



WATERVIEW

WEDDING PACKAGE





WEDDING RECEPTION PACKAGE

Private Landscaped Waterfront Patio Areas for your Wedding Ceremony and Photos
A Dedicated Event Coordinator for Pre-Event and Day-Of Coordination
Two Personal Bridal Attendants for the duration of the Event
Your Own Private Bridal Suite with Refreshments

Five Hour Open Bar Service with Premium Brand Liquor & Beer
Bottles of Red and White Wine on Every Table
Champagne Toast for all Guests

Cocktail Hour with Hand-Passed Hors d'oeuvres
Choice of Two Cocktail Stations
Plated or Buffet Dinner Service
Wedding Cake Prepared Onsite by our Pastry Chef
Tablesides Coffee and Tea Service

Choice of Table Linen and Coordinating Napkin Colors
Seating Cards and Directional Cards for Inclusion in Invitations
Centerpieces of Hurricanes and Votive Candles

A deposit of \$2,000 secures your date at the time of contract.

**CONTACT US: 203-261-0915 | events@waterviewcatering.com
www.waterviewcatering.com**



COCKTAIL
HOUR

COCKTAIL HOUR

HAND PASSED HORS D'OEUVRES, *select six*

ARANCINI WITH FONTINA CHEESE + LEMON AIOLI | (V)

BANG BANG SHRIMP (THAI SWEET CHILI + COCONUT) | (GF)

BROWN SUGAR GLAZED SCALLOPS WRAPPED IN BACON | (GF)

BUFFALO CHICKEN POP + BLUE CHEESE DIP

CURED SALMON ON AN ENGLISH CUCUMBER CUP WITH DILL + CRÈME FRAÎCHE | (GF)

FILET MIGNON BURGER BITES ON BRIOCHE ROLL

GOAT CHEESE, FIG JAM + ARUGULA FLATBREAD WITH BALSAMIC GLAZE | (V)

HEBREW NATIONAL FRANKS IN A BLANKET WITH MUSTARD

MANDARIN ORANGE TENDERLOIN TIPS | (GF)

MINI CHESAPEAKE BAY CRAB CAKES WITH REMOULADE SAUCE

MINI CONE CHICKEN QUESADILLAS

PEPPER CRUSTED SIRLOIN WITH HORSERADISH AIOLI

PORTOBELLO STEAKFRIES WITH YELLOW PEPPER KETCHUP | (V)

QUINOA SALAD WITH FETA IN A TOMATO CUP | (V)

SEARED AHI TUNA + BANG BANG SAUCE ON A CRISPY WONTON

SEARED JERK STEAK ON A FRIED PLANTAIN CHIP WITH MANGO SALSA + CHUTNEY | (GF)

SESAME CHICKEN WITH ORANGE MUSTARD SAUCE

SHORT RIB ON A SCALLION PANCAKE WITH HOISIN SAUCE

SHRIMP TEMPURA + TERIYAKI DIPPING SAUCE

THAI SPICED CHICKEN WITH GRILLED PINEAPPLE

TOMATO BRUSCHETTA ON CROSTINI | (V)

VEGETABLE & EDAMAME DUMPLINGS | (V)

VEGETABLE SPRING ROLL WITH GENERAL TSO SAUCE | (V)

WHITE TRUFFLE POTATO CROQUETTE WITH GORGONZOLA CREAM | (V)

INCLUDED COCKTAIL STATIONS, *select two*

HARVEST STATION

A hearty spread of seasonal fruits, vegetables and cheeses such as celery, carrots, cucumber, broccoli, bell pepper, and tomato, alongside baked brie with jam, aged gouda, goat cheese, sharp cheddar, assorted dried fruits and an artisan cracker selection

ARTISAN TABLE

A chef curated selection of fresh bruschetta, warm and creamy spinach artichoke dip, two savory hot dips, and an assortment of artisan breads including focaccia, fresh biscuits, pretzel rolls, and warm pita

MAC & CHEESE BAR

A crowd favorite! Plain Mac and Cheese, Buffalo Chicken Mac and Cheese and Pulled Pork Mac and Cheese. With choice of toppings: Cheddar, Broccoli, Chopped Bacon, Pesto, Chives, Tomato, Parm, Truffle Oil, Mushrooms

SICILIAN PIZZA CORNER

Chef made pizzas served fresh in your choice of three flavors:

Three cheese, margarita, meat lovers, sausage + peppers, hot honey, pepperoni, buffalo chicken, peppers + onions, white, or mushroom + sausage.

Served with garlic knots + marinara dipping sauce

Further customizations available upon request

PAELLA

Featuring Mixta Paella, a rich blend of chicken, smoky chorizo, and saffron-infused rice, alongside a vegetarian paella with seasonal vegetables and bold mediterranean flavors.

With refreshing chilled gazpacho



APPETIZERS
& ENTREES

APPETIZER

select one

-
- ANTIPASTO SALAD**, *Selection of Cured Meats + Marinated Vegetables* | (gf)*
- ASIAN CHICKEN SALAD**, *Belgian Endive, Baby Greens, Carrot Ginger Vinaigrette, Crisp Pear + Crispy Rice Noodles**
- BEET CARPACCIO**, *Baby Greens, Goat Cheese, Candied Walnuts, Lemon Vinaigrette | (gf v)**
- CAPRESE SALAD**, *Sliced Heirloom Tomato, Fresh Mozzarella, Basil, Arugula Pesto | (gf) (v)**
- CARIBBEAN JERK CHICKEN SALAD**, *Pineapple & Black Bean Salsas, Mango Jicama Slaw*
- CREAMY SAFFRON RISOTTO**, *Shrimp and Scallops with Parmesan Arugula Salad | (gf)*
- HARVEST MUSHROOM RISOTTO**, *with Parmesan Arugula Salad | (gf v)*
- MEDITERRANEAN GRILLED SHRIMP SALAD**, *Baby Greens + Lemon Vinaigrette, Olive Tapenade, White Bean Hummus, Tomato Bruschetta* | (gf)*
- PESTO DRIZZLED BURRATA SALAD**, *Shaved Fennel + Baby Arugula, Saba Vinaigrette, Crispy Prosciutto, Sunflower Seeds, Focaccia Crostini **

— or —

TWO COURSES

-
- WATERVIEW HOUSE SALAD**, *Mixed Field Greens + Creamy Balsamic Vinaigrette**
- CLASSIC HOUSEMADE CAESAR SALAD**, *Garlic Croutons + Shaved Parmesan**
- PENNE PASTA A LA VODKA** *(gluten free pasta available)*
- FOUR CHEESE RAVIOLI** + *Fresh Tomato Basil Sauce*

**items can be pre-set*

all are served with bakery-fresh bread on every table

ENTREES

select three plus a vegan option | (v) • meal counts are required

with advance notice, dishes can be adapted to accommodate food allergies, and most can be made gluten free

CLASSIC FILET MIGNON | (gf)

Grilled 7oz Filet finished with Herb Butter. Served with Garlic Mashed Yukon Potato, Seasonal Vegetable, and Bordelaise Demi Glace

DRY AGED PRIME RIB | (gf)

Slow Roasted and served with Rosemary Au Jus, Garlic Mashed Yukon Potato, and Seasonal Vegetable

FILET MIGNON AU POIVRE | (gf)

Black Pepper and Sea Salt Crusted Steak, Pan Seared and Served with Potato Lyonnaise, Seasonal Vegetable, and Sauce Au Poivre

BEEF SHORT RIBS

Beef Short Ribs Slowly Braised in Pinot Noir and Lager, Served with Cipollini Onions, Seasonal Vegetable, Fried Polenta and Au Jus. Dusted with Fried Shallots and Gremolata

RACK OF LAMB

Four Bone Rack of Lamb in a Herb-Mustard Crust served with Garlic Mashed Yukon Potato, Seasonal Vegetable, and Mint Demi Glace

GRILLED SWORDFISH STEAK | (gf)

Served with Pineapple Salsa Verde, Grilled Asparagus, Scallion Jasmine Rice Pilaf and a Lemongrass Cream Sauce

** With advanced notice all dishes can accommodate food allergies, and most can be made gluten-free.*

** Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.*

ENTREES

POACHED ATLANTIC SALMON | (gf)

Poached in White Wine and Served with Pommés Purée, Seasonal Vegetable and Lemon Dill Aioli

HONEY & GINGER GLAZED SALMON | (gf)

Seared Salmon topped with a Fragrant Orange Honey Ginger Sauce, Served with Coconut Jasmine Rice and Sugar Snap Peas

AHI TUNA TERIYAKI

Pan Seared Tuna (Served Medium Rare) Glazed with Teriyaki. Served with Wakame and Nori Jasmine Rice and Edamame Beans. Topped with Frizzled Carrots and Sesame Seeds

COD PICCATA | (gf)

Pan Seared Atlantic Cod, Served with Yukon Gold Mashed Potato, Broccolini and a White Wine, Lemon and Caper Sauce

PAN SEARED RED SNAPPER

Fresh Snapper on a bed of Farro and Gandules, Topped with Charred Tomato Vinaigrette and Cilantro Citrus Salsa

SPICY SHRIMP CREOLE | (gf)

Sautéed Jumbo Prawns, Andouille Sausage, and White Beans in Sauce Creole, Served over Jasmine Rice

HERB ROASTED HALF CHICKEN | (gf)

Served with Natural Au Jus, Wild Rice and Seasonal Vegetables

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ENTREES

CHICKEN BREAST MILANESE

*Parmesan Crusted Boneless Chicken Breast topped with Tomato & Arugula Salad
Served with Garlic Mashed Potato and a Creamy Lemon Velouté Sauce*

MAPLE BOURBON FRENCHED CHICKEN | (gf)

*Chicken Glazed with Bourbon and Maple Syrup. Served with Sweet Potato Mash, Corn
Succotash and Au Jus*

MUSHROOM, SPINACH & GOAT CHEESE STUFFED CHICKEN BREAST | (gf)

*Frenched Chicken Breast Stuffed with Wild Mushrooms, Spinach and Goat Cheese
Served over Creamy Polenta with Seasonal Vegetable and Au Jus*

EGGPLANT PARMIGIANA

*Lightly Fried Eggplant Layered with Housemade Marinara, Fresh Basil, Mozzarella, and
Parmesan Cheese. Drizzled with Pesto Oil*

ROASTED WINTER SQUASH | (vegan) (gf)

*Roasted Squash Medallions Served with Quinoa, Marinated Beets, and Tomato Confit, over
Wilted Greens. Vegan and Gluten Free*

SOUTHWESTERN CAULIFLOWER STEAK | (vegan) (gf)

*Spice Rubbed Cauliflower Steak Served with Refried Black Beans, Salsa Verde, and a Corn
& Squash Medley. Topped with Pickled Red Onions. Vegan and Gluten Free*

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foodborne illness.*



WEDDING
CAKE

WEDDING CAKE

Design your Wedding Cake by choosing from the list of cake flavors and fillings below, and then choose from our selection of cake designs.

Our cakes are round and iced with buttercream.

Cake is served along with tableside coffee and tea service for your guests.

- Cakes -

Chocolate
Marble
White
Yellow
Funfetti
Lemon
Spice
Carrot*
Pumpkin

- FILLINGS -

Dark Chocolate Mousse
White Chocolate Mousse
Peanut Butter Crème
Oreo Crème
Raspberry Mousse
Strawberry Mousse
Custard Cream
Cream Cheese
Cannoli Cream*

FURTHER CUSTOMIZATION

You may customize your wedding cake by adding your own ribbon, cake topper and flowers (placed by your florist) at no extra charge.

If you would like to customize the design and/or flavor, our Pastry Chef can quote pricing for your custom request. For fondant, pricing starts at an additional \$5++ per person, and can be up to \$15++ per person depending on the design. All custom designs must be submitted for review and a pricing quotation four months prior to the event.

PREMIUM OPEN BAR (INCLUDED)

Ketel One	Bacardi Light
Tito's Handmade	Dewar's
Smirnoff Vodka Flavors: <i>Orange, Citrus, Raspberry, Vanilla, Espresso</i>	Jameson
Tanqueray	Johnny Walker Red
Beefeater	DiSaronno Amaretto
Jack Daniels	Bailey's Irish Cream
Bulleit Bourbon	Chambord
Maker's Mark	Courvoisier VS
Sauza Gold	Frangelico
Sauza Silver	Kahlua
Midori	Sambuca
Southern Comfort	Samuel Adams Lager & Seasonal
Triple Sec	Heineken
Captain Morgan Spiced	Heineken 0.0 (alcohol free)
Malibu	Budweiser & Bud Light
Gosling's Black Seal	Corona

****bar upgrade options****

TOP SHELF OPEN BAR \$12++ Additional Per Person

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

BEER UPGRADE \$6++ Additional Per Person

Guinness, Blue Moon, Two Roads Pilsner & IPA, Angry Orchard Cider, Seasonal Selections: Summer, Fall/Okttoberfest



DEPOSIT SCHEDULE

EVENT DEPOSIT SCHEDULE

Event Bookings more than 18 months away

- \$2,000 Booking Deposit (check, cash or wire transfer)
- \$2,000 Second Deposit, Due 15 months prior to the event date (check, cash or wire)
- 25% of contracted total, Due 12 months prior to the event (check, cash or wire)
- Another 25% of contracted total, Due 6 months prior to the event (check, cash or wire)

Event Bookings 13-17 months away

- \$2,000 Booking Deposit (check, cash or wire)
- 25% of Contracted Total, Due 12 months prior to the event (check, cash or wire)
- Another 25% of Contracted Total, Due 6 months prior to the event (check, cash or wire)

Event Bookings 10-12 months away

- \$2,000 Booking Deposit (check, cash or wire)
- 25% of Contracted Total, Due 9 months prior to the event (check, cash or wire)
- Another 25% of Contracted Total, Due 6 months prior to the event (check, cash or wire)

Event Bookings 4-9 months away

- \$2,000 Booking Deposit (check, cash or wire)
- 25% of Contracted Total, Due 3 months prior to the event (check, cash or wire)

Event Bookings within 3 months

- 50% of Contracted Total due at Booking (check, cash or wire)

Final Payment is due 7 banking days (M-F) prior to event date, and must be certified check, wire transfer or cash. We cannot accept credit/debit cards for any payments.

An operational charge of twenty percent (20%) will be added to all charges incurred by the Client. This is not a gratuity and is subject to sales tax at the prevailing rate. The charge is used to offset operational expenses associated with executing your event and will not be distributed to employees who provide services to guests.

Gratuities are not included in any component of the operational charge and are left at, and in, the sole discretion of the Client.



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