

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
- Champagne Toast for all Guests
- 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
- Special Rates for Water Sport Activities
- Discounted Rates for Welcome Receptions, Dinner, & Brunch
- Hilton Honors Event Planner Points for Food & Beverage Spend

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



# Served Dinners

## Five Hour Deluxe Open Bar Including Champagne Toast

### ARTISANAL CHEESE BOARD

French Bread | Wafers | Crackers | Seasonal Tropical Fruit & Garden Vegetable Display | Greek Spiced Olives  
Choice of Two Dips: Onion Dip | Red Pepper Hummus | Chick Pea Hummus

### SELECTION OF GOURMET INSPIRED HOT & CHILLED HORS D'OEUVRES

*Please Select Four*

**Hot:** Franks en Croute | Potato Pancakes, Crème Fraîche & Apple Sauce | Pear & Brie Purse-in Phyllo | Wild Mushroom Tart  
Chicken Satay | Spinach & Feta in Phyllo | Shrimp Tempura, Chili Sauce & Wasabi Mayo | Crab Cakes  
**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, Crispy Pancetta  
Chicken Caesar Bites | Gazpacho Shooter | Vegetable Spring Roll, Garlic-Soy Dipping Sauce | Tuna Tartare

### FIRST COURSE

*Please Select One*

Radicchio & Arugula Salad, Shaved Parmesan, Sliced Pears & Apple Cider Vinaigrette  
Caesar Salad with Romaine, Parmesan, Garlic Croutons & Classic Caesar Dressing  
Ravioli with Pomodoro, Basil, & Ricotta Salata | Truffled Mushroom Soup with Lime Fraiche & Garlic Crostini

### ENTREE

*Please Select One*

#### Chianti Roasted Chicken Breast

Tri-Colored Roasted Fingerling Potatoes & Broccolini

#### Herb Crusted Chicken Breast

Wild Caper Butter & Porcini Mushroom Risotto

#### Pan Seared Salmon

Saffron Risotto & Broccolini

#### Blackened Grouper

Tomato Risotto

#### Florida Style Crab Cake

Mango Salsa, Mashed Potatoes & Broccolini

#### Tuscan Marinated NY Strip Medallions

Truffled Mashed Potatoes & Grilled Asparagus

#### Center Cut Filet Mignon

EVOO Crushed Yukon Potatoes & Broken Foie Gras Sauce

#### Pan Roasted Sea Bass

Ratatouille Cous Cous

#### Short Rib Osso Buco

Truffled Polenta, Asparagus

### DESSERT DISPLAY

Selection of Assorted Miniature Desserts to Include Tiramisu, Key-lime Shots, & Cheesecake

*Assorted Rolls & Butter Included*

Fresh Brewed Regular, Decaffeinated Coffee & Artisanal Tea Selection

*Duet Plates are Available | Gluten Free, Vegetarian & Kosher Menu Options Available  
All Pricing is Subject to 22% Service Charge and Tax | Menu is Subject to Change*

# Buffet Dinners

## Five Hour Deluxe Open Bar Including Champagne Toast

### ARTISANAL CHEESE BOARD

French Bread | Wafers | Crackers | Seasonal Tropical Fruit & Garden Vegetable Display | Greek Spiced Olives  
Choice of Two Dips: Onion Dip | Red Pepper Hummus | Chick Pea Hummus

### SELECTION OF GOURMET INSPIRED HOT & CHILLED HORS D'OEUVRES

*Please Select Four*

**Hot:** Franks en Croute | Potato Pancakes, Crème Fraîche & Apple Sauce | Pear & Brie Purse-in Phyllo | Wild Mushroom Tart  
Chicken Satay | Spinach & Feta in Phyllo | Shrimp Tempura, Chili Sauce & Wasabi Mayo | Crab Cakes  
**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, Crispy Pancetta  
Chicken Caesar Bites | Gazpacho Shooter | Vegetable Spring Roll, Garlic-Soy Dipping Sauce | Tuna Tartare

### SALAD STATION

*Please 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 & Classic Caesar Dressing

### CARVING STATION

*Please Select One*

Herb Roasted Turkey Breast | Cedar Plank Salmon | Cured Smoked Ham  
Prime Rib with Horseradish Cream | Beef Tenderloin with Chimichurri Sauce

### ENTREES

*Please Select Two*

Chianti Roasted Chicken Breast | Herb Crusted Chicken Breast | Lemon Caper Butter Salmon  
Beef Tenderloin Tips in Red Wine Mushroom Sauce | Pork Loin in Mojo Sauce

### ACCOMPANIMENTS

*Please Select Two*

Seasonal Medley of Vegetables | Broccolini | Bousin Whipped Potatoes  
Extra Virgin Olive Oil Yukon Potatoes | Rice Pilaf | Saffron Risotto

### DESSERT DISPLAY

Selection of Assorted Miniature Desserts to Include Tiramisu Shots, Key-lime Shots, & Cheesecake

*Assorted Rolls & Butter Included*

Fresh Brewed Regular, Decaffeinated Coffee & Artisanal Tea Selection

*Gluten Free, Vegetarian & Kosher Menu Options Available*

*Menus Subject to Change*

# Reception Style

## Five Hour Deluxe Open Bar Including Champagne Toast

### ARTISANAL CHEESE BOARD

French Bread | Wafers | Crackers | Seasonal Tropical Fruit & Garden Vegetable Display | Greek Spiced Olives  
Choice of Two Dips: Onion Dip | Red Pepper Hummus | Chick Pea Hummus

### SELECTION OF GOURMET INSPIRED HOT & CHILLED HORS D'OEUVRES

*Please Select Four*

**Hot:** Franks en Croute | Potato Pancakes, Crème Fraîche & Apple Sauce | Pear & Brie Purse-in Phyllo | Wild Mushroom Tart  
Chicken Satay | Spinach & Feta in Phyllo | Shrimp Tempura, Chili Sauce & Wasabi Mayo | Crab Cakes  
**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, Crispy Pancetta  
Chicken Caesar Bites | Gazpacho Shooter | Vegetable Spring Roll, Garlic-Soy Dipping Sauce | Tuna Tartare

### STATIONS

*Please Select Three*

#### Flatbread Station

Roasted Wood Mushrooms with Roasted Garlic, White Cannelloni Bean Spread & Arugula  
Caprese Flatbread with Fresh Heirloom Tomatoes, Buffalo Mozzarella & Basil  
Deconstructed Caesar Salad with Diced Tomatoes & Ciabatta Crouton

#### Slider Station

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

#### Asian Duck & Shrimp Tempura Station

Rolled in a Choice of Lettuce or Chinese Crepe  
Cold Soba Noodle Salad, Fresh Asian Vegetables, Soy Ginger Sauce  
Baby Kale & Oyster Mushroom Salad, Toasted Sesame Seeds, Miso Dressing  
Accompanied by Crunchy Noodles, Cilantro, Mint, Julienne Cucumber, Carrots, Radish,  
Spicy Cashews, Hoisin & Sriracha Sauce

#### Arepas & Quesadillas Station

Arepas: Spanish Style Corncakes Filled with Mozzarella Cheese  
Traditional Quesadillas: Tortillas Filled with Grilled Onions, Peppers, Monterrey Jack Cheese  
Grilled Chicken & Grilled Rock Shrimp

#### Pasta Station

Caesar Salad | Assorted 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

Selection of Assorted Miniature Desserts to Include Tiramisu Shots, Key-lime, & Cheesecake

*Assorted Rolls & Butter Included*

Fresh Brewed Regular, Decaffeinated Coffee & Artisanal Tea Selection

*Gluten Free, Vegetarian & Kosher Menu Options Available  
Menu is Subject to Change*

# 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

## RECEPTION FEES

Starlight Room  
Atlantic Ballroom

## EVENT OPTIONS

Waterfront Ceremony Fee Includes up to 100 White Folding Chairs  
Up-lighting - Up to 12 Lights  
Specialty Linen - Waterstone Blue or Silver  
Cake Cutting Fee (If Applicable)  
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

All Pricing Subject To 22% Service Charge & 7% Sales Tax | Menu is 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 5 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 (5) five 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.



# Beverages

## **FIVE HOUR DELUXE OPEN BAR**

Tito's Vodka, Smirnoff Vodka, Beefeater Gin, Jack Daniels,  
Dewar's Scotch, Jimadora Tequila & DonQ Rum  
Budweiser, Bud Light, Corona, Heineken

La Terre Chardonnay and Merlot, Sycamore Lane Cabernet and Pinot Grigio, Marquis De La Tour Blanc Brut  
Assorted Fruit Juices, Soft Drinks & Bottled Water, Coffee, Tea, Decaffeinated

## **UPGRADE TO PREMIUM OPEN BAR**

Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch, Mount Gay Rum,  
Bacardi Rum, Makers Mark, Crown Royal, Patron Tequila,

Imported & Domestic Beer: Budweiser, Bud Light, Corona, Heineken, Michelob Ultra

La Terre Chardonnay and Merlot, Sycamore Lane Cabernet and Pinot Grigio, Marquis De La Tour Blanc Brut  
Assorted Fruit Juices, Soft Drinks & Bottled Water, Coffee, Tea, Decaffeinated

Choice of Specialty Cocktail

## **SPECIALITY DRINK OPTIONS**

### **Tropical Flavored Mojito Station - Choice of Four Flavors**

Classic Mint Mojito, Pineapple, Pink Grapefruit, Frosty Coconut, Pomegranate and More

### **Frozen Margarita Station - Choice of Four Flavors**

Blackberry Grapefruit, Fresh Watermelon, Perfect Pineapple, Rhubarb, Mango Orange Margarita, Pomegranate

### **Classic Martini Station - Choice of Four Flavors**

Classic, Cosmopolitan, Chocolate, Lemon Drop & Sour Appletini and More

### **Sassy Sangria Station - Choice of Four**

Strawberry Rose, Blackberry, Peach and Honey, Citrus Moscato, Apple Cider, Classic Red or White, Melon

Have a special request or looking for a special drink for your special day? We would be delighted to have you meet with our mixologist during your scheduled menu tasting to help find the perfect drink.

*All Pricing Subject to 22% Service Charge & 7% Sales Tax*

