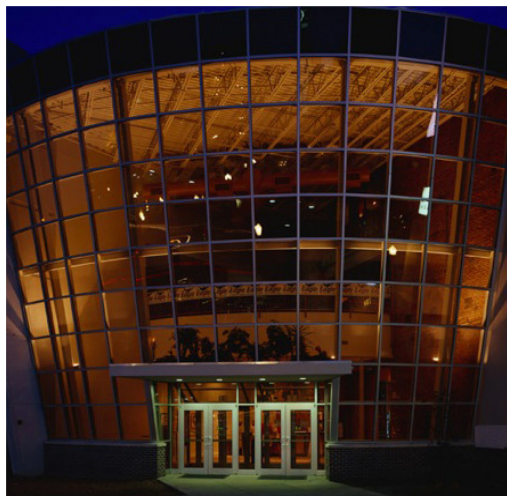


# THE WATERHOUSE

## Banquet & Catering Facility

### *Pricing Guide*

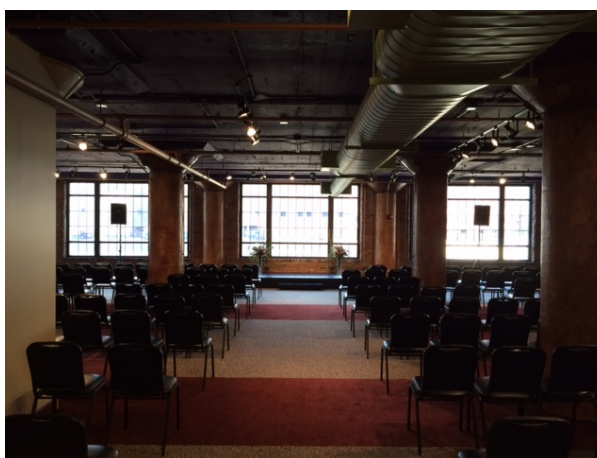
*Effective 1/1/18 – 3/31/18 for events in 2018 & 2019*



***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.



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## 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!!



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## 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.



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## 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!!



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## 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 1<sup>st</sup> 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.



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## 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.