

WATERSTONE RESORT & MARINA

Bar & Bat Mitzvah Celebrations



Congratulations on your upcoming event! 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 packages include:

Deluxe Five Hour Open Bar

Butler Passed Hors d'oeuvres

Chef Attendants & Bartenders

Table Linens & Napkins

Votive Candles

In House Tables, Chairs, Glassware, Silverware & China

Wood Lacquer Dance Floor

Specialty Vendor Recommendations

Special Group Room Rates for Your Family & Friends

Special Rates for Water Sport Activities

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 | Chickpea 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

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

Menu is Subject to Change



Buffet Dinner

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 | Chickpea 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

Menu is Subject to Change

Kids Menu

RECEPTION HOUR

Tray Passed Hors d'oeuvres
Please Select Three

Franks en Croute | Vegetable Spring Rolls | Potato Pancakes with Apple Sauce
Pot Stickers | Pretzel Bites | French Fry Cones | Mozzarella Sticks

BUFFET DINNER

Please Select Four

Mini Sliders with Ketchup | Chicken Tenders with Honey Mustard
Southern Fried Chicken with Barbecue Sauce
Cheese Pizza | Pepperoni Pizza
Mac & Cheese | Baked Ziti Penne with Marinara

ACCOMPANIMENTS

Please Select One

Caesar Salad | Olive Oil Roasted Red Potatoes
Sautéed Green Beans | Tator Tots with Ketchup

DESSERTS

Please Select One

Sundae Station with Sprinkles, Hot Fudge, Whipped Cream, M&Ms, Gummy Bears, Cherries, Caramel Sauce
Assorted Miniature Treats to Include Cookies, Brownies, Blondies, Rice Crispy Treats, Cream Pies, Cake Rolls
Giant Donut Wall with Chocolate, Vanilla Glaze, Strawberry Jam & Sprinkles

UNLIMITED BEVERAGE BAR

Assorted Sodas | Lemonade | Iced Tea | Shirley Temples

FROZEN DRINK STATION

Strawberry Daiquiri or Pina Colada
Menu is Subject to Change





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

SPECIALITY DRINK OPTIONS \$20 PER PERSON (FOR THREE HOURS)

Tropical Flavored Mojito Station - Choice of Four

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

Frozen Margarita Station - Choice of Four

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

Classic Martini Station - Choice of Four

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

Sassy Sangria Station - Choice of Four

Strawberry Rose, Blackberry, Peach & 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.

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

BALLROOMS

Starlight Room
Atlantic Ballroom

EVENT OPTIONS

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

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.

