

## **WATERFRONT BISTRO WEDDING PACKAGE**

### **Waterfront Bistro Wedding Reception Dinner Packages**

All packages include exclusive use of restaurant and bar until 11:30 p.m. with the purchase of additional bar hours after initial 3 hour bar package

**Arrival time between 5:30 and 6:30 PM**

#### **Dinner Package A – \$150/Person**

##### **Maximum 70 people**

Selection of Three Passed Appetizers

Three Course Menu

Open Bar – Well Drinks & House Wine for Three Hours

#### **Dinner Package B– \$190/Person**

##### **Maximum 70 people**

Selection of Three Premium Passed Appetizers

Three Course Menu

Open Bar – Premium Drinks & House Wine for Three Hours

#### **Stations Package A– \$150/Person**

##### **Maximum 150 people**

Selection of Three Passed Appetizers

Seafood, Grill, Mini Sandwiches, Sides (choice of 3) and Dessert Stations

Open Bar – Well Drinks & House Wine for Three Hours

#### **Stations Package B– \$190/Person**

##### **Maximum 150 people**

Selection of Three Premium Passed Appetizers

Seafood, Grill, Mini Sandwiches, Sides (choice of 3) and Dessert Stations

Open Bar – Premium Drinks & House Wine for Three Hours

#### **Additional “A la Carte” Pricing**

Vendor Meals are \$60 per person

Children 12 years and younger are \$50 each

Children under 2 years of age are free

Appetizers (choice of 3) Additional \$75 for 10 servings

Premium Appetizers (choice of 3) Additional \$200 for 10 servings

Well Bar – Additional hours \$15 person per hour

*Cruzan Rum (light, dark, flavors), New Amsterdam, Absolut, Sauza, Canadian Club, Jim Beam*

Premium Bar – Additional hours \$20 person per hour

*Cruzan Rum (light, dark, flavors), Captain Morgan, Mount Gay, Tanqueray, Bombay, Absolut (including flavors), Stoli (including flavors), Tito’s, Milagro, Glenlivet 12, Jack Daniels, Crown Royal*

Champagne toast (Louis Perdrier Brut) \$12 per person

Champagne toast (Veuve) \$18 per person

**Dinner Package A**

**\$150 per person**

**Maximum amount of people 70**

**PASSED APPETIZERS (choice of 3)(Bride and Groom choose before event)**

Caprese Skewers with pistou, fresh grape tomatoes, basil and mozzarella  
Crab Cakes with Lemon dill aioli  
Chicken Satay skewers with a peanut coconut dipping sauce  
Meatballs with a smoky tomato sauce

**FIRST (choice of one)(Guests choose at the event)**

**Local Green Papaya Salad**

*Glass noodles, fresh herbs, pickled carrot, lime-chili vinaigrette*

**Baby Spinach & Arugula Salad**

*Fresh orange vinaigrette, pickled onions, candied walnuts, goat cheese crumbles*

**Skewered Shrimp**

*Passion fruit dipping sauce*

**Lemongrass Marinated Beef Skewers**

*Tamarind gastrique, mango slaw*

**SECOND (choice of one)(Guests choose at the event)**

**Seared Yellowfin Tuna**

Lemon - saffron aioli, simply dressed baby arugula, pickled fennel & slow roasted grape tomatoes,  
true wild and basmati rice

**Pan Roasted Mahi**

Mango - chili mojo, passion fruit- lime dressed red cabbage & green papaya slaw,  
true wild and basmati rice

**Stuffed Chicken Breast**

Andouille sausage, herb and lemon stuffing, cider vinegar-honey jus, broccoli, potato purée

**Grilled Pork Tenderloin**

Island curry-coconut sauce, mango chutney, broccoli, potato purée

**Grilled Black Angus Filet Mignon**

*bleu cheese whipped demi glace, broccoli, potato purée*

**DESSERT**

Chef's Daily Selection

**BAR**

**3 Hour** Open Bar-Well

Well bar includes house red and white. Other wines on consumption.

.....  
**Additional Options**

Appetizers (choice of 3) Additional \$75 for 10 servings

Premium Appetizers (choice of 3) (additional \$200 for 10 servings)

Well Bar - **Additional hours** \$15 person per hour

Champagne toast (Louis Perdrier Brut) \$12 per person

Champagne toast (Veuve) - \$18 per person

Additional 20% gratuity applicable to all prices

**Dinner Package B**

**\$190.00 per person**

**Maximum amount of people 70**

**PASSED APPETIZERS (choice of 3)(Bride and Groom choose before event)**

Tuna Tartare  
Scallops  
Lamb Lollipops  
Fresh Local Ceviche

**FIRST (choice of one)(Guests choose at the event)**

**Local Green Papaya Salad**

*Glass noodles, fresh herbs, pickled carrot, lime-chili vinaigrette*

**Baby Spinach & Arugula Salad**

*Fresh orange vinaigrette, pickled onions, candied walnuts, goat cheese crumbles*

**Skewered Shrimp**

*Passion fruit dipping sauce*

**Lemongrass Marinated Beef Skewers**

*Tamarind gastrique, mango slaw*

**SECOND (choice of one)(Guests choose at the event)**

**Seared Yellowfin Tuna**

Lemon - saffron aioli, simply dressed baby arugula, pickled fennel & slow roasted grape tomatoes,  
true wild and basmati rice

**Pan Roasted Mahi**

Mango - chili mojo, passion fruit- lime dressed red cabbage & green papaya slaw,  
true wild and basmati rice

**Stuffed Chicken Breast**

Andouille sausage, herb and lemon stuffing, cider vinegar-honey jus, broccoli, potato purée

**Grilled Pork Tenderloin**

Island curry-coconut sauce, mango chutney, broccoli, potato purée

**Grilled Black Angus Filet Mignon**

*bleu cheese whipped demi glace, broccoli, potato purée*

**DESSERT**

Chef's Daily Selection

**BAR**

**3 Hour** Open Bar-Premium

Premium bar includes house red and white. Other wines on consumption.

.....  
**Additional Options**

Appetizers (choice of 3) Additional \$75 for 10 servings

Premium Appetizers (choice of 3) (additional \$200 for 10 servings)

Premium Bar - **Additional** \$20 person per hour

Champagne toast (Louis Perdrier Brut) \$12 per person

Champagne toast (Veuve) \$18 per person

Additional 20% gratuity applicable to all prices

**Stations Package A**

**\$150.00 per person**

**Maximum amount of people 150**

**PASSED APPETIZERS**

( choice of 3, 2 per person)

Caprese Skewers with pistou, fresh grape tomatoes, basil and mozzarella

Crab Cakes with Lemon dill aioli

Chicken Satay skewers with a peanut coconut dipping sauce

Meatballs with a smoky tomato sauce

**SEAFOOD**

(3 oz. portion per person)

Tuna

Mahi

Shrimp Cocktail

**GRILL OPTION**

Beef Skewers, Chicken Skewers, and Shrimp Skewers

Sauces are tropical fruit salsa, mango rum glaze

**MINI SANDWICHES**

Roast Beef

Pulled Pork

Sauces are horseradish cream, sun dried tomato aioli

**SIDES**

(choice of 3)

Cheese Board

Veggie Platter

Mixed Greens

Antipasto

Caesar Salad

**DESSERT**

Chef's Daily Selection

BAR:

3 Hour Open Bar-Well

Well bar includes house red and white. Other wines on consumption.

.....  
**Additional Options**

Appetizers (choice of 3) Additional \$75 for 10 servings

Premium Appetizers (choice of 3) (additional \$200 for 10 servings)

Well Bar - Additional hours \$15 person per hour

Champagne toast (Louis Perdrier Brut) \$12 per person

Champagne toast (Veuve) \$18 per person

Additional 20% gratuity applicable to all prices

**Stations Package B**  
**\$190 per person**  
**Maximum amount of people 150**

**PASSED APPETIZERS**

( choice of 3, 2 per person)

Tuna Tartare  
Scallops  
Lamb Lollipops  
Fresh Local Ceviche

**SEAFOOD**

(3 oz. portion per person)

Tuna  
Mahi  
Shrimp Cocktail

**GRILL OPTION**

Beef Skewers  
Chicken Skewers  
Shrimp Skewers

Sauces are tropical fruit salsa, mango rum glaze

**MINI SANDWICHES**

Roast Beef  
Pulled Pork

Sauces are horseradish cream, sun dried tomato aioli

**SIDES**

(choice of 3)  
Cheese Board  
Veggie Platter  
Mixed Greens  
Antipasto  
Caesar Salad

**DESSERT**

Chef's Daily Selection

**BAR**

3 Hour Open Bar-Premium

Premium bar includes house red and white. Other wines on consumption.

.....  
**Additional Options**

Appetizers (choice of 3) Additional \$75 for 10 servings  
Premium Appetizers (choice of 3) (additional \$200 for 10 servings)  
Premium Bar - Additional \$20 person per hour  
Champagne toast (Louis Perdrier Brut) \$12 per person  
Champagne toast (Veuve) \$18 per person  
Additional 20% gratuity applicable to all prices

WATERFRONT BISTRO PRIVATE EVENT CONTRACT 2015-2016

Name: \_\_\_\_\_ Date of Private Event: \_\_\_\_\_

2015 Buy Out Fee Food & Beverage Minimum:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
\$8500	\$8500	\$8500	\$8000	\$7000	\$7000	\$7000	\$6000	Closed	\$6500	\$6500	\$8500

**Deposit Policy**

A \$1,000.00 check deposit and signed contract is required to reserve the event date. Sixty (60) days prior to the event date, a deposit for fifty percent (50%) of the estimated food and beverage cost is required. The remaining balance is due thirty (30) days prior to the event (credit card, check or cash). A Credit Card Authorization Form must be on file with the Waterfront Bistro to guarantee all payments for food and beverage and services rendered and to secure against any damages to the facility and its contents. If a deposit is not received in a timely fashion, The Waterfront Bistro reserves the right to cancel the event. Deposits are non-refundable and non-transferable to another function.

**Menu Arrangements**

Food and Beverage items will be chosen from a set menu that is provided. The set menu is based on what Dinner Package or Stations Package you have selected for your group. Dinner Package A is \$150 per person and Dinner Package B is \$190 per person with maximum of 70 people. Stations Package A is \$150 per person and Stations Package B is \$190 per person with maximum of 150 people. Any additional items (special request) could carry an additional cost. Your Package selection and menu must be agreed upon thirty (30) days prior to event date. The food and beverage minimum is non-inclusive of a 20% Gratuity charge. Final payment of any remaining balance or additional food or beverage, including 20% Gratuity charge is due upon completion of the event.

**Facilities**

White table linens can be provided by Waterfront Bistro. A \$100 dry cleaning fee will be added to your final bill, should linens be requested.

**Gratuity**

A twenty percent (20%) gratuity is added to the final "Food and Beverage" bill.

**Guarantee**

Number of guests must be guaranteed within thirty (30) days of the event. Patron guarantees payment for number of guests guaranteed or the actual amount, whichever is greater. A valid credit card (AMEX, Visa or MasterCard) is needed to guarantee final payment of bill at the end of the event. This must be on record with The Waterfront Bistro thirty (30) days prior to the event date. Patron agrees to be responsible for any damage done to the premises by the patron, patron's guests, employees or any independent contractors hired by patron. Price and availability of some items may vary.

**Cancellation Policy**

An event must be cancelled at least thirty (30) days before the scheduled date. Deposits are non-refundable.

**Liability**

The Waterfront Bistro cannot assume responsible for personal property, damages or loss of any articles of merchandise left in the restaurant prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up or prior to the planned event, or left unattended for any time.

Accepted By :

Date

CREDIT CARD AUTHORIZATION FORM



Waterfront Bistro  
P.O. Box 1523  
St. John, VI 00831  
Office (340) 777-8870

CUSTOMER CREDIT CARD INFORMATION

WE ACCEPT: VISA, MASTERCARD, AMERICAN EXPRESS

**\*A PROCESSING FEE OF 3.5% WILL BE CHARGED FOR ALL CREDIT CARD PAYMENTS**

Card Type:\_\_\_\_\_

Card #:\_\_\_\_\_ Expiration Date:\_\_\_\_\_

Print Card Holders Name:\_\_\_\_\_

Authorized Signature of Card holder:\_\_\_\_\_

PLEASE SCAN AND EMAIL TO [WATERFRONTBISTRO@GMAIL.COM](mailto:WATERFRONTBISTRO@GMAIL.COM)

MAIL TO

WATERFRONT BISTRO  
P.O. BOX 1523  
ST. JOHN, V.I. 00831

