



Waterfront Traditions 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.

Christine E. Parker – Wedding Coordinator
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Waterfront Traditions 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 (3) hors d'oeuvres-Butler Passed *

House Salad w/ Choice of Salad Dressing*

Choice of Three Entrees*

Waterfront House Bar Selections (4) Hours*

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 three/one hour)

Asian Chicken with Sweet and Spicy Thai Sauce

Beef Wellington Chicken Sesame Cocktail Franks

Fried Artichoke Hearts w/ White Remoulade Sauce

Mini Mozzarella Wedges

Potato Pancakes Spanikopita Stuffed Mushrooms

Swedish Meatballs Bruschetta

Blackened Chicken Tenderloin w/Chipotle Sauce

Andouille Sausage in Puffed Pastry

Chicken Fritters in Coconut Breading w/Pineapple Mango Salsa

Coconut Fried Shrimp w/ Sweet & Sour Sauce

Mini Chicken Quesadilla w/Salsa

Mini Pizza (Red & White)

House Salad

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

Salad Dressing Choices

(choose one)

Balsamic Vinaigrette Buttermilk Ranch Citrus Vinaigrette Italian Dressing

Entrée Choices

(choose three)

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.

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

Wild Mushroom Ravioli - Mushroom filled ravioli sautéed and topped with a roasted red pepper coulis .

Pea Risotto- Creamy blend of Arborio rice and pea cream, tossed with asparagus and butternut squash.

All Entrees includes chef's choice of starch and seasonal vegetables, rolls & whipped butter, non-alcoholic beverages complete with your perfectly created Wedding Cake served with a chocolate covered strawberry.

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 Liquor, Peach Schnapps,
Sloe Gin & Triple Sec

Wines:

Chardonnay, Merlot, & 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 (Quote)

Colored Napkins and Overlays (consult your wedding planner)

Chair Covers w/ Bow or Sash (Quote)

Ice Sculpture (Quote)

Martini (ICE) Luge (Quote)

Ice Cream Bar (\$3.25pp)

Raw Bar - Market Price

Sushi Bar - Market Price

Dessert Upgrades Are Available

Waterfront Chocolate Fountain (\$4.50/pp)

Waterfront Champagne Fountain (\$3.75/pp)

6th Hour Bar (\$4.25/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.