



*Waterfront Estate 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 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*

*Choice of Three Entrees\**

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

*Fireworks Show*

*(Saturday Evening based on 275 guests)*

*(Friday Evening based on 225 guests)*

*VALUE: \$70.00/p.p. \*\**

*\*upgrades available upon request*

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

*\*\*\*Minimum 100 Guests (Fri or Sun), 150 Saturday*

*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

*Mixed greens tossed with cucumber, tomato, and carrot strings..*

## Salad Dressing Choices

*(choose one)*

*Balsamic Vinaigrette Buttermilk Ranch Citrus Vinaigrette Italian Dressing*

## Appetizer

*(choose one)*

Italian Wedding Soup – *Italian meatballs in a light chicken broth with spinach and ditalini pasta.*

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*

*(Choose one)*

*Lemon, Mango, Raspberry and Wild Berry (\$2.75/pp)*

## Entrée Choices

(choose three, only one beef)

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

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

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

Stuffed Chicken Breast a la Cathy- Sauteed breast of chicken stuffed with broccoli and cheese, served with a light chicken veloute sauce.

Chicken Ballotine- Chicken breast stuffed with ground chicken, cranberries and pistachios, poached in chicken stock, served with a veloute sauce.

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.

Prime Rib Au Jus- Slow roasted prime rib cooked to a medium temperature and served with a flavorful au jus.

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.

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

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 .

*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 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 (choose 1)*

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

### *Liquors:*

*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 (\$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)*

*6<sup>th</sup> Hour Bar (\$1,500.00 flat)*

*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.