASTE OF SPAIN \$8PP

Jamon & Manchego Croquetas, Grilled Chorizo with Sweet-and-Sour Figs,

Goat Cheese-Stuffed Piquillo Peppers with Balsamic, and Albondigas

Choice of: Patatas Bravas with Salsa Brava & Garlic Aioli OR Traditional Spanish Potato Tortilla

Substitute Albondigas with Gambas al Ajillo for \$2 per person.

TUSCAN STYLE PASTA STATION \$6

Waterview's Custom Made Fresh Pasta, served in the traditional Tuscan (family) style.

Add a Station Attendant for \$250++

Choose 3 from:

Cavatelli or Penne a la Vodka with Prosciutto and Peas

Cavatelli or Penne Bolognese

Chicken, Spinach and Feta Ravioli with Gorgonzola Cream Sauce

Jumbo Cheese Ravioli with Sun-Dried Tomato Pesto Sauce (v)

Gnocchi all'Amatriciana (Crispy Pancetta, White Wine & Black Pepper Tomato Sauce)

Sacchetto with Pear Mascarpone (v)

Wild Mushroom Ravioli with Truffle Parmesan Cream Sauce and Roasted Wild Mushrooms

Calamarata with Cacio E Pepe Sauce

Add Chef Manned freshly Stretched Mozzarella for \$12pp

CARVING STATIONS

Chef Hosted.

Served with Complementary Sauces + Accompaniments.

FRESH BAKED HONEY HAM \$6

HERB ROASTED NEW ZEALAND RACK OF LAMB \$10

ROASTED TURKEY BREAST \$6

DRY RUBBED GRILLED TRI-TIP STEAK \$6

SLOW ROASTED STEAMSHIP ROUND OF BEEF \$8

DESSERT STATIONS

VIENNESE STATION \$12

Our most Decadent Dessert Table, featuring Cannolis, Cream Puffs, Eclairs, Fruit Tartelettes, Chocolate Covered Strawberries, Mini Cheesecakes, Crème Brûlée, Tiramisu, Sfogliatelle, Madeleines, French Macarons, and Baklava, as well as Rainbow, Pignoli and Anisette Cookies. Also includes a selection of seasonally selected hot items.

CANDY TABLE \$6

Buffet of Candy Classics from Mini Chocolate Bars to Gummy Treats.

Includes Take-Home Treat Bags for Your Guests

CAPPUCCINO & ESPRESSO BAR \$5

Made to Order Espresso and Cappuccino Coffees served with Biscotti. Accompanied by Sambuca, B&B, Baileys, Frangelico, Kahlua, Courvoisier, Grand Marnier, Limoncello, Godiva White Chocolate Liqueur, and Amaretto Di Saronno.

Add Affogato for \$2 per person

CHOCOLATE FOUNTAIN \$7

Fountain of Rich Belgian Chocolate with Sweet & Savory Bites for Dipping Including Fresh Seasonal Fruit, Marshmallows, Cheesecake, and Freshly Baked Cookies

DONUT STATION \$5

SELECT THREE: Cinnamon Sugar, Glazed, Powdered Jelly, Nutella, Boston Cream, Bavarian Cream, Funfetti, Double Chocolate, Apple Spice Filled (seasonal), Pumpkin Crème Filled (seasonal)

CUSTOM FLAVORS ADDITIONAL \$1PP EACH: Oreo Cookies and Cream, Cannoli, Triple Chocolate, Peanut Butter & Jelly, Maple Bacon, Baklava, Fresh Strawberries & Cream (seasonal)

GELATO STATION \$7

Chef's Selection of Five Gelatos and a Seasonal Sorbet imported from Italy, Scooped to Order with Indulgent Sweet and Crunchy Toppings, Sauces & Freshly Whipped Cream. Served in Waffle Bowls & Chocolate Cups.

GOURMET COOKIE DISPLAY \$8

A Delightful Assortment of 10 unique, Bite-Sized Cookie Flavors, including Sweet & Salty, Lemon Blueberry White Chocolate, Neapolitan Shortbread, Key Lime, Banana Walnut, Rainbow, and many more

ICE CREAM FLOAT STATION \$5

Scoop of Vanilla Ice Cream Topped with Your Guest's Choice of Soda Flavors: Cream Soda, Orange Soda, Root Beer with Fresh Whipped Cream, Chocolate Sauce, Sprinkles and Maraschino Cherries.

Add Hot Apple Cider + Caramel Sauce for \$2 per person

NOVELTY ICE CREAM STATION \$5

Assortment of Ice Cream Bars & Cones such as Magnum, Blue Bunny, Klondike, Strawberry Shortcake, Chocolate Éclair, King Cones and Haagan-Dazs

PIE STATION \$8

SELECT THREE: Apple Crumb, Banana Cream, Blueberry Crumb, Cherry Crumb, Chocolate Cream, Key Lime + Toasted Meringue, Lemon Meringue, Mississippi Mudpie, Mixed Berry Crumb, Peach Crumb, Vanilla Cream
SEASONAL: Pecan, Pumpkin, Strawberry

SUNDAE BAR \$5

Gourmet Chocolate, Vanilla & Strawberry or Mint Chocolate Chip Ice Cream, Scooped to Order with a Delicious Assortment of Sweet and Crunchy Toppings, Hot Fudge & Caramel Sauces, Freshly Whipped Cream and Cherries.

Add Hot Fruit Crumble & Brownies for \$2++ per person

Add Ice Cream Floats for \$2++ per person

TRAYS OF COOKIES & PASTRIES (two per table) \$6

Two Trays of Pastries, Cream Puffs, Eclairs & Gourmet Cookies for each Table

WALKING CANNOLI \$7

Skip the dessert table! Our cannoli attendant moves through the crowd, filling shells on the spot.

It's a cannoli party on the dance floor, the perfect way to keep the celebration going

LATE NIGHT STATIONS

Served after dessert

BURGER BAR \$5

Petite Filet Mignon Burgers Seared to Order, accompanied by Crisp Iceberg Lettuce, Roma Tomato, Bermuda Onion and Sliced Cheese, Blue Cheese Sauce and French Fries

GRILLED CHEESE STATION \$5

Grilled Cheese Sandwiches made with Fresh Sourdough Bread and Tillamook Cheddar Cheese.

Classic (Plain) or Tomato & Bacon

Served with French Fries & Fresh Kosher Pickles

LATE NIGHT MUNCHIES \$5

Fried Mozzarella Sticks, Fried Mac and Cheese, Chicken Nuggets, Truffle Parmesan Tater Tots, Pizza Bagel Bites and Cinnamon Sugar Churros

SICILIAN PIZZA CORNER \$5

Homemade Pizzas in three flavors: Three Cheese, Meat Lover's and a Seasonal Selection

Served with Garlic Knots & Marinara Dipping Sauce.

WINGS STATION \$5

Boneless Chicken Wings tossed to order in your choice of sauce:

Bourbon BBQ, Cajun Dry Rub, Hot & Spicy, and Garlic Parmesan.

with Blue Cheese Dressing and Celery

EXIT STATIONS

Stationed by the exit at the end of your event for your guests to take home. Makes a great favor!

COOKIE JAR \$5

Freshly Baked Cookies from our Bakery, displayed in Glass Jars with Take Home Bags for Guests
Chocolate Chip, Oatmeal Raisin, Sugar, and Double Chocolate Chip

FRENCH FRY STATION \$4

Assorted French Fries served with Ketchup, Malt Vinegar, Spicy Mayo, Cheese & Gravy

HOT BREAKFAST SANDWICHES \$5

Egg & Cheese, and Bacon or Sausage, Egg & Cheese on a Roll
Wrapped & Ready to go!

POPCORN CART \$4

Freshly Popped Corn, with a Variety of Sweet and Savory Sprinkle Toppings

TIE THE KNOT PRETZEL STATION \$4

Whole Pretzels and Assorted Mini Bites accompanied by Toppings Including:
Cinnamon Sugar -- Mustard -- Melted Cheddar

Add to any Exit Station:

Bottles of Water \$1pp

Coffee & Tea with to-go cups \$2pp

Hot Chocolate & Marshmallows with to-go cups \$2pp

Hot Apple Cider with to-go cups \$2pp

(Hot Chocolate & Hot Apple Cider may also be offered pre-ceremony, perfect for weddings in the cooler months)

SPECIALTY BARS

MARTINI BAR \$8pp (*cocktail hour*)

Vodka and Gin Martinis mixed to order by a Bartender attendant.

Enhance this station with an Ice Carving for an additional cost.

SPRITZ BAR \$7pp (*cocktail hour*)

Enjoy a selection of sparkling Italian cocktails: Aperol Spritz, Negroni Sbagliato, Rossini, & Limoncello Spritz

BEER, WINE & SIGNATURE DRINK BAR \$300 (*cocktail hour*)

SECONDARY BAR \$600 (*fully stocked, cocktail hour*)

CIGAR & BOURBON STATION \$7pp (*1 hour- late night*)

Relax at the end of the night with a selection of fine bourbons- Woodford Reserve, Knob Creek, Makers Mark

cigars provided by the client

BAR UPGRADES

TOP SHELF: \$12 per person

Grey Goose Vodka, Bombay Sapphire Gin, Casamigos, Crown Royal, Drambuie, Glenlivet,
Grand Marnier, Hennessy, Johnny Walker Black Label, VO Canadian Whiskey, Woodford Reserve

CRAFT + SPECIALTY BEER: \$6 per person

Guinness, Blue Moon, Two Roads Pilsner & IPA, Angry Orchard Cider,
Seasonal Selections from Local Craft Breweries for Summer and Fall/Oktoberfest

BOOST THE BAR - \$6 per person

Choice of 3 Top Shelf Items

ADDITIONAL PROPERTY & BRIDAL SUITE ARRIVAL TIME

\$250++ (all in \$322.05) per hour

Earliest access is 9:30am.. Includes use of the space, food and beverage based upon your arrival time

MORNING ARRIVAL (9:30AM - 11:00 AM)

Start the day with a light and refreshing breakfast spread featuring:

Freshly baked assorted muffins & breakfast pastries

Seasonal fruit platter

Freshly brewed coffee and assorted teas

Classic mimosas

Followed by a light lunch of:

Gourmet sandwiches & wraps

Fresh vegetable crudité, cheese and crackers

Assortment of Chips

MIDDAY ARRIVAL (11:30 PM - 2:00 PM)

Enjoy a satisfying lunch menu including:

Gourmet sandwiches & wraps

Fresh vegetable crudité, cheese and crackers

Assortment of Chips

Seasonal fruit platter

Champagne

AFTERNOON ARRIVAL (AFTER 2:00 PM)

Perfect for a relaxed start, our light bites include:

Fresh vegetable crudité, cheese and crackers

Seasonal fruit platter

Champagne

Looking for something different? We're happy to customize the menu to match your vision! Additional food options and upgrades are available upon request – just ask us. Please note that customizations may be subject to an additional charge.

OTHER CUSTOMIZATION

Additional ideas for personalizing your event

TIME

Additional Hour of Reception with Open Bar for first 30 Minutes: \$12 per person

Additional ½ Hour of Reception with Open Bar: \$8 per person

CEREMONY

Wedding Ceremony Rehearsal: \$250

COCKTAIL HOUR

Cocktails in the Garden Room: \$1,500

(for events booked in the East Ballroom only)

DÉCOR

Waterview Uplighting: \$550

PLEASE NOTE

**All prices are subject to a 20% Operational Charge & CT Sales Tax.*

All guests will be included in the per person pricing listed. Vendors are not included.

Menu Items and Prices are Subject to Change