

THE WATERHOUSE

Banquet & Catering Facility

Wedding Reception Pricing Guide

Effective 4/1/18 – 12/31/18 for events in 2018 & 2019



BALLROOM



DISTILLERY ROOM



WASHINGTON ROOM

Three Reception 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

EXCLUSIVE WEDDING RECEPTION PACKAGES

PACKAGE A

- ◆ Plated meal service for salad, dinner, and cake *(for up to 2 types)* OR Traditional Banquet Buffet
- ◆ cake cutting
- ◆ **black** or **white** table skirting for your head table, cake table, display table, gift table
- ◆ **black** or **white** chair length round table linens for all guest tables
- ◆ **black** or **white** napkins
- ◆ dance floor *(if applicable)*
- ◆ bone china settings, glassware, flatware
- ◆ mirror tile for every guest table

PACKAGE B – add \$20pp to your meal price

- ◆ everything listed with PACKAGE A
- ◆ Tier 1 Open Bar for your event, bartender fee is waived
- ◆ one choice of the following Light Hors D'oeuvres:
Cheese & Cracker Display, Vegetable Display with Dip, Fresh Fruit Display
- ◆ single color LED lighting around the room
- ◆ **black** or **white** floor length round table linens for all guest tables

PACKAGE C – add \$40pp to your meal price

- ◆ everything listed with PACKAGES A & B
- ◆ Tier 2 Open Bar for your event, bartender fee is waived
- ◆ one additional choice of the following Light Hors D'oeuvres (2 total):
Cheese & Cracker Display, Vegetable Display with Dip, Fresh Fruit Display
- ◆ two choices of Butlered Hors D'oeuvres:
Cucumber Canapes with Hummus, Assorted Mini Quiche, Balsamic Tomato and Mozzarella Crostini, Bruschetta, Baked Risotto Balls, Mini Stuffed Mushrooms (Sausage, Crab, or Cream Cheese/Bacon), Bacon Wrapped Water Chestnuts, Mini Beef Wellington Bites, Mini Gourmet Pizza Bites



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EXCLUSIVE WEDDING RECEPTION PLATED PACKAGE

With your Exclusive Wedding Reception Package A, B, or C you will select 1 Salad, 1 Starch, & 1 Vegetable from the options below. Next, you will select up to 2 single entrees or a duo entrée for your guests.

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

SALAD OPTIONS

CHOOSE 1:

- ◆ BALSAMIC GREEK SALAD
- ◆ REGINA SALAD WITH RASPBERRY VINAIGRETTE DRESSING
- ◆ TRADITIONAL CAESAR SALAD WITH CAESAR DRESSING
- ◆ MIXED GREENS TOSSED SALAD

Please select one dressing: House Balsamic Vinaigrette, French, Italian, or Ranch

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

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



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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.

BONELESS CHICKEN BREAST- \$28pp

our house specialty is served in a creamy white wine sauce with mushrooms

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

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 WITH BACON
- ◆ GLAZED BABY CARROTS WITH PRALINE GLAZE & WALNUTS
- ◆ BUTTERED CORN
- ◆ CALIFORNIA BLEND VEGETABLE MEDLEY

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

Your food choices and the exact count of these choices are due at the final meeting, no less than 7 business days before your event.



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BUTLERED HORS D'OEUVRES PACKAGE (available only in addition to a food package)
\$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 |



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BAR SERVICE

OPEN BAR OPTION

Unlimited quantities served within hours specified

The number of persons charged is based upon the food function guarantee or the number in attendance, whichever is greater.

- ◆ TIER ONE PACKAGE: *One Domestic Draft Beer choice, House Wine, Soft Drinks*
First Hour - **\$10 PER PERSON**
Each Additional Hour - **\$5 PER PERSON**
- ◆ 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)
First Hour - **\$14 PER PERSON**
Each Additional Hour - **\$7 PER PERSON**

WINE TABLE SERVICE

\$5 per person (service available during dinner only) in addition to the cost of wine.

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>	
House Champagne for the Toast.....	\$2.50 PER PERSON
Draft Beer (Keg).....	\$350 PER KEG (133-16 OZ GLASSES PER KEG)
<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.