

waterstone resort & marina

Wedding Menus



WATERSTONE
RESORT & MARINA

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, & friends.

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

- On-Site Wedding Coordinator
- Deluxe Five Hour Open Bar
- Butler Passed Hors d'oeuvres
- Chef Attendants & Bartenders
- Overnight Accommodations for the Bride & Groom
- Floor Length White Table Linens
- Votive Candles
- Linen Dinner Napkins
- Wood Lacquer Dance Floor
- In House Tables, Chairs, Glassware, Silverware & China Special
- Group Room Rates for Your Family & Friends
- Specialty Vendor Recommendations
- Discounted Rates for Welcome Receptions, Dinner, & Brunch
- Hilton Honors Event Planner Points for Food & Beverage Spend



Served Dinners

Five Hour Deluxe Open Bar

ARTISANAL CHEESE BOARD

Sullivan Street Bakery Breads | Garden Vegetable Display | Country Olives
Choice of Two Dips: Onion Dip | Red Pepper Hummus | Tzatziki

BUTLER PASSED HORS D'OEUVRES

Please Select Four- Included in Pricing are 100 Pieces of Each Selection, Additional Will Be Priced Per Item

Hot: Franks en Croute | Potato Pancakes, Crème Fraîche & Apple Sauce | Pear & Brie in Phyllo | Falafel with Romesco | Spinach & Feta in Phyllo | Shrimp Cocktail | Miniature Crab Cakes with Key Lime Aioli |
Chilled: Plum Tomato Bruschetta | Caprese Skewer: Cherry Tomatoes, Buffalo Mozzarella, Fresh Basil | Gorgonzola Dolce Crostini, Honey, Walnuts & Apple | Smoked Atlantic Salmon, Chive Crème Fraîche, Toast Points | Deviled Eggs with Trout Roe | Chicken Caesar Bites | Gazpacho Shooter | Tuna Tartare with Wasabi Mayo | Chicken Liver Pate on Crostini

FIRST COURSE

Please Select One

Radicchio & Arugula Salad, Shaved Parmesan, Sliced Pears & Apple Cider Vinaigrette
Baby Gem Caesar Salad, Parmesan, Garlic Croutons & Classic Caesar Dressing
Mixed Field Greens, Goat Cheese, Pistachios, Rum Raisins with Balsamic Vinaigrette

ENTREE

Please Select Two

Herb Crusted Chicken Breast with Aromatic Pan Jus

Roasted Garlic Mashed Potato & Broccolini

Pan Seared Salmon

Sweet Potato Mash & Broccolini

Center Cut Filet Mignon

Roasted Rosemary Potatoes, Asparagus & Broken Foie Gras Sauce

Pan Roasted Sea Bass

Butternut Squash Puree, Glazed Parsnips

Osso Buco

Truffled Polenta, Asparagus

DESSERT DISPLAY

Selection of Chef's Selection Assorted Miniature Desserts

Assorted Rolls & Butter Included

Fresh Brewed Regular, Decaffeinated Coffee & Artisanal Tea Selection

Buffet Dinners

Five Hour Deluxe Open Bar

ARTISANAL CHEESE BOARD

Sullivan Street Bakery Breads | Garden Vegetable Display | Country Olives
Choice of Two Dips: Onion Dip | Red Pepper Hummus | Tzatziki

SELECTION OF GOURMET INSPIRED HOT & CHILLED HORS D'OEUVRES

Please Select Four- Included in Pricing are 100 Pieces of Each Selection, Additional Will Be Priced Per Item

Hot: Franks en Croute | Potato Pancakes, Crème Fraîche & Apple Sauce | Pear & Brie in Phyllo | Falafel with Romesco | Spinach & Feta in Phyllo | Shrimp Cocktail | Miniature Crab Cakes with Key Lime Aioli |
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SALAD STATION

Please Select One

Radicchio & Arugula Salad, Shaved Parmesan, Sliced Pears & Apple Cider Vinaigrette
Baby Gem Caesar Salad, Parmesan, Garlic Croutons & Classic Caesar Dressing
Mixed Field Greens, Goat Cheese, Pistachios, Rum Raisins with Balsamic Vinaigrette

CARVING STATION

Please Select One

Herb Roasted Turkey Breast | Honey Glazed Salmon | Smoked Spiral Ham
Prime Rib with Horseradish Cream | Beef Tenderloin with Chimichurri Sauce
Slow Roasted Porchetta | Leg of Lamb with Mint Yogurt

ENTREES

Please Select Two

Herb Crusted Chicken Breast | Salmon Picatta
Beef Tenderloin Bourguignon | Pork Loin with Port Wine Fig Jus
Duxelle Stuffed Beef Tenderloin with Spring Truffles

ACCOMPANIMENTS

Please Select Two

Seasonal Medley of Vegetables | Garlic Broccolini | Boursin Whipped Potatoes
Roasted Rosemary Potatoes | Rice Pilaf

DESSERT DISPLAY

Chefs Selection of Assorted Miniature Desserts

Assorted Rolls & Butter Included

Fresh Brewed Regular, Decaffeinated Coffee & Artisanal Tea Selection

Reception Style

Five Hour Deluxe Open Bar

ARTISANAL CHEESE BOARD

Sullivan Street Bakery Breads | Garden Vegetable Display | Country Olives
Choice of Two Dips: Onion Dip | Red Pepper Hummus | Tzatziki

SELECTION OF GOURMET INSPIRED HOT & CHILLED HORS D'OEUVRES

Please Select Four- Included in Pricing are 100 Pieces of Each Selection, Additional Will Be Priced Per Item

Hot: Franks en Croute | Potato Pancakes, Crème Fraîche & Apple Sauce | Pear & Brie in Phyllo | Falafel with Romesco | Spinach & Feta in Phyllo | Shrimp Cocktail | Miniature Crab Cakes with Key Lime Aioli |
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Please Select Three Stations

Flatbread Station

Roasted Wood Mushrooms with Roasted Garlic, Mozzarella, White Cannelloni Bean Spread & Arugula
Heirloom Tomatoes, Buffalo Mozzarella & Basil
Fennel Sausage, Caramelized Onion, Gruyère

Slider Station

Old Fashioned Beef Burger with Lettuce, Tomato, Onion
Tuna Burger with Vegetable Kimchee on Whole Wheat Roll
Fresh Carved Chimichurri Beef Tenderloin with Brazilian Cheddar Popovers
Shoe String French Fries

Asian Station

Served with Chop Sticks
Spicy Garlic Beef Lo Mein | Chicken Fried Rice | Vegetarian Tofu Pad Thai

DIY Taco Station

Choice of 2:
Marinated Beef Tips, Pork Carnitas, Grilled Free Range Chicken, Grilled Shrimp, Blackened Mahi Mahi, Grilled Marinated Vegetables
Shredded Lettuce, Tomatoes, Shredded Cheese, Black Beans
House Made Guacamole, Sour Cream, Fire Roasted Salsa
Corn and Flour Tortillas

Pasta Station

Caesar Salad | Assorted Sullivan Street Bakery Breads
Rigatoni & Tortellini | Alfredo & Classic Pomodoro
Please Select One Protein: Italian Fennel Sausage | Rock Shrimp | Grilled Chicken
Parmesan Cheese, Crushed Red Pepper Flakes, Mushrooms, Spinach, Tomatoes, Peppers & Onions

DESSERT DISPLAY

Chefs Selection of Assorted Miniature Desserts
Assorted Rolls & Butter Included
Fresh Brewed Regular, Decaffeinated Coffee & Artisanal Tea Selection



Beverages

ALL BARS INCLUDE A SPARKLING WINE BRIDAL TOAST

DELUXE OPEN BAR

Svedka Vodka, Bombay Gin, Jack Daniels,
Dewar's Scotch, Jimadora Tequila & DonQ Rum
Budweiser, Bud Light, Corona, Heineken
La Terre Chardonnay, Merlot, Cabernet and Pinot Grigio, J.P. Chenet Sparkling Wine
Assorted Fruit Juices, Soft Drinks & Bottled Water, Coffee, Tea, Decaffeinated

UPGRADE TO PREMIUM OPEN BAR

Titos Vodka, Stoli Vodka, Beefeater Gin, Johnny Walker Red Scotch, Bacardi Rum, Jack Daniels, Casamigos Blanco
Tequila
Imported & Domestic Beer: Budweiser, Bud Light, Corona, Heineken
Estancia Chardonnay, Kenwood Cabernet, Meiomi Rose, J.P.Chenet Sparkling Wine
Assorted Fruit Juices, Soft Drinks & Bottled Water, Coffee, Tea, Decaffeinated

UPGRADE TO SUPER PREMIUM OPEN BAR

Ketel One Vodka, Grey Goose Vodka, Hendricks Gin, Makers Mark, Johnnie Walker Black, Patron Tequila
Imported and Domestic Beer: Budweiser, Bud Light, Corona, Heineken
Estancia Chardonnay, Kenwood Cabernet, Meiomi Pinot Noir, Barone Fini Pinot Grigio. Whispering Angel Rose, J.P.
Chenet Sparkling Wine
Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

TABLESIDE WINE SERVICE

(Pricing Subject to Change Based on Wine Selection)
Charged On Consumption

SPECIALITY DRINK OPTIONS

Mojito Station - Choice of Two Flavors

Classic Mint, Pineapple, Grapefruit, Coconut, Pomegranate

Mule Station- Choice of Two (Can Use Vodka or Tequila)

Classic Mint and Ginger, Grapefruit, Cranberry Lime, Berry

Margarita Station - Choice of Two Flavors

Grapefruit, Watermelon, Pineapple, Mango, Pomegranate, Jalapeño

Sangria Station - Choice of Two Flavors

Red with Mixed Berries, White with Peach and Mango, Rose with Strawberry

Enhancements

PREMIUM STATIONS

SHELLFISH RAW BAR

Selection of East Coast Oysters | Selection of Little Neck Clams | Jumbo Shrimp | Snow Crab Claws

ULTIMATE SUSHI BOAT

Variety of Traditional & Contemporary Sushi Hand Rolls
Spicy Yellow-fin Tuna, Salmon, Shrimp & Crab Meat
Ponzu Sauce, Soy Sauce, Pickled Ginger & Wasabi

CRAB CAKE STATION

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

CEVICHE TASTING

Selection of Fresh Seafood Ceviche Shooters

EVENT OPTIONS

Waterfront Ceremony Fee
Up-lighting - Up to 12 Lights
Specialty Linen - Waterstone Blue or Silver
Cake Cutting Fee
Children's Meal (Under 12 Years Old)
Vendor Meals
Ice Carvings

ADDITIONAL INFORMATION

Daytime Events Must Conclude By 3:00 PM.
Evening Events Must Conclude By 11:30 PM
Extended Hours Must Be Authorized by Hotel Management In Advance
All Pricing Is Per Person Unless Otherwise Noted
Menus are Seasonal & Subject to Change

In order to provide the highest level of service for your event we request the following:

Multiple Entrées - You may choose up to two (2) entrées (plus a vegetarian option), with a guarantee of each item due (7) days prior to your event. We request that you indicate guest choice on their name card or an alternate method by which our wait staff can determine the correct number of entrées required at each table during dinner service.

Floor plans - are required (7) seven business days prior to your event. If multiple entrées are selected, we request that your floor plan contain a table-by-table breakdown of number of each menu item. Additionally please indicate number of children's meals or vegetarian plates required at each table.

