



Reception Package

Wedding Reception Packages Include...

- *Dance Floor*
- *One Mirror and Hurricane Globe on each guest table*
- *White Table Linen and Napkins from our current selections*
- *Skirting for head table, cake table and gift table*
- *Set Up and Tear Down*
- *One Hour of Bar Service during Hors D'oeuvres and three continuous hours of bar service after dinner*
- *One Hors D'oeuvres Display and Two Butler Hors D'oeuvres for one hour during the cocktail hour*
- *Champagne Toast for all wedding guests*
- *White Grape Juice for your non-alcoholic choice*
- *Dinner option of your choice*
- *Complimentary Cake Cutting*
- *Taste test panel for four people*
- *Bridal Suite for Bride and Groom the night of their reception and breakfast the following morning*
- *Group room rates for family and friends*
- *Coffee, Water and Tea service throughout the evening*

Hors D'oeuvres

Choose from one of the Hors D'oeuvres display

Vegetable Crudities Display: Wide assortment of fresh vegetables served with a creamy ranch dip

Fresh Fruit Display: Seasonal fresh fruit display served with a cream cheese fruit dip

Domestic Cheese and Cracker Display: Cheese selections paired with a variety of cracker selections

Choose Two of the following Butler Style Hors D'oeuvres

Focaccia: House made focaccia bread with herb oil

Deviled Eggs: Hard boiled eggs with a creamy yolk filling

Salami Cornets: Genoa salami rolled with a cream cheese nut filling

Meatballs: Made with a choice of Swedish, BBQ, or Marinara Sauce

Egg Rolls: Fried egg rolls with sweet and sour sauce

Pigs in a Blanket: Mini dogs wrapped in puff pastry, drizzled with a ketchup blend

Southwest Pinwheels: Southwest seasonings mixed with cream cheese spread, rolled with a tortilla and cut into sections

Polish Buffet Package \$42

Minimum 50 people

Polish Sausage *One of a kind true polish sausage, brewed in a court bouillon with herbs, spices & beer*

Fried Chicken *Whole cut chicken marinated in buttermilk, spices and deep fried*

Kluski Noodles *Kluski noodles lightly seasoned and drizzled with butter*

Mashed Potatoes and Gravy *Creamy buttermilk mashed potatoes served with home style chicken gravy*

Pierogis *Potato cheddar filled pierogis served with sour cream on the side*

Sweet and Sour Cabbage *Simmered to perfection*

Green Bean Casserole *Classic green bean casserole served with mushroom soup and fried onions*

Garden Salad *Mixed greens served with peppers and tomatoes*

Rolls and Butter *Assorted dinner rolls served with butter*

Coffee, Tea and Water service included

Italian Buffet Package

\$47 *Minimum 50 people*

Italian Beef *Beef Roast marinated in garlic & oils crusted in Italian herbs and slow roasted*

Choose two of the following

Chicken Marsala *Lightly sautéed chicken in a Marsala wine sauce with mushrooms, shallots and garlic*

Chicken Cacciatore *Chicken slowly stewed until moist and tender in tomatoes, carrots and onions with herbs and spices*

Chicken Parmesan *Tender Breast of Chicken topped with marinara sauce and Parmesan and mozzarella cheese*

Baked Lasagna *House made layers of five cheeses, Italian vegetables or Meat Sauce*

Cheese Tortellini *Tri colored filled pasta served with a tomato sauce*

Spinach Ravioli *Spinach ravioli in our own marinara sauce*

Fettuccini Alfredo *Perfectly cooked fettuccini in roasted parmesan Alfredo sauce*

Choose One of the Following

Sicilian Carrots *Sliced carrots in white wine reduction finished with butter and herbs*

Italian Roasted Vegetables *Zucchini, yellow squash, carrots, onions, tomato and artichokes drizzled with herbs*

Vegetable Parmesan *Eggplant, zucchini and yellow squash in parmesan, sautéed until golden brown, ladled with marina and provolone cheese*

Choose One of the Following

Caesar Salad Crisp *Romaine tossed with parmesan cheese, croutons and Caesar dressings*

Garden Salad *Mixed greens with peppers, tomatoes*

Bread Sticks

Coffee, Tea and Water service included

Prime Rib Buffet Package

\$59 *Minimum 50 people*

Prime Rib *Chef carved & served prime rib, house seasoned and slow roasted. Served with demi glaze and horseradish sauce*

Choose one of the following

Chicken Chardonnay *Chicken breast served with a chardonnay reduction with dill weed, cracked pepper and sour cream*

Chicken Marsala *Lightly sautéed chicken in a Marsala wine sauce with mushrooms, shallots and garlic*

Balsamic Roasted Chicken *Tender roasted chicken kissed with balsamic vinegar to leave a unique taste*

Pit Ham *Slow Roasted to infuse the best flavor*

Salmon Supreme *Baked Salmon topped with supreme sauce, sauce made of fresh tomatoes and green onions*

Choose One of the Following

Vegetable Medley *Broccoli, cauliflower and carrots*

Green Bean Almondine *Steamed green beans topped with toasted almonds and seasoned butter*

Broccoli *Steamed florets with seasoned butter*

Choose One of the Following

Mashed Potatoes *Creamy buttermilk mashed potatoes*

Roasted Red Skins *Red skin potatoes roasted with butter, herbs and spices*

Au Gratin Potatoes *Slices of potato baked in cheddar cheese until golden brown*

Rice Pilaf *Rice pilaf with onions, celery and carrots finished with butter and spices*

Garden Salad *Mixed greens served with peppers and tomatoes*

Rolls and Butter *Assorted dinner rolls served with butter*

Coffee, Tea and Water service included

Plated Creations

Dinner selections are accompanied by a garden salad, roll & butter

Minimum 25 people

Herb Chicken Breast *Grilled and marinated in garlic and herbs. Served with rice pilaf and asparagus. \$36pp*

Chicken Chardonnay *Chicken breast served with a chardonnay reduction with dill weed, cracked pepper and sour cream. Served with rice pilaf and fresh broccoli \$39pp*

Salmon Supreme *8oz. Norwegian salmon baked with chef's supreme sauce and finished with fresh green onions and tomatoes. Served with rice pilaf and fresh vegetable medley \$43pp*

Prime NY Strip *12 oz. NY Strip steak grilled to perfection, served medium and topped with Brandy Peppercorn Sauce. Served with garlic smashed potatoes and fresh vegetable medley \$49*

Filet 6oz. *beef filet brushed with seasonings and grilled to perfection, laced with demi glaze. Served with roasted Yukon gold potatoes and fresh green beans \$49*

Surf & Turf *6oz Filet cooked medium surrounded by four jumbo gulf shrimp cooked in garlic and white wine. Served with fresh vegetable medley and rice pilaf \$53*

Pasta Primavera *Broccoli, Cauliflower and carrots tossed in Alfredo sauce with fettuccini noodles \$35*

Eggplant Parmesan *Seasoned and sautéed eggplant with an Italian red sauce topped with parmesan cheese \$36*

Upgraded Salads \$3 per person

Strawberry Salad *Mixed greens, sliced almonds, goat cheese and a strawberry balsamic vinaigrette*

Spinach Salad *Spinach Greens, Candied Walnuts with a Honey Dijon Dressing*

Caesar Salad *Crisp Romaine Greens tossed with Parmesan Cheese, Croutons & Caesar Dressing*

Hors D'oeuvres

All Hors D'oeuvres serve approximately fifty people

Warmed Creations

Spinach Artichoke Dip: *Spinach artichoke dip served with warm pita wedges*

\$60

Teriyaki Chicken Skewers: *Chicken seasoned with teriyaki sauce served on a skewer*

\$85

Crab Stuffed Mushroom Caps: *Crab meat with spices and stuffed in mushroom caps*

\$125

Chilled Creations

Iced Shrimp: *Jumbo gulf shrimp poached and served over ice with spiced cocktail sauce*

\$120

Smoked Salmon Display: *Smoked salmon thinly sliced served with cream cheese, hard boiled eggs, capers, red onions and black olives*

Upgraded Bar Pricing

Call Brands \$ 8 extra per person

Vodka-Smirnoff

Whiskey-Seagrams 7

Gin-Seagrams

Rum-Bacardi

Scotch-Passport

Tequila-Jose Cuervo

Top Shelf \$12 extra per person

Vodka-Grey Goose

Whiskey-Jack Daniels

Gin-Beefeater

Rum-Bacardi, Captain Morgan, Malibu

Scotch-Jonnie Walker Red

Tequila-Jose Cuervo 1800

Frequently Asked Questions

How do I reserve the ballroom for our wedding reception? We require a non-refundable deposit of \$1,000 to hold your wedding date. This money is applied to your final balance. The next payment is due 30 days prior to the reception (half of the anticipated revenue less the \$1,000 deposit). Final payment is due one week prior to your reception.

Is there a charge for parking? Waterford Estates Lodge provides complimentary parking for all guests of the property.

Do you offer guest room discounts? We offer a block of rooms at a discounted rate. Guests can call individually to make their reservations. Rates will vary during parts of the year.

Is smoking allowed? Waterford Estates Lodge is a completely non-smoking facility including all banquet rooms, guest rooms and public areas. There are designated smoking areas outside of the facility to accommodate those guests.

Can we bring in our own food? Waterford Estates Lodge is a full service property and does not allow any outside food or beverage to be brought into the facility. A wedding cake is permitted to be brought in.

20% Service Charge and 7% State Tax not included. Prices subject to change without notice.

All prices are subject to change with the effect of market price 20% Service Charge and 7% State Tax not included. Prices subject to change without notice.