



## *Cocktail Reception*

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

## *Waterfront Cocktail 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)*

*Station Theme*

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

*Fireworks Show  
(Saturday Evening based on 250)  
(Friday Evening based on 200)*

*Ice Sculpture (1 block) For Seafood Display*

*Your Own Beautifully Crafted Wedding Cake*

*VALUE: \$80.00/p.p.\*\**

*\*upgrades available upon request*

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

*\*\*\*Minimum 100 Guests (Fri or Sun), 160 Saturday*

*Butler Passed hors d'oeuvres*  
*(choice of 6/two hours)*

*Asian Chicken with Sweet and Spicy Thai Sauce*

*Beef Wellington*

*Brie & Raspberry in Phyllo*

*Chicken Kabobs*

*Chicken Sesame*

*Cocktail Franks*

*Cold Shrimp Canapés*

*Fried Artichoke Hearts w/ White Remoulade Sauce*

*Mini Mozzarella Wedges*

*Potato Pancakes*

*Sausage and Feta Cheese Phyllo*

*Scallops Wrapped in Bacon*

*Spanikopita*

*Stuffed Mushrooms (7 Cheese, Sausage or Crab)*

*Swedish Meatballs*

*Tomato Provençail on Garlic Flat Bread*

*Teriyaki Beef Skewers*

*Vegetable Egg Rolls*

*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*

*Chili Relleno Stuffed w/Cheddar Cheese and Deep Fried*

*Roasted Red Peppers & Goat Cheese on Toasted Baguette*

*Roast Beef Roulade*

*Petite Lamb Chops w/Thai Sauce*

*Smoked Salmon w/Cream Cheese & Green Onions*

*Blackened Chicken Tenderloin w/Chipotle Sauce*

*Andouille Sausage in Puffed Pastry*

*Melon Wrapped Prosciutto*

*Coconut Fried Shrimp w/Sweet & Sour Sauce*

*Wild Mushroom Tart*

*Mini Chicken Quesadilla w/Salsa*

*Mini Pizza (Red & White)*

*Rumaki*

*Watermelon Cube in Balsamic Vinegar*

## First Hour

*Choice of 6 Hors D'Oeuvres From List Above*  
*Domestic Cheese Tray with Mustard (Baked Brie Wheel, add \$1.50)*  
*Crudités Display with Appropriate Dip*  
*Poached Whole Salmon Display with Cream Cheese and Green Onion (manned)*  
*Sausage and Antipasto Display*  
*Bruschetta Tray*

## Second Hour

*Choice of 6 Hors D'Oeuvres From List Above (Same as 1<sup>st</sup> Hour)*  
*Pasta Station (2 Pastas and Two Sauces) – Penne, Farfalle or Tortellini with Vodka,*  
*Marinara, Alfredo or Bolognese (Manned)*  
*Seafood and Raw Bar Display (Refilled Once; Shrimp, Oysters on the Half-Shell,*  
*Mussels and Crab Legs) (Manned)*  
*Caesar Salad Bar with Choice of 2 Composed Salads (Pasta Salad, Carrot Salad,*  
*Caprese Salad, Shrimp Salad, Cole Slaw, Potato Salad)*  
*Carving Station Choice of 2 Meats (Beef Tenderloin, Prime Rib, Turkey, Ham or Roast*  
*Pork Loin) (Manned)*  
*Chef's Choice of Starch and Vegetable Display*

## Dessert (Generally 4<sup>th</sup> Hour)

*Served Wedding Cake*  
*Viennese Table (Chocolate Dipped Strawberries, Assorted Truffles, Cream Puffs,*  
*Éclairs, Carrot Cakes, Cheesecakes, Brownies and Assorted Cakes)*  
*Chocolate Fountain with Seasonal Fruits, Wafers, Oreos, Pretzels, Marshmallows and*  
*Graham Crackers*

## *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*

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

### *Premium Selections*

*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 (\$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)*

*Additional Ice Sculpture (Quote)*

*Martini (ICE) Luge (Quote)*

*Ice Cream Bar (\$3.25pp)*

*Sushi Bar - Market Price*

*Dessert Upgrades Are Available*

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

*6<sup>th</sup> 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.