

THE WATERVIEW

PREMIUM WEDDING PACKAGE

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This Five Hour Menu includes a One Hour Cocktail Hour and a Four Hour Reception

INCLUDES THE FOLLOWING

Five Hours of Premium Open Bar

Valet Parking

Maître D'

Bridal Attendant

Hospitality Room for the Bridal Party

Votive Candles on all Guest Tables and Cocktail Tables

Ivory Linen with Colored Napkin

Place Cards

Direction Cards for your Invitations

Coat Check (Seasonal)



ADDITIONAL SERVICES

On-Site Ceremony

^{*}All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a 21% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function. Room rental/set-up fees without a food function are not subject to tax. Banquet Administrative fees and taxes are subject to change without notice.

COCKTAIL HOUR



Your guests will be greeted with

A BUTLER-PASSED CHAMPAGNE WELCOME

and Butler-Passed Signature "Mr. & Mrs." Cocktail

PREMIUM OPEN BAR

Premium Brand Liquor

Tito's Vodka, Beefeater Gin, Bacardi, Captain Morgan & Malibu Rum, Jose Cuervo Tequila, Seagram's 7 Whiskey, Dewars Scotch, Jack Daniels Bourbon, Vermouth, Amaretto, Bailey's, Kahlua, & Southern Comfort

Premium Wine Selection
Pinot Grigio, Chardonnay, White Zinfandel, Merlot, & Cabernet Sauvignon

Premium Beer Selection Budweiser, Bud Light, Corona, & Heineken



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COLD PRESENTATION



ANTIPASTO DISPLAY

Marinated Olives & Pickled Vegetables, Sliced Air-Dried Beef & Salami, Grilled Artichokes in Extra Virgin Olive Oil, Selection of Italian Cheeses & Sun-Dried Tomatoes with Roasted Red Peppers

SLICED FRUIT DISPLAY

Assorted Fresh Seasonal Fruits & Melons

INTERNATIONAL CHEESE BOARD

Domestic & Imported Cheeses with Sliced, Crusty Fresh Breads & Crackers

VEGETABLE CRUDITE PLATTER

Assorted Vegetables with Buttermilk Chive & Blue Cheese Dip



BUTLER-PASSED HORS D' OEUVRES



SELECTION OF 8

Spanakopita with Tzatziki Dipping Sauce

Mini Salad with Endive, Gorgonzola, Candied Walnut & Balsamic

> Lamb Chop Lollipop With Mint Jelly Dipping Sauce

Shrimp Tostada Grilled Shrimp, Guacamole & Salsa Fresca

Roasted Red Beets with Goat Cheese Mousse on Toast Rounds

Duck Confit with Soft Herb Cheese on Crispy Wonton

Franks in a Blanket

Chicken Satay With Thai Peanut Sauce

Vegetable Spring Rolls

Apple Chutney & Brie Phyllo Dough

Cheese Empanada with Serrano Chile & Green Olives

Potato Pancakes served with Chive Cream

Brie, Caramelized Pear, & Walnut on Crostini

> Beef Satay with Hoisin Sauce

Bacon-Wrapped Scallop

Potato-Wrapped Shrimp

Crab Cakes with Tropical Fruit Chutney

Mushroom Truffle Risotto

Filet of Beef Tenderloin on a Crostini with Red Onion Marmalade

Shrimp Spring Roll

Chicken & Cashew Spring Roll

Crab Stuffed Mushroom

Smoked Swiss & Bacon Cup

Cucumber Cup filled with Shrimp Mousse

COCKTAIL HOUR STATIONS



PASTA STATION

Uniformed Attendant

Select 2

Penne Gardinara Orecchiette with Sausage and Broccoli Rabe

Accompanied by Shaved Parmesan Cheese

CARVING STATION

Uniformed Attendant

Select 2

Honey-Glazed Ham 💮 Bone-In Turkey Breast 🐃 Smoked Brisket

Three-Peppered NY Strip Salmon en Croute

Accompanied by Zinfandel Reduction, Dijon Mustard, Tarragon Mayonnaise, & Orange Marmalade Silver Dollar Rolls & Whipped Butter

SMASHED POTATO STATION

Uniformed Attendant

Smashed Baby Bakers, Mashed Potatoes & Whipped Sweet Potatoes

Accompanied by Pulled BBQ Pork, Broccoli Florets, Crisp Bacon, Cheddar Cheeses, Sour Cream & Chives, Mini-Marshmallows, Cinnamon, Butter

"MAC'N CHEESE" STATION

Uniformed Attendant

Our Chef's Traditional Elbow Mac 'n Cheese

Accompanied by Crisp Bacon, Broccoli Florets, Seasoned Breadcrumbs, Ham, Peas, Sautéed Mushrooms & Chopped Lobster Claw

GRAIN BAR

Abundant Display of Farro, Cous Cous, Orzo, and Tabouli Salad

Accompanied by Crisp Bacon, Broccoli Florets, Peas, Tomatoes, Onions, Red & Green Peppers, Shrimp and Chicken

HAWAIIAN POKÉ BAR

Tuna Poké Salmon Poké Seaweed Salad

Accompanied by Shredded Cabbage & Crisp Wontons

BAMBOO BAR

Served in Bamboo Steamers

Shrimp Pad Thai Sweet and Sour Chicken Spicy Thai-Basil Pork Stir Fry

Accompanied by Jasmine Rice & Traditional Condiments

Sushi, Sushi, Sushi Bar

Elaborate & Colorful Display of Assorted Sushi and Sashimi

Accompanied by Wasabi, Soy Sauce & Ginger

Bread & Butter Station

Uniformed Attendant

Warmed Olive Oil with your guests' choice of Hand-Picked Herbs from our Herb Garden Display

Pine Nuts & Basil Butter Roasted Red Pepper Butter Hand-Blended on a Chilled Granite Slab

Ciabatta, Baguettes, Semolina Bread, Sourdough

PLATED DINNER



PINK CHAMPAGNE TOAST



APPETIZER COURSE

(Select One)

Stuffed Rigatoni Roasted Tomato, Shaved Parmesan & Fresh Basil

> Heirloom Tomato & Baby Burrata with Herb Oil

Jumbo Lump Crab Cake with Apple Fennel Slaw & Citrus Aioli



SALAD COURSE

(Select One)

Stuffed Salad Vine-Ripe Tomato Stuffed with Field Greens, White Balsamic Vinaigrette, Balsamic Glaze

> Classic Caesar Salad Shaved Parmesan, Herbed Croutons, Creamy Caesar Dressing

Baby Boston Bibb Crumbled Blue Cheese, Pickled Red Onions, Bacon Lardon, Blue Cheese Dressing



ENTRÉE COURSE

(Select Three)

Signature-Cut Filet Mignon Port Wine Demi-Glace

Sliced Sirloin Steak Red Wine Reduction, Roasted Shallots

Ribeye Steak Blue Cheese Compound Butter

> French Cut Chicken Herb Crusted, Pan Jus

Chicken Napoleon Lemon Butter Sauce, Roasted Red Peppers, Grilled Zucchini, Fresh Mozzarella

> Stuffed Chicken Breast Prosciutto, Herb Cheese, White Wine Cream Sauce

Pork Florentina Wilted Baby Spinach, Mushrooms, Calvados Sauce

Center Cut Pork Caramelized Onions, Dry Figs, Stilton Brûlée, Red Wine Demi-Glace

> Herb-Crusted Basa Filet Stewed Peppers, Lemon Jus

Grilled Atlantic Salmon Cauliflower Puree, Radicchio, Roasted Garlic, Balsamic Reduction

All Entrees Accompanied by:

Hosts Selection of Starch
-Mashed Potato-Roasted Fingerling Potatoes-Parmesan Polenta-Wild Mushroom Risotto-

Seasonal Vegetables

Rolls & Butter



DESSERT COURSE

Elegant Tiered Wedding Cake with your choice of Design & Fillings

Italian and French Pastry Platters on Each Table

Espresso, Blend Coffee, Decaffeinated Coffee, and Deluxe Tea Service



NIGHT CAP

Available as your guests are departing

Donut Wall

To-Go Coffee Station



WEDDING ENHANCEMENTS

Additional Cocktail Hour Stations

CHILLIN' & GRILLIN'

Uniformed Grill Master Grilled & Served Outside on the Ballroom Deck

> Grilled Lobster Tails Grilled Shrimp Skewers

Accompanied by Mango Tequila Salsa

OYSTER BAR

Oyster Shooters - Bloody Mary Style Fried Oysters Raw Oysters

Shaved Frozen Mignonette and Froze Cocktail Sauce

SEAFOOD MINI ROLLS

Mini Maine Lobster Rolls Mini New England Shrimp Rolls Long Island Shrimp and Lobster Rolls

FISH FRY

Served in Paper Cones with Fresh Made Lattice Chips

Fried Clam Strips Fried Seadog (Cod) Fried Scallops Fried Shrimp

Each Station Available at Market Price

LONG ISLANDS LOCAL FARE

Farm-Stand Style Display

Backyard Brine Varietal Pickle Catapano Cheese Selection Satur Farm Greens

MEDITTERENEAN VISIT

Hummus, Baba Ghanoush, Crumbled Feta, Haloumi & Marinated Olives Olive Tapinade, Bruschetta Grilled Tandoori, Naan Pita Bread, Pita Chips

MARTINI BAR

Flavored Vodkas
Stuffed Olives
Specialty Nectars, Coconut Waters, Fresh Fruits
Crystal Sugars
Bada Bing Rainbowed Cherries
Pickled Veggies

UPGRADE TO ULTRA-PREMIUM BAR



Dessert Course

VIENNESE SWEET TABLE

Gourmet Selection of Cakes, Assorted Mousse, and a Mouthwatering Display of Deluxe Miniature Pastries such as Éclairs, Cream Puffs, Cannoli's, Napoleons, and Petits Fours.

SIGNATURE DESSERT SHOOTERS

Your choice of 3 flavors from the following: Chocolate Mousse, Strawberry Shortcake, Strawberry Cheesecake, Key Lime Pie, Tiramisu, Banana Pudding, Coconut Cream Pie, S'mores, Lemon Bar

GOT CHOCOLATE? DESSERT TABLE

Assorted Cookies, Brownies, & Blondie's, Black and White Cookies, Skim and Chocolate Milk Shots, Pirouette Chocolate Hazelnut Cookies, White, Milk, & Dark Chocolate Covered Strawberries, Chocolate Covered Pretzels

ICE CREAM SUNDAE BAR

Toppings: Oreo Chunks, Butterfinger Pieces, M&M's, Chocolate Chips, Rainbow & Chocolate Sprinkles, Hot Fudge, Strawberry Sauce & Whipped Cream

VIENNESE HOUR

VIENNESE SWEET TABLE

SIGNATURE DESSERT SHOOTERS

(Two Flavor Selections)

GOT CHOCOLATE? DESSERT TABLE

ICE CREAM SUNDAE BAR

(Two Flavor Selections)

COFFEE BAR

Bold, Blond, Hazelnut and French Vanilla Coffees, Toffee, Toasted Almond and Vanilla Creamers, Shaved Chocolate, Lemon Zest Sugar Sticks, Chocolate Covered Coffee Beans

ESPRESSO & CORDIALS

(Served during the Fourth Hour of the Reception)









Wishing You A Happily Ever After











