



# WATERFORD

*banquet & conference center*

## Wedding and Reception

Taxes and service charges may apply.

72 hour minimum notice required.

All items included napkins, plates and eating utensils.

Pricing is subject to change due to market fluctuation.





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Waterford creates the perfect setting for a memorable occasion. Over the years we have hosted extraordinary indoors and outdoors weddings. Our wedding specialists and chefs will make your large or intimate events unforgettable. We create the experience you are looking for.

## **Your wedding package includes:**

- 4 Course Meal for a sit down plated dinner
- Champagne toast for the Bridal Party
- Ivory Table cloth
- Choice of napkin colour
- Centrepiece Accessories (Vase, Marbles, Votive Candles on Mirrors, Tea candles)
- Stage Risers and Dance Floor.
- Complimentary usage of house A/V system (optional – on site technician - **\$75.00/h**)
- Coffee service, Tea/Soft drinks
- Self-parking
- Coat check (seasonal)
- Private Bridal changing room
- King Suite for the bride and groom at the Clarion Inn Hotel.

## **Note:**

**\*Waterford Chair Covers / Bowties are available at \$4.00 Extra / Chair**

**\*Waterford Gold Chavari Chairs are available at \$6.00 Extra / Chair**

**\*Please add Alcohol Packages to per plate charge.**

**\*Outdoor Weddings have separate pricing and rentals. Please discuss with our Sales Representative.**





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## PLATED DINNER

The following items may be served as a five course meal for a sit down dinner.  
Choice of one appetizer, soup or salad, with artisan rolls and whipped butter, choice of entrée served with a starch and vegetable side and choice of dessert.

### FIRST COURSE - APPETIZER

**(One piece per person)**

Barbeque Meatballs

Tomato Bruschetta

Vegetable Eggroll with Sweet & Sour Sauce

Chicken Satay with Peanut Sauce

Mini Quiche (Assorted)

Soup Shooter - Choice of Tomato Basil or Baked Potato

### UPGRADED APPETIZERS

**(Price is based on per piece)**

(V) - Caprice Skewer **\$3.00**

Chicken Confit Bastiya **\$3.50**

Spicy Roasted Pepper & Shrimp **\$4.00**

Seared Tuna & Orange Fennel, Beet Mousse **\$4.00**

Duck Confit Tartlet **\$5.00**

### SECOND COURSE - CHOICE OF SOUP OR SALAD

#### SOUPS

Butternut Squash Soup

Beef Chili Soup

Chicken Tortilla Soup

Tomato Basil Soup

Roasted Red Pepper

Chicken Noodle Soup

Baked Potato Soup

French Onion

#### UPGRADED SOUP

Shrimp & Crab Bisque **\$5.00**

#### SALADS

##### **Boston Lettuce Salad**

Cucumber, Strawberry, Basil, Balsamic

##### **Classic Caesar**

Romaine Hearts, Parmesan, Garlic Crouton

##### **Mixed Greens**

Head & Romaine Lettuce, Cucumber, Grape Tomato, Carrots, Champagne Vinaigrette

**\*Apple Maple (Additional \$3.00)**

Apples, Dried Cranberries, Blue Cheese, Pecans, Bacon, Maple Dressing

**\*Heirloom Caprese (Additional \$3.50)**

Tomato, Baby Argula, Mozzarella, Balsamic



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## THIRD COURSE - MAIN ENTREES

<b>(V) - Eggplant Parmesan (8 oz)</b> Basil Pesto, Ricotta, Parmesan in Tomato Sauce	<b>\$42.00</b>
<b>(V) - Spinach Lasagna (8 oz)</b> Fresh Spinach, garlic, carrots, onion, mozzarella cheese and béchamel sauce with breadcrumbs	<b>\$42.00</b>
<b>(V) - Stuffed Portabella (8 oz)</b> Stuffed with mozzarella and ricotta cheese, sautéed spinach with mushroom cream sauce	<b>\$45.00</b>
<b>(V) - Polenta Gratin (8 oz)</b> Beer Braised Mushroom Bolognese	<b>\$45.00</b>
<b>Chicken Breast (8 oz)</b> Chicken Breast with your choice of Vesuvio, Marsala, Parmesan, or Picatta sauce	<b>\$45.00</b>
<b>Stuffed Chicken Breast (8 oz)</b> Stuffed Chicken breast with cranberries, apple and bread crumbs with white wine sauce	<b>\$48.00</b>
<b>Beef Roast (8 oz)</b> Slow roasted with Red Wine Reduction	<b>\$50.00</b>
<b>London Broil (8 oz)</b> Traditional mushroom gravy	<b>\$54.00</b>
<b>Atlantic Salmon (8 oz)</b> Atlantic Salmon with Champaign Dill Cream Sauce	<b>\$56.00</b>
<b>Tilapia (8 oz)</b> Tilapia with Lemon Beurre Blanc Sauce	<b>\$56.00</b>
<b>Shrimp Risotto (8 oz)</b> Saffron Risotto	<b>\$60.00</b>
<b>Pork Tenderloin (8 oz)</b> Served with Cherry Cabernet Sauce	<b>\$62.00</b>
<b>Red Snapper (8 oz)</b> Garlic Tomatoes and Roasted Red Pepper Sauce	<b>\$68.00</b>
<b>Beef Tenderloin (8 oz)</b> Beef Tenderloin with Wild Mushrooms Compote, Port Wine Demi-Glaze	<b>\$72.00</b>
<b>Prime Rib (10 oz)</b> Prime Rib with Au Jus Sauce and creamed horsedish	<b>\$74.00</b>

<b>Filet (6 oz)</b> Caramelized Onions	<b>\$75.00</b>
<b>Short Rib (bone in, 8 oz)</b> Short Rib with Red Wine Reduction	<b>\$79.00</b>
<b>Combination Plate: Chicken/Pork (4/4 oz)</b> Pork with Cherry Cabernet Sauce/Chicken Vesuvio	<b>\$79.00</b>
<b>Combination Plate: Chicken/Fish (4/4 oz)</b> Choice of Tilapia or Salmon/Chicken Picatta	<b>\$82.00</b>
<b>Combination Plate: Chicken/Prawns (5/5 oz)</b> Choice of vesuvio, marsala or picatta chicken with Italian herb shrimp	<b>\$82.00</b>
<b>Combination Plate: Chicken/Filet (4/4 oz)</b> Filet with caramelized onions/Chicken Marsala	<b>\$85.00</b>
<b>New York Strip (8 oz)</b> New York Strip with Balsamic Reduction	<b>\$85.00</b>
<b>Beef Wellington (6 oz)</b> Served with Peppercorn Sauce	<b>\$110.00</b>
<b>Children's Meal (ages 3 to 10)</b> Chicken Fingers (6 pieces) with barbeque sauce, choice of potato wedges or mac & cheese & buttered carrots, fruit cup	<b>\$30.00</b>

**PLATED VEGETABLE SIDES  
(Choice of one vegetable side)**

French Green Beans  
Baby Carrots with Fresh Dill  
Sautéed Kale  
Pan Roasted Root Vegetables  
Grilled Vegetables Medley

**PLATED STARCH SIDES  
(Choice of one starch side)**

Rosemary Roasted New Potatoes  
Scalloped Yukon's  
Truffle Potato Puree  
Gingered Sweet Potato Puree  
Long Grain Rice Pilaf  
Fresh Mashed Potatoes  
Vegetables Couscous



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## **FOURTH COURSE - DESSERT** **(Choice of one flavour of ice cream)**

Chocolate  
Vanilla  
Strawberry  
Mango  
Pistachio  
Coconut  
Butter Pecan

## **UPGRADED - DESSERT** **(Price based on per piece)**

Chef Select Cookies	<b>\$1.50</b>
Assorted Dessert Bars	<b>\$1.75</b>
Chocolate Mousse Tartlets	<b>\$2.95</b>
Triple Chocolate Mousse Cups	<b>\$2.95</b>
Classic Apple Tart	<b>\$3.25</b>
Crème Brulee (Vanilla or Chocolate Bean flavour)	<b>\$4.50</b>
Pumpkin, Ricotta & New York Cheesecakes	<b>\$4.95</b>

## **CANDY BUFFET STATION (Additional \$7.95)**

An Assortment of Mixed Candies  
With Sweet, Sour array of Jelly Beans, Candies & Chocolates

## **CHOCOLATE FOUNTAIN (Additional \$9.95)**

Marshmallows  
Pretzel Sticks  
Pound Cake  
Assortment of Cookies  
Assorted Fresh Fruits (four types of cut fruits)





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## BAR PACKAGES

### **Beer & Wine Selection - @ \$15.95/ PERSON FOR 4 HOURS**

Domestic Beer & Imported Beer

Corona

Heineken

Miller Lite

Miller Genuine Draft

Red & White Wines

### **Deluxe Bar Selection -@ \$19.95/ PERSON FOR 4 HOURS**

**\*Add a Premium Selection DRINK for \$3.95**

Dewars White Label

Jack Daniels

Jim Beam

Tanqueray Gin

Absolut Vodka

José Cuervo

Captain Morgan

Plus, Waterford's House Select Wines, Imported & Domestic Beers

Soft Drinks

### **Premium Bar Selection -@ \$24.95/ PERSON FOR 4 HOURS**

Johnny Walker Black Label

Greygoose Vodka

Patron Tequila

Malibu Rum

Bacardi Rum

Chivas Regal

Amaretto

Bombay Sapphire Gin

Seagrams Seven

Plus, Waterford's House Select Wines, Imported & Domestic Beer, Soft Drinks

