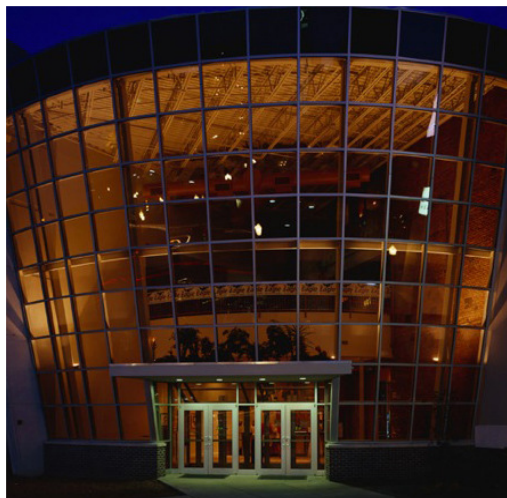


THE WATERHOUSE

Banquet & Catering Facility

Pricing Guide

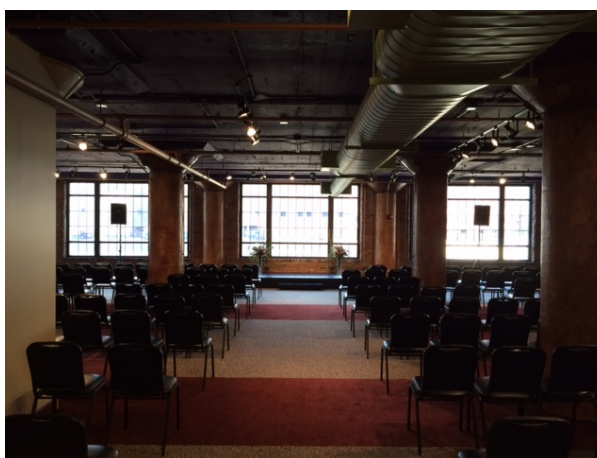
Effective 8/1/17 – 12/31/17 for events in 2017 & 2018



BALLROOM



DISTILLERY ROOM



WASHINGTON ROOM

Three Banquet Venues each with its own distinct atmosphere accommodating celebrations from 30 – 300!

Room	Buffet	Plated
Ballroom	220	300
Distillery Room	180	200
Washington	100	120



THE WATERHOUSE

PLATED MEAL PACKAGE

Please select up to 2 single entrees or a duo entrée for your guests as well as a salad, starch, and vegetable.

NOTE: We can accommodate Vegetarian, Vegan, or other guests with Dietary Restrictions with prior notice.

SALAD OPTIONS

CHOOSE 1:

- ◆ BALSAMIC GREEK SALAD
- ◆ MIXED GREENS TOSSED SALAD
Please select one dressing: House Balsamic Vinaigrette, French, Italian, or Ranch
- ◆ REGINA SALAD WITH RASPBERRY VINAIGRETTE DRESSING
- ◆ TRADITIONAL CAESAR SALAD WITH CAESAR DRESSING

STARCH OPTIONS

CHOOSE 1:

- ◆ PARTY POTATOES
smashed potatoes with heavy cream, cheese, real bacon bits, and parsley
- ◆ SMASHED POTATOES
- ◆ BUTTERED PARSLEY POTATOES
- ◆ CURRY AND CORIANDER RICE
- ◆ AU GRATIN POTATOES
- ◆ BAKED POTATOES

VEGETABLE OPTIONS

CHOOSE 1:

- ◆ SEASONED GREEN BEANS WITH BACON
- ◆ BUTTERED CORN
- ◆ GLAZED BABY CARROTS WITH PRALINE GLAZE & WALNUTS
- ◆ CALIFORNIA BLEND VEGETABLE MEDLEY
- ◆ ROASTED ASPARAGUS SPEARS

Fresh Dinner rolls and butter roses are served with the salad course.



THE WATERHOUSE

PLATED MEAL PACKAGE CONTINUED

SINGLE ENTREES

Please select two options for your guests to choose from. Ask about our entrees that we can offer in addition for your guests with dietary concerns!

CHICKEN KIEV - \$28pp

baked breaded chicken breast pounded & rolled around garlic butter

ROAST PORK LOIN - \$28pp

succulent pork roast in a cherry red wine reduction

TOP SIRLOIN - \$28pp

8 oz hand cut with a balsamic demi-glace

CHICKEN SALTIMBOCCA - \$32pp

stuffed with prosciutto, sage, & garlic with Swiss and American cheeses

GRILLED WHITE FISH - \$32pp

with bacon and a garlic sherry sauce

PRIME RIB - \$34pp

USDA choice slow-cooked to perfection

BAKED SALMON - \$34pp

marinated in a sweet soy sauce and served with a mango and pineapple salsa

PETITE FILET OF BEEF - \$38pp

this "king" of steaks is served with a savory au jus gravy

DUO ENTREES

Please select one option for your guests. All plates are the same except if you have guests that require special meals due to dietary concerns!

CHICKEN SALTIMBOCCA & GRILLED WHITE FISH - \$38pp

CHICKEN SALTIMBOCCA & BAKED SALMON - \$40pp

PETITE FILET OF BEEF & CHICKEN KIEV - \$42pp

PETITE FILET OF BEEF & GRILLED WHITE FISH - \$46pp

PETITE FILET OF BEEF & CHICKEN SALTIMBOCCA - \$46pp

PETITE FILET OF BEEF & BAKED SALMON - \$48pp

Don't see the entrée that you are looking for? ASK US! These are our most popular entrée options, however our full service kitchen certainly can accommodate many other options!!



THE WATERHOUSE

TRADITIONAL BUFFET PACKAGE

\$28 PER PERSON

ENTRÉES (CHOOSE 2):

- ◆ ROAST BEEF
tender sliced pot roast in a savory au jus sauce
- ◆ BONELESS CHICKEN BREAST
our house specialty is served in a creamy white wine sauce with mushrooms
- ◆ PASTA PRIMAVERA
bow tie pasta with vegetables in a light alfredo sauce
- ◆ KAHLUA PULLED PORK
this mouth-watering house specialty is great by itself or on a dinner roll
- ◆ BAKED HAM
a delicious honey glazed ham baked and sliced

SALAD (CHOOSE 1):

- ◆ BALSAMIC GREEK SALAD
- ◆ MIXED GREENS TOSSED SALAD
dressings include our House Balsamic Vinaigrette, French, Italian, or Ranch
- ◆ REGINA SALAD WITH RASPBERRY VINAIGRETTE DRESSING
- ◆ TRADITIONAL CAESAR SALAD

STARCH (CHOOSE 1):

- ◆ PARTY POTATOES
smashed potatoes with heavy cream, cheese, real bacon bits, and parsley
- ◆ SMASHED POTATOES
- ◆ BUTTERED PARSLEY POTATOES
- ◆ AU GRATIN POTATOES

VEGETABLE (CHOOSE 1):

- ◆ SEASONED GREEN BEANS
- ◆ BUTTERED CORN
- ◆ GLAZED BABY CARROTS
- ◆ CALIFORNIA BLEND VEGETABLE MEDLEY

The Waterhouse staff will setup and oversee the buffet. Served with fresh dinner rolls.



THE WATERHOUSE

THEMED BUFFET PACKAGES

\$28 PER PERSON

TEX MEX BUFFET

- ◆ NACHO BAR FEATURING TORTILLA CHIPS WITH SALSA, PICO DE GALLO, SOUR CREAM, GUACOMOLE, & NACHO CHEESE
- ◆ RICE AND BEANS
- ◆ QUESADILLAS
- ◆ ENCHILADAS
- ◆ CHICKEN AND BEEF TACOS (soft and hard shell)

ITALIAN BUFFET

PASTAS:

- ◆ SPAGHETTI
- ◆ PENNE

MEATS:

- ◆ MEATBALLS
- ◆ GRILLED CHICKEN
- ◆ ITALIAN SAUSAGE

SAUCES:

- ◆ MARINARA
- ◆ ALFREDO

WITH CAESAR SALAD AND GARLIC TOAST

While these are our two most popular themed buffets, we are very happy to create a customized package to fit your themed dinner! Just ask us!!



THE WATERHOUSE

HORS D'OEUVRES BUFFET PACKAGE

HD Package A.....\$26.00 PER PERSON

Choose 5 items from Category I, II, or III, & 1 item from Category IV

HD Package B.....\$33.00 PER PERSON

Choose 6 items from Category I, II, or III, & 2 items from Category IV

HD Package C.....\$40.00 PER PERSON

Choose 7 items from Category I, II, or III, & 3 items from Category IV *(1-2 of your items may be butlered to your guests during the 1st hour of the event if applicable and desired.)*

CATEGORY I

hot hors d'oeuvres

- SWEET & SOUR MEATBALLS
- SAUSAGE STUFFED MUSHROOMS
- CRAB STUFFED MUSHROOMS
- CREAM CHEESE AND BACON STUFFED MUSHROOMS
- MOZZARELLA STICKS WITH MARINARA
- LITTLE SMOKIES IN BARBEQUE SAUCE
- VEGETABLE STUFFED EGG ROLLS WITH MUSTARD SAUCE
- CHICKEN STUFFED EGG ROLLS WITH SWEET & SOUR SAUCE
- ASSORTED MINI QUICHE
- GOURMET PIZZA BITES
- BAKED RISOTTO BALLS
- BACON WRAPPED WATER CHESTNUTS
- ASIAN POTSTICKERS WITH SWEET & SOUR SAUCE
- CHICKEN WINGS
- BEEF WELLINGTON BITES

cold hors d'oeuvres

- PINWHEEL CANAPÉS *(MEAT AND CHEESE)*
- CUCUMBER CANAPÉS WITH HUMMUS
- BRUSCHETTA
- BALSAMIC TOMATO AND MOZZARELLA CROSTINI



THE WATERHOUSE

HORS D'OEUVRES PACKAGE CONTINUED

CATEGORY II

- DOMESTIC CUBED CHEESE DISPLAY WITH CRACKERS
- VEGETABLE DISPLAY WITH RANCH DIP
- FRESH FRUIT WITH CHOCOLATE AND VANILLA DIPPING SAUCES

CATEGORY III

- KAHLUA PULLED PORK SANDWICHES
- CHICKEN SALAD CROISSANTS
- SMOKED TURKEY SANDWICHES
- HONEY HAM & SWISS CHEESE SANDWICHES
- VEGETABLE SANDWICHES WITH CREAM CHEESE
- ITALIAN BEEF AU JUS SANDWICHES
- DOLLAR ROLL SANDWICHES WITH ASSORTED MEATS & CHEESES

CATEGORY IV

- SMASHED POTATO STATION WITH ALL OF THE FIXINGS
- NACHO & TACO STATION
- BUILD YOUR OWN PASTA STATION
- CARVING STATION WITH ROASTED PORK LOIN OR PRIME RIB
- SHRIMP COCKTAIL WITH SAUCE
- LOBSTER RAVIOLI WITH CRAB COGNAC SAUCE
- THAI BARBECUED SHRIMP SKEWERS
- HAWAIIAN CHICKEN SKEWERS

NOTE: Custom Hors D'oeuvres packaging is also available upon request.



THE WATERHOUSE

BUTLERED HORS D'OEUVRES PACKAGE (PRE-DINNER) \$10 per person

Available for the first hour of your event only, this option will provide your guests with the choice of 2 butlered hors d'oeuvres.

HORS D'OEUVRES (CHOOSE 2):

- ◆ CUCUMBER CANAPES
- ◆ ASSORTED MINI QUICHE
- ◆ BRUSCHETTA
- ◆ BAKED RISOTTO BALLS
- ◆ BALSAMIC TOMATO AND MOZZARELLA CROSTINI
- ◆ STUFFED MUSHROOMS (Sausage, Crab, or Cream Cheese/Bacon)
- ◆ BACON WRAPPED WATER CHESTNUTS
- ◆ GOURMET PIZZA BITES
- ◆ BEEF WELLINGTON BITES

LIGHT HORS' D'OEUVRES & DESSERT SELECTIONS

- | | |
|---------------------------------------|----------------|
| ◆ CHEESE AND CRACKER DISPLAY | \$4 PER PERSON |
| ◆ VEGETABLE DISPLAY WITH DIP | \$4 PER PERSON |
| ◆ FRESH FRUIT DISPLAY | \$4 PER PERSON |
| ◆ TEXAS SHEETCAKE | \$4 PER PERSON |
| ◆ ASSORTED FRUIT PIES | \$5 PER PERSON |
| ◆ PLAIN CHEESECAKE WITH FRUIT TOPPING | \$5 PER PERSON |
| ◆ DELUXE CHEESECAKE SELECTION | \$6 PER PERSON |



THE WATERHOUSE

BAR SERVICE

OPEN BAR OPTION

Unlimited quantities served within hours specified

- ◆ TIER ONE PACKAGE: *One Domestic Draft Beer choice, House Wine, Soft Drinks*
\$15 PER PERSON FOR UP TO A 3 HOUR EVENT
(\$5 PER PERSON FOR EACH ADDITIONAL HOUR)
- ◆ TIER TWO PACKAGE: *Two Draft Beer choices (1 Domestic and 1 Premium), House Wine, Soft Drinks, Premium Liquor Mixed Drinks*
*(*this package does not include shots, bombs, doubles or martinis)*
\$21 PER PERSON FOR UP TO A 3 HOUR EVENT
(\$7 PER PERSON FOR EACH ADDITIONAL HOUR)

** if you would like these types of drinks to be offered at your event, we can run a tab.*

CASH BAR

Domestic Draft Beer (16 ounce).....	\$4
Domestic Bottles (12 ounce).....	\$4
Import/Premium Bottles.....	\$5+
House Wine (by the glass).....	\$6
Premium Wine (by the bottle only).....	\$30+
Premium Mixed Drinks	\$6+
Soft Drinks.....	\$2
All Cash Bar prices include tax.	

OTHER PRE PURCHASE OPTIONS

Soft Drinks	\$75 PER 50 SERVINGS
<i>(Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper)</i>	
Draft Beer (Keg).....	\$300 PER KEG (133-16 OZ GLASSES)
<i>(Price reflects Domestic Draft Beer for 1/2 barrel. Premium, Craft, and Imported Draft pricing available upon request)</i>	
House Wine.....	\$24 PER BOTTLE (4 GLASSES PER BOTTLE)
<i>(Salmon Creek: White Zinfandel, Chardonnay, Pinot Grigio, Merlot, Cabernet, Pinot Noir ::: Barefoot: Moscato)</i>	

Iced tea, coffee, and water are provided complimentary with any food package.

Listed pricing does not include tax (11%) or service fee (18%) which will be added to your total.