



WATERS EDGE

ESTD 2015

WEDDING CEREMONY PACKAGE

Your extra special day will be spent at Waters Edge with the ceremony location of your choice including: The Grand Gazebo, or The Skylight Veranda. We provide a crystal chandelier and white chiffon draping with the Grand Gazebo. You and your Bridesmaids can enjoy the day as early as noon together getting ready in the exquisite, waterfront Bridal Suite. We haven't forgotten the Groomsmen! The Grooms Quarters will be available two hours prior to the ceremony. This package is \$2,500 and includes an additional hour to the Reception Package, gray padded garden chairs, and the DJ playing your carefully selected playlist to make your wedding the most enchanting event. *Package does not include minister or decor.*

RECEPTION PACKAGES

All items included in all packages.

Your luxurious reception will include: venue coordinator, specially catered buffet menu, round guest tables, cocktail tables, chiavari chairs, base linens, chair sashes, folded linen napkins, sign-in table, cake table, wedding cake, cake service, professional DJ, experienced wait staff, valet service, service on china, silver and stemware. Beverages are coffee, tea, water, and select sodas. *Package does not include Photography/Videography, Décor, or Fresh Floral.*

Saturday Four-Hour Receptions

Guest Count	100 Guests	50 Guests	Per Person
Single Entrée	\$14,347	\$12,448.50	\$48.97
Dual Entrée	\$14,797	\$12,673.50	\$53.97
Triple Entrées	\$15,252	\$12,901	\$58.02

Friday & Sunday Four-Hour Receptions

Guest Count	100 Guests	50 Guests	Per Person
Single Entrée	\$11,847	\$9,948.50	\$48.97
Dual Entrée	\$12,297	\$10,173.50	\$53.97
Triple Entrée	\$12,752	\$10,401	\$58.02

Weekday Four-Hour Receptions

Guest Count	100 Guests	50 Guests	Per Person
Single Entrée	\$9,847	\$7,948.50	\$48.97
Dual Entrée	\$10,297	\$8,137.50	\$53.97
Triple Entrée	\$10,752	\$8,401	\$58.02

Labor Charge & Sales Tax:

Prices are subject to change without notice.

18% Labor Charge* and 8.25% sales tax.

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BAR PACKAGES

- Standard Alcohol Package: Beer and Wine, Champagne Only \$35 per person
- Premium Alcohol Package: Beer, Wine, Champagne, Call Liquor (Bacardi, Svedka, Dewar's White Label, Jack Daniels, Marker's Mark, Bombay, Malibu, Disaronno, Sauza, & 1800) \$45 per person
- Elite Alcohol Package: Beer, Wine, Champagne, Premium Liquor (Blue Chair Rum, Grey Goose, Johnnie Walker Black Label, Crown Royal, Maker's Mark, Hendrick's, Mount Gay, Disaronno, Milagro, & 1800) \$60 per person
- Extra Hour with no bar: \$1,200
- Extra Hour with bar: \$1,200
 - Additional hours for bar (per person):
 - Standard: \$9 per person
 - Premium: \$12 per person
 - Elite: \$15 per person
- Frozen Machine Rental with Open Bar: \$200
- Frozen Machine Rental with No Bar: \$250 plus \$21 per person
- Champagne Toast with Open Bar: \$5 per person
- Champagne Toast with No Bar: \$12 per person
- Cash Bar: guests will pay on their own tabs for drinks, plus \$250 per bartender, a minimum of 2 bartenders is required, can be adjusted for larger guest counts
- Cash Bar Sponsorship and Combination Bars available. Please ask your Venue Coordinator about these options.
- Sparklers for grand exit (#36 long gold) for \$1 per sparkler

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ROBINETTE CATERING MENU

Entrée Selections

- **Herb Crusted Pork Loin**
Pork Loin seasoned with rosemary and thyme, served with a seasoned brown sauce.
- **Champagne Chicken**
A simple chicken sauté coated in a sophisticated champagne and mushroom cream sauce.
- **Pecan Chicken**
Plump boneless chicken breast, cooked in a rich cream sauce and generously topped with toasted pecans.
- **Beef a La Bourguignon**
Marinated cubed sirloin in a flavorful wine sauce.
- **Baron of Roast Beef Au Jus**
Baron of Beef accompanied with seasoned natural roasting gravy and maple horseradish crème. – Carving Attendant Required
- **Grilled Herb Marinated Breast of Chicken**
A popular favorite! Grilled Chicken generously topped with roasted garlic mushrooms.
- **Brandy Flamed Chicken Breast**
Chicken breasts seared in butter with a touch of brandy, deglazed in a burgundy wine sauce, topped with pearl onions and fresh mushrooms.
- **Chicken Piccata with Mediterranean Capes and White Wine**
Lightly dusted seasoned chicken breast, seared in a lemon caper white wine sauce.
- **Beef Kabobs**
Marinated sirloin, grilled bell peppers and sliced onions on a 6 inch kabob.
- **Triple Cheese Manicotti**
Hearty tubes of cooked manicotti stuffed with a blend of ricotta, mozzarella, and parmesan cheeses, topped with a fresh spinach and tomato marinara sauce.
- **Eggplant Rollatini**
Lightly battered and fried eggplant slices that are filled with ricotta and smothered in a tomato sauce for a bubbly, cheesy main course.
- **Tortilla Crusted Tilapia**
Tilapia filets with a tasty crust made with tortilla chips, chipotle seasonings, red and green bell peppers and lime.
- **Pesto Pork Roast**
Slowly cooked pork roast that is shredded, then topped with a creamy, basil pesto sauce.

All entrees served with rolls and butter

For Vegetables, Starches and Salads, guests may choose one of each, no matter how many entrees they have.

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Vegetables

- **Apricot Glazed Baby Carrots**
Baby carrots sautéed in an apricot glaze.
- **Fire Grilled Vegetables**
Seasoned and grilled blend of red, green and yellow bell peppers, zucchini, red onions, and yellow squash.
- **Robinette Famous Seasoned Green Beans**
A popular request! Seasoned green beans sautéed with bacon and yellow onions.
- **Whole Kernel Corn**
Sweet corn buttered to perfection!

Starches

- **Rosemary Roasted Red Bliss Potatoes**
Red potatoes roasted and caramelized in an olive oil and rosemary blend.
- **Yukon Gold Mashed Potatoes**
Fresh, hand peeled Yukon gold potatoes. Golden colored and buttery flavor!
- **Rice Pilaf**
Seasoned Spanish style rice medley with the tiny green peas and cubed fresh carrots.
- **Long Grain Parslied Rice**
Seasoned long grain rice blended with parsley.
- **Stuffed Pasta Shells with Marinara**
Pasta shells stuffed with ricotta, chives, and seasonings, topped with a fresh marinara sauce.
- **Cilantro Rice**
Long grain rice mixed with cilantro and lime.

Salads

- **Garden Salad**
Salad of mixed greens, crisp cucumbers, vine ripened tomatoes, served with northern Italian, and peppercorn ranch dressings.
- **Classic Caesar Salad**
Seasoned romaine lettuce hearts, with garlic lemon, parmesan cheese, and toasted croutons.
- **Wedge Salad**
Crisp iceberg wedge, chopped tomatoes, purple onions and bacon, topped with a bleu cheese dressing.

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Passed Hors d'oeuvres

\$3.00 Per Item:

- Tiny New Potatoes with Sour Cream and Chives
- Tiny New Potatoes with Sour Cream and Bacon
- Pedro's Jalapeno Shrimp Bombs
- Spanakopita
- Beef Empanada with Sundried Crème
- Sesame Chicken Bites with Sweet & Sour Sauce
- Coconut Chicken Bites with Creole Marmalade
- Caprese Skewers Drizzled in Balsamic Vinaigrette Glaze

\$4.00 Per Item:

- Beef Wellington Bites
- Tenderloin Peppered Bacon Bites with Horseradish Crème
- Crab Stuffed Mushrooms
- Chipotle Steak Churrasco Skewers
- Coconut Lobster Skewers with Creole Marmalade

(Meal is buffet serviced)

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A LA CARTE CATERING COMPANY MENU

Salads

- Texas Grapefruit and Avocado Salad with Arugula, Endive and Frisee
- House Salad with Fresh Veggies and Croutons, with House-made Ranch
- Spinach Salad with Hard Boiled Egg and Creamy Bacon Dressing
- Herb Salad with Fresh Fennel & Mint, Garnished with Pomegranate Seeds

Entrées

- Parmesan Crusted Chicken Cutlets with Lemon-Caper Butter Sauce
- Boursin Stuffed Chicken Glazed with Savory Roasted Garlic – Onion Jam
- Puff Pastry Shells Filled with Creamy Chicken “Pot Pie”
- Super Tender Red Wine Braised Beef
- Marinated Flank Steak with Italian Salsa Verde
- Beef Skewers (Marinated in Greek, Asian or American Spices)
- Slow Roasted Pork Rolled in Crushed Fennel and Rosemary
- Brown Sugar Rubbed Baked Pork Loin with Ginger
- Grilled Shrimp and Andouille Sausage Skewers
- Crunchy Old Bay Salmon Cakes with Lemon Zest
- Pecan Crusted Catfish with Buttery Meuniere Sauce
- Grilled Portobello Mushroom Steaks with Avocado Chimichurri
- Mediterranean Baked Sweet Potatoes with Chickpeas and Blistered Tomatoes
- Individual French Ratatouille Tarts with Heirloom Tomatoes, Zucchini and Eggplant

Starches & Grains

- Baked Penne Pasta with Spinach and Artichokes
- Orzo with Olive Oil and Crunchy Fresh Vegetables
- Buttery Mascarpone & Chive Mashed Potatoes
- Roasted New Potatoes with Garlic and Rosemary
- White and Wild Rice Medley with Toasted Almonds
- Warm Barley with Feta Crumbles and Citrus Zest
- Creamy Italian Polenta

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Vegetables

- Steamed Broccolini
- Cauliflower Au Gratin with Breadcrumbs
- Sautéed Corn with Black Beans and Lime Juice
- Grilled Zucchini, Yellow Squash and Red Peppers
- Southern-Style Green Beans with Bacon
- Peppered Brussels Sprouts with Balsamic and Honey

All packages come with Freshly Baked Rolls and Butter. Passed hors d' oeuvres are available for an additional charge and will compliment your chosen menu.

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