



*Waterfront Buffet Wedding Package*

*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.*

*670 N. River Street, Plains, PA 18705  
570-270-5862 phone/570-270-5863 fax  
[www.waterfrontbanquetfacility.com](http://www.waterfrontbanquetfacility.com)*

## *Waterfront Buffet Wedding Package*

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

*This is a 4 Hour Package*

*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\**

*Choice of Two Entrees\**

*Waterfront House Bar Selections (4) Hours\**

*VALUE: \$45.00 p.p.\*\**

*\* Minimum 150 Adult Guests*

*\*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*

*Cold Shrimp Canapés*

*Fried Artichoke Hearts w/ White Remoulade Sauce*

*Mini Mozzarella Wedges*

*Potato Pancakes*

*Sausage and Feta Cheese Phyllo*

*Scallops Wrapped in Bacon*

*Stuffed Mushrooms (7 Cheese, Sausage)*

*Swedish Meatballs*

*Tomato Provençail on Garlic Flat Bread*

*Butler Passed hors d'oeuvres*  
*(continued)*

*Mini Reuben Sandwiches w/Thousand Island Dipping Sauce*

*Mini Monte Cristo Sandwiches w/Raspberry Dipping Sauce*

*Stuffed Cherry Peppers w/Provolone Cheese and Prosciutto*

*Roasted Red Peppers & Goat Cheese on Toasted Baguette*

*Roast Beef Roulade*

*Petite Lamb Chops w/Thai Sauce*

*Blackened Chicken Tenderloin w/Chipotle Sauce*

*Melon Wrapped Prosciutto*

*Coconut Fried Shrimp w/ Sweet & Sour Sauce*

*Mini Pizza (Red & White)*

## House Salad Station

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

## Salad Dressing Choices

*(choose one)*

*Balsamic Vinaigrette Buttermilk Ranch Citrus Vinaigrette Italian Dressing*

## Pasta Stations

*(choose two pasta's and two sauces)*

*Pasta Choices: Penne, Tortellini & Ziti*

*Sauce Choices: Marinara, Alfredo, Vodka & Bolognese*

## Entrée Choices

*(choose two, only one beef)*

Chicken Francaise- Sautéed chicken breast smothered in a rich lemon, white wine sauce.

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

London Broil- Slow roasted and cooked to a medium temperature and served with a flavorful au jus, garnished with sun-dried tomatoes.

Roasted Sirloin Au Jus- Slow roasted sirloin sliced thin and served with a flavorful natural au jus.

Baked Talapia- Talapia delicately baked and finished with a mango pineapple chutney.

Bourbon Pork Medallions- Pork Medallions sautéed in a mushroom bourbon brown sauce.

Eggplant Neapolitan- Breaded eggplant stuffed with ricotta cheese covered in marinara sauce and melted mozzarella cheese.

*All Entrees includes chef's choice of starch and seasonal vegetables, rolls & whipped butter, and non-alcoholic beverages. We will also serve your wedding cake from the bakery supplying your cake.*

## *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***

*Miller Lite & Yeungling Lager*

### ***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:***

*Chardonnay, Merlot, & White Zinfandel*

### ***Bar Upgrades***

#### ***Premium Selections (\$4.95/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 (\$9.95/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)*

*Ceremony on Patio (Quote)*

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

*Chair Covers w/ Bow or Sash (Quote)*

*Ice Sculpture (Quote)*

*Fireworks (Quote)*

*Martini (ICE) Luge (Quote)*

*Ice Cream Bar (\$4.25pp)*

*Raw Bar - Market Price*

*Sushi Bar - Market Price*

*Dessert Upgrades Are Available*

*Waterfront Chocolate Fountain (\$1,000.00 flat)*

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

*5<sup>th</sup> Hour Bar (\$4.95/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.