



WATERSTONE
RESORT & MARINA

*Waterstone Resort & Marina
Wedding Menus*



2017



WATERSTONE
RESORT & MARINA

Waterstone Resort & Marina *2017 Wedding Menus*

Congratulations on your upcoming wedding! We at the Waterstone Resort & Marina are excited for the opportunity to share this special day with you, your family and friends.

As our gift to you, all of our wedding packages include:

- ❖ Stress-free Event Planning*
- ❖ Floor Length White Table Linens*
- ❖ Votive Candles*
- ❖ Complimentary Overnight Accommodations for the Bride & Groom*
- ❖ A Complimentary Wedding Night Amenity for the Bride & Groom*
- ❖ Special Group Room Rates for your guests*
- ❖ HHonors Event Planner Points for you Food & Beverage Spend*

Our Menus are completely customizable and we look forward to discussing ways to make your event truly unique.



WATERSTONE
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Waterstone Resort & Marina **SIGNATURE PACKAGE**

Our Signature Package is a Five Hour Event that Includes:

*A Five Hour Open Bar including a Champagne Toast
Cocktail Hour with Butler Passed Hors d'Oeuvres Elegant*

Three Course Plated Dinner

Custom Designed Wedding Cake

Five Hour Signature Open Bar

Tito's Vodka, Smirnoff Vodka, Beefeater Gin, Jack Daniels,

Dewar's Scotch, Jimadora Tequila and DonQ Rum

Imported and Domestic Beer: Budweiser, Bud Light, Corona, Heineken

House Red & White Wine, House Sparkling Wine

Assorted Fruit Juices, Soft Drinks and Bottled Water

Your Custom Selection from Gourmet Inspired Hot & Cold Hors d'Oeuvres

(Select Five Total)

Cold Hors d'Oeuvres

*Gorgonzola Dulce Cheese Crostini with Honey, Walnuts and Apple
Smoked Atlantic Salmon, Chive Crème Fraîche, Toast Points Deviled
Eggs with Crispy Pancetta
Chicken Caesar Bites
Tuna Tartare with Wasabi Mayo on Crispy Wonton
Bruschetta with Plum Tomatoes, Fresh Basil, Garlic & Red Onion
Caprese Skewer: Cherry Tomatoes, Buffalo Mozzarella, Fresh Basil
Gazpacho Shooter*

Hot Hors d'Oeuvres

*Sea Scallops Wrapped in Smoked Bacon, Pomegranate Glaze
Miniature Crab Cake with Key Lime Aioli
Vegetable Spring Roll with Garlic-Soy Dipping Sauce
Kosher Franks en Croute
Potato Pancakes with Crème Fraîche and Apple Sauce
Pear & Brie Purse-in Phyllo
Wild Mushroom Tart
Chicken Satay
Spinach & Feta in Phyllo
Shrimp Tempura with Chili Sauce and Wasabi Mayo
Lamb Chops with Roasted Garlic Mustard Sauce*



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SIGNATURE PACKAGE

First Course (select one)

- ❖ Radicchio & Arugula Salad, Shaved Parmesan, Sliced Pears & Apple Cider Vinaigrette
- ❖ Mixed Field Greens, Beets, Goat Cheese, Pistachios, Rum Raisins with Balsamic Vinaigrette
- ❖ Caesar Salad with Romaine, Parmesan, Garlic Croutons and Classic Caesar Dressing

We would be delighted to customize your Salad Selection

ENTRÉE (select one)

Duet Plates are Available

Chianti Roasted Chicken Breast I \$140

Tri-Colored Roasted Fingerling Potatoes and Broccolini

Herb Crusted Chicken Breast I \$140

Wild Caper Butter served with Porcini Mushroom Risotto

Grilled Salmon I \$150

Saffron Risotto and Broccolini

Florida Style Crab Cake I \$160

Mango Salsa and Mashed Potatoes and Broccolini

Tuscan Marinated NY Strip Medallions I \$175

Truffled Mashed Potatoes and Grilled Asparagus

6oz Center Cut Filet Mignon I \$165

EVOO Crushed Yukon Potatoes with a Broken Foie Gras Sauce

Pan Roasted Chilean Sea Bass I \$195

Wild Mushroom Risotto with Broccolini

Mustard Crusted Yellowtail Snapper I \$175

Gigante Butter Bean Ragout, Sauteed Baby Spinach

finished with a Grain Mustard Beurre Blanc

Gluten Free, Vegetarian & Kosher Menu Options Available Upon Request



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Waterstone Resort & Marina SIGNATURE PACKAGE

DESSERTS & COFFEE

Our Signature Package Includes an Elegantly Designed Buttercream Wedding Cake
from our Preferred Bakery

Freshly Brewed Regular, Decaffeinated Coffee and
a Selection of Artisanal Fine Teas

DINNER ENHANCEMENTS

Add an Appetizer, Specialty Salad or a Sorbet
Additional Per Person Charge

Appetizers

Pan Roasted Sea Scallops I \$15

With Porcini Mushroom Butter

Harissa Rubbed Grilled Shrimp I \$13

Mango Chutney and Yogurt Mint Sauce

Ceviche Tasting I \$16

Tuna and Snapper with a Plantain Chip

Ravioli I \$14

With Fresh Pomodoro Sauce

Specialty Salad

Waterstone Salad I \$15

Poached Maine Lobster Tail and an
Orange Citrus Vinaigrette

Caprese Salad I \$8

Heirloom Tomatoes Fresh Buffalo Mozzarella
with Aged Balsamic Glaze

Sorbet

Additional \$10 Per Person Charge

Your Selection of Lemon, Raspberry or Champagne Berry Sorbet

ENHANCE YOUR ENTRÉE

For Your Convenience, Every Menu Item Can Be Customized to Add One of the Following:

Grouper	Jumbo Shrimp	Salmon
Halibut	Sea Bass	Chicken Breast
Mahi Mahi	Lobster Tail	Filet Mignon

Additional Charges Will Apply



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DELUXE BUFFET PACKAGE

Our Deluxe Buffet Package is a Five Hour Event that Includes:

A Five Hour Open Bar including a Champagne Toast
Cocktail Hour with Butler Passed Hors d'Oeuvres Elegant
Dinner Buffet Presentation
Custom Designed Wedding Cake

Five Hour Signature Open Bar

*Tito's Vodka, Smirnoff Vodka, Beefeater Gin, Jack Daniels,
Dewars Scotch, Jimadora Tequila and DonQ Rum
Imported and Domestic Beer: Budweiser, Bud Light, Corona, Heineken
House Red & White Wine, House Sparkling Wine
Assorted Fruit Juices, Soft Drinks and Bottled Water*

Your Custom Selection from Gourmet Inspired Hot & Cold Hors d'Oeuvres
(Select Five Total)

Cold Hors d'Oeuvres

*Gorgonzola Dulce Cheese Crostini with Honey, Walnuts and Apple
Smoked Atlantic Salmon, Chive Crème Fraîche, Toast Points Deviled
Eggs with Crispy Pancetta
Chicken Caesar Bites
Tuna Tartare with Wasabi Mayo on Crispy Wonton
Bruschetta with Plum Tomatoes, Fresh Basil, Garlic & Red Onion
Caprese Skewer: Cherry Tomatoes, Buffalo Mozzarella, Fresh Basil
Gazpacho Shooter*

Hot Hors d'Oeuvres

*Sea Scallops Wrapped in Smoked Bacon, Pomegranate Glaze
Miniature Crab Cake with Key Lime Aioli
Vegetable Spring Roll with Garlic-Soy Dipping Sauce
Kosher Franks en Croustade
Potato Pancakes with Crème Fraîche and Apple Sauce
Wild Mushroom Tart
Chicken Satay
Spinach & Feta in Phyllo
Shrimp Tempura with Chili Sauce and Wasabi Mayo
Lamb Chops with Roasted Garlic Mustard Sauce*



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DELUXE BUFFET PACKAGE

Deluxe Dinner Buffet I \$185

Includes Freshly Baked Assortment of Rolls & Butter

Salad Bar

Mixed Field Greens, Romaine Lettuce, Cherry Tomatoes, Cucumbers, Red Onions,
Seasoned Croutons, Chopped Bacon, Black Olives, Nuts, Shredded Carrots,
Cheddar & Parmesan Cheeses with Selection of Two (2) Dressings

Carving Station

Chef Attendant Required

Prime Rib with Horseradish Cream and Assorted Breads

*Upgrade to Tenderloin of Beef Available Upon Request, Additional Charges Will Apply

Entrees

Mango Mustard Chutney Glazed Salmon

Chianti Chicken Breast

Grilled Marinated Seasonal Vegetables

Roasted Potatoes or Nishiki Rice

Classic Wedding Cake

Our Signature Package Includes an Elegantly Designed Buttercream Wedding Cake from
our Preferred Bakery

Miniature Dessert Display & Coffee

Tiramisu shots, Keylime shots, Cheesecake

Freshly Brewed Regular, Decaffeinated Coffee and
a Selection of Artisanal Fine Teas



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INDULGENCE

Dessert Enhancements

Enhance Your Celebration and Event by Adding a Sweet Indulgence

Pricing upon request

Individual Plated Ice Cream Desserts

Heart Shaped Tartufo, Spumoni, Coconut Shell with Coconut Gelato & Mango Sorbet

Individual Mini Shot Glasses

Chocolate Mousse, Key Lime Pie or Tiramisu

Scoop of a'la carte Ice Cream

Sundae Stations

Miniature Tart, Pastry, and Petit Four Display Presentation of

Sliced Tropical Fruits & Seasonal Berries

Beverage Enhancements

UPGRADE TO "PREMIUM" LIQUORS (5 Hours):

\$14

Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum,
Myers Rum, Johnny Walker Black Scotch, Crown Royal Whiskey, Maker's Mark Bourbon,
Patron Tequila

ADD AN ADDITIONAL HOUR TO YOUR EVENTS "OPEN BAR":

Signature Bar

\$10

Premium Bar

\$12

WINE SERVICE WITH DINNER

House-Brand Wines poured tableside during dinner service.

\$35

UPGRADE WINE SELECTION:

varies/bottle

Enhance your event with unique wines from our extensive list, or allow us to source your favorite wine.



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INDULGENCE

Reception Enhancements

Enhance Your Celebration and Event by Adding a Dynamic Display
Pricing for the below Enhancements are based on Adding to existing Menu price

Shellfish Raw Bar

Selection of East Coast Oysters	Market Price
Selection of Little Neck Clams	Market Price
Jumbo Shrimp	\$50.00 per dozen
Snow Crab Claws	Market Price
Alaskan King Crab Legs	Market Price
Ceviche Shots	Market Price
Stone Crabs (Seasonal)	Market Price

Carved Ice Enhancement

Add a Special Frozen Touch with a Unique Ice Carving
Custom Pricing Based On Design

Italian Antipasti I \$25

Selection of Sliced Imported Italian Meats & Cheeses: Prosciutto, Genoa Salami,
Capicola, Soppressata, Provolone, Parmesan
Imported Olives and Marinated Vegetables with Bread
Including Focaccia & Bread Sticks

Artisanal Cheese I \$12

Fine Selection of Domestic and Imported Specialty Cheeses
Orange Blossom Honey, Nuts and Grapes with Baguettes & Assorted Crackers

Farmer's Market Vegetable Display I \$10

Colorful Fresh Seasonal Raw Vegetables Sourdough
Baguette Toast Points & Specialty Crackers
Balsamic and Ranch Dressings



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Waterstone Resort & Marina
INDULGENCE

Reception Enhancements

Enhance Your Celebration and Event by Adding a Dynamic Display

Ultimate Sushi Boat I \$22

Based on 4 Pieces Per Person

Variety of Traditional and Contemporary Sushi & Hand Rolls to Include: Spicy Yellow Fin Tuna, Salmon, Shrimp & Crab Meat with Ponzu Sauce, Soy Sauce, Pickled Ginger and Wasabi

Top Sliders I \$15

Presented with Chefs Appropriate Accoutrements (*Select Two*)

Beef Burger with Red Onion Jam

Crab Cake with Key Lime Aioli

Portobello Mushroom with Caponata

Grilled Barbecue Chicken with Wisconsin Sharp Cheddar

Fruit I \$10

Seasonally Inspired Sliced Fruit and Berries

Tacoria I \$15

Presented with Lettuce, Onions, Guacamole, Salsa, Pico de Gallo, Queso Fresco, Sour Cream, Jalapenos and Warm Corn Tortillas

Chipotle Marinated Beef Strips

Gaujillo Pepper Rubbed Chicken Strips

Crispy Carnitas

Caribbean Rock Shrimp



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Waterstone Resort & Marina **DYNAMIC STATION**

Asian Chicken & Shrimp Tempura I \$36

*Rolled in A Choice of Lettuce or a Chinese Crepe Served with Hoisin and Sriracha Hot Sauce
Toppings Include: Crunch Rice Noodles, Cilantro, Mint, Julienne Cucumber,*

Carrots, Radish and Spicy Cashews

Cold Soba Noodle Salad with Fresh Oriental Vegetables and a Soy Ginger Sauce

Baby Kale and Oyster Mushroom Salad with Toasted Sesame Seeds Tossed with Miso Dressing

Burger Station I \$38

Old Fashioned Beef Burger with Lettuce, Tomato, Onion and Appropriate Condiments Tuna

Burger with Vegetable Kimchee on Wheat Slider Roll

Fresh Carved Chimichurri Beef Tenderloin with Brazilian Cheddar Popovers

Shoe String French Fries and Truffle French Fries

Flatbread Station I \$32

Roasted Wood Mushrooms with Roasted Garlic, White Cannelloni Bean Spread with Arugula

Caprese Flatbread with Fresh Heirloom Tomatoes and Buffalo Mozzarella & Basil

Deconstructed Caesar Salad with Diced Tomatoes and Ciabatta Crouton





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Waterstone Resort & Marina
DYNAMIC DISPLAYS

Pasta Station I \$22

Accompanied by Parmesan Cheese & Crushed Red Pepper Flakes
Mushrooms, Spinach, Tomatoes, Peppers & Onions

Select Two (2) Italian Pastas

- Rigatoni
- Tortellini
- Orecchiette

Select Two (2) House-Made Sauces

- Classic Pomodoro
- Alfredo
- Traditional Pesto

Pasta Station Enhancements

- | | |
|--------------------------|-----|
| ➤ Italian Fennel Sausage | \$5 |
| ➤ Rock Shrimp | \$7 |
| ➤ Grilled Chicken | \$5 |

Crab Cakes I \$23

Freshly Sautéed Florida Lump Crab Cakes Mango
Pineapple Relish with Fresh Citrus & Spicy Aioli

Arepas & Quesadillas I \$18

Arepas: Spanish Style Corncakes Filled with Mozzarella Cheese

Traditional Quesadillas: Tortillas Filled with Grilled Onions, Peppers, Monterrey
Jack Cheese with either Grilled Chicken or Grilled Rock Shrimp



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BRUNCH BUFFET PACKAGE

Wedding Brunch Buffet I \$105

Minimum of 50 Guests – Events from 11am-3pm

Includes Unlimited Champagne, Mimosas
Fresh Squeezed Orange Juice, Coca-Cola Beverages and Iced Tea,
Fresh Brewed Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal Teas

Breakfast Bread Assortment & Fruits

Presentation of Breakfast Breads, Danish Pastries, Croissants and Muffins, Cream Cheese,
Sweet Cream Butter and Preserves and Sliced Seasonal Tropical Fruits

Smoked Salmon Presentation

Smoked Salmon with Sliced Bermuda Onions, Tomatoes, Chopped Egg and Capers
Assorted Bagels and Flavored Cream Cheeses

Made To Order Fresh Omelets

*Chef Attendant Required at \$125 per attendant

Toppings include: Bacon, Ham, Diced Tomatoes, Onions, Peppers, Mushrooms, Spinach, Salsa,
Cheddar & Monterrey Jack Cheese

Salad Bar Display

Mixed Field Greens, Romaine Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Seasoned
Croutons, Chopped Bacon, Dried Cranberries, Nuts, Carrots,
Cheddar & Parmesan Cheese with Choice of Two (2) Dressings

Silver Dome Dishes

Cheese Blintzes with Blueberry Compote and Crème Fraiche
Belgium Waffles with Vermont Maple Syrup
Chef's Fresh Catch of the Day with Tropical Fresh Fruit Salsa
Tuscan Grilled Chicken with Fresh Herbs
Home Fried Potatoes

Classic Wedding Cake

Our Signature Package Includes an Elegantly Designed Butter cream Wedding Cake from
our Preferred Bakery



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Waterstone Resort & Marina **EVENT INFORMATION**

Waterfront Ceremony Fee: \$1,000 Set-Up Fee
Includes up to 100 White Folding Chairs \$ 2.50 per chair after 100

Reception Fees

Starlight Room \$350 Set-Up Fee
Atlantic Ballroom (5 hours) \$1,000 Set-Up Fee

General Fees

Valet Parking \$7.00 per vehicle
Cake Cutting Fee (applicable only if using an outside vendor) \$5.00 per guest
Upgrades and Enhancements to wedding cakes Priced/design
Children Under 12 Years Old \$35 each
Vendor Meals \$35 each
Chair Covers with Sash Selection \$5.50 each
Chiavari Chairs \$6.00 each
Ice Carvings Priced/selection
Up Lighting – select colors Priced upon request
'Welcome Bag' Room Deliveries \$3.00 delivery
Menu Counts not taken prior to event Upon request

Additional Information

Daytime Penthouse Level events must conclude by 3 PM.
Evening Penthouse Level events must conclude by 11:30 PM
Extended hours must be authorized by Hotel Management in advanced.
If the F&B Minimum Requirement is not met, the difference is charged as a Room Rental Fee.
All pricing is per person unless otherwise noted and subject to change at any time.
All Food, Beverage, Room Rental, Miscellaneous and Audio/Visual Items are
Subject to 22% Service Charge & 6% Sales Tax