



Waterfront Timeless 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*

Waterfront Timeless 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**

*Choice of Three Entrees**

*Waterfront House Bar Selections (5) Hours**

*VALUE: \$60.00/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, 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.*

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

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

Baked Haddock w/ Lemon Butter- *Haddock filets baked and finished with an exquisite lemon butter sauce.*

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.*

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 (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 Liqueur, Peach Schnapps,
Sloe Gin & Triple Sec*

Wines:

Chardonnay, Pinot Grigio, Cabernet, 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)

6th 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.