



W A T E R F O R D

banquet & conference center

Wedding, Receptions, Corporate and Association Dinner

(Plated)

Taxes and service charges may apply.

All items included napkins, plates and eating utensils.

Pricing is subject to change due to market fluctuation.





WATERFORD

banquet & conference center

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.

Our plated packages include:

- Choice of 1 Appetizer served butler style
- Plated dinner
- Champagne toast for the Bridal Party (up to 10 guests)
- Ivory Table Cloth
- Choice of Napkin Color
- Table Centerpieces Accessories (Vase, Marbles, Votive Candles on Mirrors, Tea candles)
- Stage Risers and Dance Floor
- Coffee service, Tea/Soft drinks
- Self-parking
- Onsite Event Coordinator
- Private Bridal changing room
- King Suite for the bride and groom at the Clarion Inn Hotel

Note:

***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 – APPETIZERS (1 piece per person)

BACON WRAPPED DATES

Medjool dates wrapped with crispy bacon stuffed with lemon chive goat cheese

BEEF EMPANADAS

With a roasted red pepper aioli

CAPRESE SKEWERS

With grape tomatoes, fresh basil and mozzarella pearls **(VEG)**

CHICKEN TIKKA

Spicy marinated morsels of chicken served with mint sauce

INDIAN CHICKEN LOLLIPOPS

With ginger garlic chili sauce

ITALIAN ANTIPASTO SKEWERS

Salami, cherry tomatoes, olives, marinated artichokes, and mozzarella

LAMB CHOP LOLLIPOPS (* UPGRADE-MARKET PRICE)

Marinated New Zealand lamb brined, seasoned with house spices and served with a light mint aioli **(GF)**

LAMB SEEKH KEBAB

Minced lamb spit roasted in a tandoor oven served with mint sauce

MARINATED CHICKEN SKEWERS

Marinated chicken strips with garlic ginger chili sauce or peanut sauce

ORANGE CHICKEN BITES

Cubed Fried chicken Breast on a skewer served with sweet & sour sauce

SAMOSAS

Choice of Vegetarian, Chicken or Lamb with mint chutney and tamarind sauce **(VEG, V)**

SLICED TENDERLOIN CROSTINI

(\$3 UPGRADE)

Served with herb goat cheese on a house made crostini topped with pickled onion, and red wine blackberry reduction



SPANAKOPITA

Lightly toasted phyllo dough filled with spinach and feta cheese **(VEG)**

STUFFED MUSHROOMS

With ricotta cheese, spinach topped with grated Parmesan cheese **(VEG)**

STUFFED PEPPERS

Tri-Colored Quinoa topped with ricotta & shredded mozzarella cheese **(VEG)**

STUFFED SWEET PLANTAINS

Chicken Cheese filled plantains with cucumber raita

SWEDISH MEATBALLS

Beef meatballs with a light cream sauce

TERIYAKI PORK BELLY

Sliced braised pork belly on a Bao Bun with teriyaki sauce and sweet pepper slaw

TOMATO BRUSCHETTA

Crispy crostini topped with tomato, basil, parmesan cheese and drizzled with balsamic glaze **(VEG)**

VEGETABLE EGG ROLL

With sweet chili sauce **(VEG, V)**

WINGS

Jerk chicken | Lemon Pepper | BBQ | Garlic Parmesan | Buffalo

ROASTED VEGETABLE SKEWERS

Seasonal Veggies marinated in Italian Vinaigrette **(GF, VEG, V)**

MINI VEGETARIAN QUESADILLAS

Filled with spinach, onions, peppers, and Mexican cheese blend in a mini tortilla. House salsa and sour cream on the side **(VEG)**

MINI TAMALES

CHOICE OF CHICKEN, PORK OR CHEESE. Served with sour cream and salsa

CRISPY ARANCINI

Creamy saffron risotto stuffed with cheese and breaded. Served with house made marinara. **(VEG)**

BACON APPLE CROSTINI

Nicely toasted crostini topped with a bacon apple marmalade and a chive goat cheese





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SEAFOOD APPETIZERS (*UPGRADE – MARKET PRICE)

GRILLED SRIRACHA SHRIMP

Marinated with a honey garlic sriracha glaze *(GF)*

MINI CRAB CAKES

Lump crab meat with toasted panko and a lemon basil aioli

PAN SEARED SCALLOP

With tamarind sauce *(DF,GF)*

SHRIMP & TILAPIA CEVICHE

Shrimp & tilapia with pico de gallo in a cup with tortilla strips *(DF, GF)*

SHRIMP COCKTAIL

Jumbo shrimp served cold with cocktail sauce and fresh lemons *(DF, GF)*

LATE NIGHT SNACKS & MORE (*UPGRADE – MARKET PRICE)

BBQ BURGERS

Angus beef burger topped with BBQ sauce, crispy onion strings, smoked cheddar, and bacon on a brioche bun

BEEF TENDERLOIN SLIDERS

Beef tenderloin topped with caramelized onion, arugula, and horseradish cream on a brioche bun

BRISKET SLIDERS

Slow smoked Brisket topped with homemade BBQ sauce, crispy onions on a Hawaiian roll

BUFFALO CHICKEN SLIDERS

Breaded chicken on a brioche bun with lettuce and blue cheese dressing

CAPRESE SLIDERS

Fresh Mozzarella, tomatoes and basil with balsamic glaze and a pesto ailo sauce on a brioche bun *(VEG)*



MINI MAC

Angus beef burger on a brioche bun with lettuce, red onion, American cheese, pickle topped with house sauce

CRABCAKE SLIDERS

Lump crabmeat with toasted panko and a basil aioli on a brioche bun

CUBAN SLIDERS

Sliced ham, pulled pork, swiss cheese, dill pickles and mustard on a Hawaiian roll

MEATBALL SLIDERS

Meatballs in our house marinara topped with provolone and parmesan cheese on a brioche bun

PULLED PORK SLIDERS

Pulled pork topped with homemade BBQ sauce, crispy onions, pickle, and cabbage on a Hawaiian roll

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

\$9.00



SALADS

APPLE ARUGULA SPINACH SALAD

Thin slices of granny smith apples folded into baby spinach and arugula. Topped with radish, red onion, cucumber, cherry tomatoes, goat cheese, and apple vinaigrette **(VEG, GF)**

BEET SALAD

Sliced marinated beets, cherry tomatoes, radish, cucumber, pickled red onions, arugula, and goat cheese **(VEG, GF)**

CAPRESE SALAD

Buffalo mozzarella layered with sliced tomatoes, arugula, olive oil and fresh basil topped with a balsamic glaze **(GF, VEG)**

CITRUS SALAD

Kale and mixed greens, dried cranberries, candied walnuts, mandarin orange segments, grapefruit segments, and creamy goat cheese with a tangy citrus vinaigrette **(GF, VEG)**

CLASSIC CAESAR

Romaine hearts, parmesan cheese, and house made garlic croutons with Caesar dressing **(VEG)**

GARDEN SALAD

Mixed greens, cucumbers, cherry tomatoes, radish, and red onions with choice of dressing **(GF, VEG)**

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GREEK SALAD

Cucumbers, cherry tomatoes, red onions, radish, kalamata olives, and feta cheese with a Greek vinaigrette **(GF, VEG)**

QUINOA SALAD

Quinoa, spinach, pine nuts, strawberries and sun-dried tomatoes with a tangy citrus vinaigrette **(GF, VEG, DF)**

SOUTHWEST CHOPPED SALAD

Arugula with mixed greens, tomatoes, onions, cucumber corn, black beans, tortilla strips, avocado, and cheddar cheese with a cilantro lime vinaigrette **(GF, VEG)**

SUMMER BERRY

Mixed greens and arugula topped with assorted fresh berries, cherry tomato, cucumber, radish, shaved red onion, and white balsamic vinaigrette (seasonal) **(DF, GF, VEG)**

WATERMELON & FETA SALAD

With toasted almonds, fresh mint with a cilantro lime vinaigrette dressing (seasonal) **(GF, VEG)**



THIRD COURSE – MAIN ENTREES

PORK, BEEF & MORE ENTRÉES

BRAISED SHORT RIBS	\$70
Braised short ribs with Chic Chef reduction <i>(GF, DF)</i>	
BRAZILIAN CHURRASCO	\$65
Marinated beef chargrilled with traditional herbs and spices. Comes with chimichurri sauce <i>(GF, DF)</i>	
GRILLED PORK CHOPS	\$65
Boneless pork chop with an mandarin orange cherry sauce <i>(GF, DF)</i>	
SLICED FLANK STEAK.	\$65
Flank steak sliced and topped with compound butter <i>(GF)</i>	
BEEF WELLINGTON (PLATED OPTION ONLY)	\$125* (MARKET PRICE)
Filet with a mushroom duxelles wrapped in a puff pastry served with a beef burgundy sauce	
NEW YORK STRIP STEAK (PLATED OPTION ONLY).	\$115* (MARKET PRICE)
Pan-seared NY Strip served with a red wine diablo reduction (Medium/ Medium rare) <i>(GF, DF)</i>	
FILET MIGNON (PLATED OPTION ONLY)	\$105* (MARKET PRICE)
Pan-seared filet served with a red wine demi diablo reduction (Medium/ Medium rare) <i>(GF, DF)</i>	

POULTRY ENTRÉES

CHICKEN FLORENTINE	\$66
Sautéed spinach, artichoke, sun-dried tomato, mozzarella stuffed in a chicken breast with a light lemon cream sauce	
CHICKEN MARSALA	\$56
Chicken breast, sliced mushrooms with a marsala wine sauce	
CHICKEN VESUVIO	\$56
Bone-in chicken, fire roasted peppers and peas with a garlic oregano sauce <i>(GF, DF)</i>	
GREEK CHICKEN	\$56
Grilled chicken breast, kalamata olives, capers, red onions, peperchini and feta cheese with a lemon oregano sauce <i>(GF)</i>	
LEMON HERB CHICKEN	\$56
Grilled chicken breast with a lemon white wine herb sauce <i>(GF, DF)</i>	



CHICKEN PICATTA **\$56**

Seared chicken Breast with a lemon caper cream sauce

CARIBBEAN CHICKEN CHURRASCO **\$56**

Coconut milk marinated chargrilled Chicken with traditional herbs and spices. Topped with

chimichurri sauce *(GF, DF)*

CREAM & BASIL CHICKEN **\$56**

SEAFOOD ENTRÉES

BAKED CAJUN TILAPIA **\$69**

Fresh pan-seared tilapia with house-made blackened-lime seasoning *(GF)*

GRILLED SALMON **\$69**

Fresh seared salmon with choice of blackened lime seasoning, lemon garlic cream sauce or whisky blackberry sauce *(GF)*

COD **\$65**

Cod with a dill lemon butter sauce *(DF)*

PAN SEARED MAHI MAHI **\$79**

Beautifully seared with cumin and citrus flavorings. Topped with a pineapple and pepper chutney

BRAZILIAN SURF AND TURF **\$95**

Marinated chargrilled flank steak accompanied with 2 grilled sriracha spiced shrimps topped with black bean corn chutney and chimichurri sauce *(GF)*

TRADITIONAL SURF AND TURF **\$149**

Grilled New York strip served with 2 seared scallops topped with squash puree, crispy fried leeks, over a red wine demi reduction (Medium/ Medium rare)

PREMIUM SURF AND TURF **\$179**

Pan-seared Filet Mignon topped with King Crab or Lobster, topped with bordelaise sauce, over a truffle demi reduction (Medium/ Medium rare) *(GF)*

VEGETARIAN ENTRÉES

3 CHEESE RAVIOLI **\$54**

With a vodka cream sauce, topped with shaved parmesan

BAKED GNOCCHI **\$54**

Potato gnocchi with a marinara sauce *(GF)*

CAVATAPPI POMODORO **\$54**

Cavatappi noodles in pomodoro sauce topped with grilled vegetables *(VEG, DF, V)*



EGGPLANT PARMESAN ROLLS **\$54**
Stuffed with a ricotta herb blend and topped with marinara sauce, parmesan, and mozzarella cheeses (2 pieces per person)

MUSHROOM RICOTTA RAVIOLI **\$54**
With a herb cream sauce

QUINOA & SPINACH STUFFED PORTOBELLO MUSHROOMS **\$54**
Portobello mushroom stuff with tri-color quinoa, spinach, ricotta, and shredded mozzarella cheese over a roasted pepper sauce *(GF, VEG, DF, V)*

STUFFED PEPPERS **\$54**
Bell Pepper stuffed With a tri-color quinoa, ricotta and shredded mozzarella cheese over a roasted pepper sauce *(GF, VEG, DF, V)*

VEGETABLE LASAGNA **\$54**
Fresh spinach, mushrooms, tomatoes, ricotta, and parmesan cheese with a hearty tomato sauce

VEGETABLE RISOTTO **\$54**
Saffron creamy risotto topped with our seasonal roasted vegetables *(GF, VEG, DF, V)*

WILD MUSHROOM AND LEEK RISOTTO **\$54**
Creamy risotto mixed with spinach, sautéed wild mushrooms, and leeks *(GF, VEG, DF, V)*

FOR KIDS :

Children's Meal (ages 3 to 10) **\$39**
Chicken Fingers (6 pieces) with barbeque sauce, choice of potato wedges or mac & cheese & buttered carrots, fruit cup

VEGETABLE SIDES

(Some seasonal vegetables upon request)

ROASTED BRUSSEL SPROUTS
with caramelized onions, shaved Parmesan cheese topped with a balsamic glaze.

ROASTED HONEY CITRUS CARROTS
Tri-colored carrots baked to perfection

ROASTED SEASONAL VEGETABLES
Roasted in salt, pepper and butter

SAUTÉED GREEN BEANS
Seasoned with garlic, butter, salt and pepper

STEAMED BROCCOLINI
Fresh, blanched and seasoned with butter, salt and pepper

QUINOA
Seasoned Tri-color quinoa with bell peppers and peas. *(GF, VEG, DF, V)*



POTATOES, RICE & OTHER SIDES

ANNA POTATOES

Thinly sliced potatoes, baked with shallot and fresh herbs (Plated only) *(GF, VEG, V)*

FINGERLING POTATOES

Cooked in white wine thyme and bay leaves *(GF, VEG, DF, V)*

GARLIC MASHED POTATOES

(GF, VEG)

GREEK POTATOES

Wedges with feta cheese, red onions, Kalamata olives, sliced pepperoncini *(GF, G, V)*

RICE PILAF

Safron or jasmine *(GF, VEG, DF, V)*

RISOTTO

Traditional *(GF, VEG, DF, V)*

ROSEMARY ROASTED POTATOES

(GF, VEG, DF, V)

MAC N' CHEESE

Baked or Cheesy *(VEG, GF)*

WHOLE ROASTED POTATOES

Small Red and yellow potatoes roasted whole and seasoned with house spices. *(GF, VEG, DF, V)*

ENTRÉE CHEF STATIONS (*ASK FOR PRICING)

CREATE YOUR OWN PASTA

Penne, Linguini, and shell pastas, alfredo, vodka cream, pesto, marinara, seasonal vegetables, and prosciutto. Includes grilled chicken & meatballs

CHICKEN & STEAK FAJITA BAR

Served with Flour tortillas, sautéed peppers and onions. Sour cream, shredded lettuce, shredded cheese, Pico de Gallo, and house-made salsa on the side. (Corn tortillas are available upon request // Add Guacamole for additional charge)

NACHO BAR

Chicken, Pulled Pork, Steak or Ground Beef (Choice of two). Fresh corn tortilla chips, refried beans, Pico de Gallo, shredded lettuce, cheese, sour cream, jalapeños (Add Guacamole for additional charge)

SEAFOOD ADD-ON'S

SHRIMP, SCALLOP, MUSSELS, CLAMS, OYSTERS, CALAMARI, CRAWFISH, SEASONAL FISH



DESSERT CHEF STATIONS (*ASK FOR PRICING)

CHOCOLATE FOUNTAIN WITH ACCOMPANIMENTS

Served with skewers of strawberries & bananas. Marshmallows, pretzels, twizzles, assorted cookies, and biscotti

ICE CREAM SUNDAE STATION

Three flavors of ice cream or sorbet with chocolate and caramel sauces, rainbow sprinkles, whipped cream, Oreo crumbles, Butterfinger crumbles, fresh berries, crushed peanuts, and cherries

MINI WAFFLE DESSERT STATION

Choice of Plain, Whole Wheat, Blueberry Waffles. With whipped cream, Nutella, vanilla, orange, maple syrup, plain maple syrup, mini milk chocolate and white chocolate chips, fresh berries, sliced bananas, almond slices

S'MORES STATION

Including original marshmallows, graham crackers and Hershey's chocolate bars

DESSERT (ICE SCREAM FLAVORS)

VANILLA

STRAWBERRY

BUTTER PECAN

CHOCOLATE CHIP

MINT CHOCOLATE



HOUSE UPGRADES

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

Waterford Gold Chavari Chairs are available at \$5.00 Extra / Chair

ADDITIONAL UPGRADES

LINENS

Satin Napkins	\$2.00
Runners	\$4.00
Chair Covers	\$3.00
Sash	\$3.00
Plain Organza Overlays 90"	\$12.00
Glitter, Radiance, Embroidered Overlays 90"	\$15.00
Satin 132" Round or 90"x156" Long	\$18.00
Pintuck, Twist, Bengaline 132" Round	\$18.00
Bichon, Shantung 132" Round	\$20.00

OTHER

Flameless Sparklers (4min – 6 max)	\$300 for each
Dry Ice	\$500
Operator	\$300 for each
White Vinyl Dance Floor	\$2950
30' x 30' Installed and Removal	

Note: Other Vinyl Colors Available for Additional Charges



A/V UPGRADES

ADDITIONAL UPGRADES

VIDEO

11' ft by 15' ft Wide Screen Projectors with Trims (each)	\$395
5 K Lumen Projectors (each)	\$350
Setup Charge (per event)	\$300

LIGHTING

PERIMETER LIGHTING

Perimeter Lighting of Full Banquet Hall (4 Rooms)	\$1495
Perimeter Lighting of $\frac{3}{4}$ Banquet Hall (3 Rooms)	\$1295
Perimeter Lighting of $\frac{1}{2}$ Banquet Hall (2 Rooms)	\$995
Perimeter Lighting of 1 Banquet Hall (1 Room)	\$795

CUSTOM LIGHTING

Full Banquet Hall (4 Rooms)	\$1950
$\frac{3}{4}$ Banquet Hall (3 Rooms)	\$1650
$\frac{1}{2}$ Banquet Hall (2 Rooms)	\$1350
1 Banquet Hall (1 Room)	\$1000

EFFECTS

(Only Available with LIGHTING Package)

Per Effect (Each Occurrence)	\$300
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MISCELLANEOUS

Changes in lighting colors throughout program	(per changes) \$250 (Excludes Effects)
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BAR PACKAGES

Bartender Set Up Fee - \$300
(Only Offered to Parties with at Least 150 Guests)

Beer & Wine Selection - @ \$19.95/ PERSON FOR 4 HOURS

Deluxe Bar Selection –@ \$29.95/ PERSON FOR 4 HOURS

Dewars White Label

Jack Daniels

Jim Beam

Tanqueray Gin

Titos

José Cuervo

House Amaretto

Bacardi Rum

Plus Waterford's House Red & White Wines, Imported & Domestic Beers



BAR PACKAGES

Bartender Set Up Fee - \$300
(Only Offered to Parties with at Least 150 Guests)

Premium Bar Selection -@ \$35.95/ PERSON FOR 4 HOURS

Johnny Walker Black Label

Greygoose Vodka

Patron Tequila

Captain Morgan Rum

Chivas Regal

Disaronno Amaretto

Bombay Sapphire Gin

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

Ultra Premium Bar Selection -@ \$39.95/ PERSON FOR 4 HOURS

Glenlivet

Hennessy

Ciroc

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

Note: Add Specialty Bottles to Any Packages * Tito's \$250 / Bottle * Glenlivet \$250 Bottle Effen Cherry
\$250 / Bottle * Hennessy \$350 / Bottle * Macallan \$350



