



Welcome to the historic Water Works at Fairmount Park. The management and staff of the Water Works Restaurant and Lounge are excited to offer you world-class cuisine and hospitality at Philadelphia's Landmark Dining Experience. Our Banquet Menus are only a taste of what we can offer your guests - our Chefs live to create the perfect custom menu for your special occasion. We look forward to serving you!

Event Coordination

Our goal is to create a unique, memorable event by facilitating a smooth planning process. Our Catering Director will meet with you and discuss all the possibilities for your event. Our service team will accompany you through your planning process ensuring a flawless, worry free event. Should you require outside support, we will be happy to recommend local professionals to further assist you.

Menus

Our Chefs will create a custom menu to your taste. Enclosed are suggested menus that are but a sampling of our talented culinary staff's offerings. Our menus are a la carte, allowing you the freedom to personalize your experience. If you do not see a favorite item on our menu, ask our Catering Director and our Chef will be happy to accommodate your request. Pricing is based on a per person basis and an estimate will be provided when you meet with our Catering Director.

Guarantees

Your final number of guest attendance and completed floor plan is due to our Catering Director no later than ten days prior to your event.

Staffing

One bartender per fifty guests is recommended at \$200.00 each, one hostess per sixty guests at \$100.00 each and one Captain per event at \$300.00 each.

Auxiliary Services

For your convenience we can provide a coatroom attendant at an additional charge of \$150.00 and restroom attendant at \$100.00. We also have valet parking available at \$12.00 per vehicle. We offer free valet for lunch and brunch events.

Deposit and Payment

To secure your date, a signed contract and deposit are required. Your initial deposit is 30% of your food and beverage minimum, exclusive of tax and gratuity, and is non-refundable. Final payment is due in full ten days prior to your event. A credit card is required to guarantee any outstanding balance. A schedule of payments will be outlined in your contract.

Locations

We have several unique indoor and outdoor venues to serve your space needs. Please refer to our space information sheet in regards to pricing.

- ❖ Engine House (Main Dining Room)
- ❖ Solarium
- ❖ Breezeway
- ❖ Cliffside Terrace
- ❖ Riverside Veranda
- ❖ Millhouse Deck
- ❖ Grand Pavilion
- ❖ Riverside Cocktail Veranda
- ❖ Museum Terrace

Banquet Menu

Butlered Hors d'oeuvres

(Priced by the piece, 50 piece minimum per selection)

Cold

- Smoked salmon, caper-crème fraiche \$3.00
- Scallop ceviche \$3.50
- Tomato bruschetta with aged balsamic and shaved Parmigiano Reggiano on crostini \$3.00
- Herb goat cheese parmesan tuile \$3.00
- Salmon ceviche, round of cucumber \$3.00
- Citrus marinated shrimp, mango \$3.50
- Marinated grilled asparagus tips, serrano ham \$3.00
- Fresh mozzarella, prosciutto di parma \$3.50
- Peppered beef filet, garlic crostini, red pearl onion confit \$3.50
- Chilled shrimp, cocktail sauce \$3.50
- Watermelon vanilla rum shooter \$3.00
- Tuna tartare, soy-sesame seed vinaigrette \$3.00
- Fresh strawberry, Boursin cheese \$3.00
- Duck confit, strawberry jam \$2.50

Hot

- Warm grilled octopus, flatbread \$3.50
- Lobster B.L.T, brioche, tarragon aioli \$3.50
- Lamb borek \$3.50
- Seared ginger-soy tuna, wasabi aioli, wonton crisp \$3.00
- Baked clams casino \$3.50
- Mediterranean grilled shrimp with passion fruit glaze \$4.50
- Mushrooms stuffed with Italian sausage, provolone and spinach \$3.00
- Grilled ostrich, onion crostini, blackberry port wine jam \$3.50
- Pan seared diver scallop, salmon caviar \$3.50
- Tomato bruschetta, smoked mozzarella, phyllo \$3.00
- Chicken sate, Tai Peanut Sauce \$2.50
- Grilled octopus skewer, strawberry spuma \$3.50
- Chorizo sausage wrapped with puff pastry, champagne mustard \$3.00
- Mini crab cake, spicy remoulade \$4.00
- Tempura chicken skewer with lime cilantro cream \$3.00
- Vegetable spring roll, punza sauce \$3.00
- Marinated raspberry lamb lollipop \$4.50
- Panko oyster, spinach fondue \$5.00
- Seared, watermelon, feta cheese, mint \$3.00

Carving Stations

(Attendant: \$150.00)

(One Attendant per 60 guests)

Baby Rack of Domestic Lamb
Herbed Dijon Crust, Rosemary Lamb jus
\$19.00 per person

Roasted Sirloin of Beef
Roasted Shallot Demi
\$15.00 per person

Mediterranean Spice Beef Tenderloin
Olive Chimichurri
\$17.00 per person

Slow Roasted Prime Rib
Horseradish Cream Herb au jus
\$16.00 per person

Kurobuta Roast Pork Tenderloin
Jim Beam Bourbon Glaze
\$15.00 per person

Frenched Turkey Breast
Smoked Cranberry Coulis
\$12.00 per person

\$150.00 Attendant Fee
One Attendant per 60 guests required

Reception Displays

(Per person prices are based on one hour of service)

Minimum 60 Guests

Mediterranean

*Traditional Greek Spreads: Hummus, Roasted Pepper Feta,
Olive Tapenade, Served with Grilled Pita
Assorted Kebabs (Tuna, Chicken & Beef)
Moroccan Couscous
\$15.00 per person*

American Station

*Texas Beef Sliders
Grilled Flat Bread Pizza
Grilled Cheese Sandwiches
Fried Macaroni and Cheese
French Fries
Pretzel Bites
\$15.00 per person*

Mashed Potato Bar

*Three Varieties of Homemade Mashed Potatoes
Served in Martini Glasses with the Following Condiments:
Pennsylvania Cheddar Cheese, Sour Cream, Truffle, Roasted Garlic,
Chopped Smoked Bacon, Chives, Mediterranean Olives
\$12.00 per person*

Latin American

*Freshly Toasted Tortillas with Pico de Gallo Salsa,
Guacamole, Beans and Cilantro Sour Cream Dip,
House Made Seafood Ceviche,
Chef Prepared Quesadillas
\$12.00 per person*

Crab Cake Station

*Jumbo Lump Crabmeat with Jicama Slaw,
Spicy Remoulade, Creole Mustard Sauce, Lemon Aioli
\$15.00 per person*

Reception Displays

(Per person prices are based on one hour of service)

Minimum 30 Guests

Pasta and Risotto

(Choice of Two)

*Cavetelli Broccoli-Rabe, Chicken Garlic Sausage, Fresh Plum Tomato Sauce
Penne with Shrimp, Fresh Herbs, Spinach, Garlic, White Wine Butter Sauce*

Vegetable Cannelloni, Yellow Tomato Coulis

English Pea Ravioli, Carrot Emulsion

Wild Mushroom Risotto

Vegetable Risotto

\$12.00 per person

Tuscan

*Assortment of Italian Specialty Items: Imported Meats and Cheeses, Tuscany Peppers,
Grilled Marinated Vegetables, Tomato Caprese Salad, Olives, Baby Artichokes,*

Marinated Mushrooms, Assorted Focaccia Bread

\$14.00 per person

Cold Smoked Salmon

Onion, Capers, Chopped Egg, Chive Crème Fraiche, Toast Points

\$10.00 per person

Crudités

Assortment of Fresh Raw Vegetables with Dips

\$5.00 per person

Cheese and Fruit

Imported and Domestic Selection, Fresh Seasonal Fruits

Assorted Breads, Crackers and Stone Ground Mustard

\$12.00 per person

Grilled Vegetables

Fresh Seasonal Vegetables, Marinated and Grilled

\$7.00 per person

\$150.00 Attendant Fee

1 Attendant per 60 guests required

Reception Displays

(Per person prices are based on one hour of service)

Minimum 60 Guests

Raw Bar

Oyster on the Half Shell, \$48.00 per dozen

Little Neck Clams, Chilled Mussels, \$2.50 per piece

Chilled Jumbo Shrimp, \$5.00 per piece

Jumbo Lump Crabmeat, Market Price

Traditional Accompaniments: Lemon, Cocktail Sauce,

Fresh Horseradish, Mignonette Sauce, Hot Sauce

Customized Ice Sculptures are available

Please ask for details

Shellfish Sauté

(Choice of Two)

Jumbo Shrimp, Diver Sea Scallops, Little Neck Clams,

Prince Edward Island Mussels Prepared in Traditional Styles

Market Price

Caviar Bar

Traditional Accompaniments: Crème Fraiche, Blinis, Diced Onion, Chopped Egg,

Toast Points

Imported and Domestic Selections Available

Market Price

Attendant required for each of the above at \$150.00

Sushi Bar

Selection of Four Hand-Rolled Sushi and Maki

\$18.00 per person

Sushi Chef: \$250.00

Dinner Menu

SOUP

- Lobster bisque \$10.00
Caramelized onion au Gratin \$8.00
Potato leek \$7.00
Cream of watercress with smoked yellow tomato sorbet \$7.00
Watermelon gazpacho (Seasonal) \$7.00

SALAD

- Caesar salad with fresh romaine lettuce, pesto croutons, grated Parmigiano Reggiano \$8.00
Mixed green salad, shaved cucumber, pear tomato, red onion, red wine vinaigrette \$7.00
Heirloom tomato bruschetta, mozzarella, aged balsamic \$8.00
Baby spinach, mushrooms, pear tomato, onion, egg, and warm bacon dressing \$9.00
Baby arugula salad, goat cheese, port wine poached pears, toasted pine nuts, and champagne vinaigrette \$9.00
Water Works salad with romaine, tomato, cucumber, red onion, kalamata olives, feta cheese, and lemon-dill dressing \$9.00

APPETIZER

- Lobster ravioli, tomato-basil sauce \$14.00
Diver scallop ceviche, micro arugula \$10.00
Maryland-style crab cake, spicy rémoulade \$12.00
Spinach and goat cheese risotto, Parmigiano Reggiano spuma \$10.00
Chilled jumbo shrimp, cocktail sauce \$10.00
Sweet potato gnocchi, mascarpone cream \$14.00
Wild mushroom ravioli, truffle butter \$9.00

SIDE ITEMS

Select two to accompany entrées

- Potato Dauphinois \$2.00
Roasted Garlic Mashed Potatoes \$2.00
Asparagus Couscous \$2.00
(Add Lobster: \$1.00)
Water Works Pomme Frites \$2.00
Sautéed Spinach \$2.50
Grilled Asparagus \$2.50
Haricots Verts \$2.50

ENTRÉES

Filet Mignon

Certified Angus Beef Boneless Center Cut Tenderloin, Bordelaise Sauce
\$32.00 per person

Pan Seared Tasmanian Salmon

Arugula Pesto
\$22.00 per person

Pork Tenderloin

Jim Beam Bourbon Glaze
\$32.00 per person

Potato Encrusted Halibut

Citrus Emulsion
\$26.00 per person

Truffle Boursin Stuffed Chicken

Oven-dried Tomato Emulsion
\$24.00 per person

Pan-Seared Duck Breast

Wild Cherry, Port Wine Balsamic Glaze
\$28.00 per person

Chilean Sea Bass

Caramelized Pearl Onion, Buerre Noisette
\$34.00 per person

Sliced Tournedos of Beef

Red Wine Reduction
\$30.00 per person

Rack of Lamb (3)

Goat Cheese Pillows, Watercress Artichoke Salad, Honey-Mint Sauce
\$33.00 per person

Duo of Filet and Crab Cake

6 oz. Certified Angus Beef with Jim Beam Bourbon Glaze and
2 oz. Jumbo Lump Crab Cake with Passion Fruit Coulis
(Upgrade: Substitute Lobster at Market Price)
\$38.00 per person

Wild Mushroom Risotto

Roasted Red Peppers, Petit Pois, Shaved Parmigiano Reggiano
\$19.00 per person

PLATED DESSERTS

Candied Orange Rice Pudding

Citrus clove mousse, walnut cake, vanilla bean anglaise

\$11.00 per person

Molten Chocolate Cake

*Warm liquid center, strawberry compote and
bourbon vanilla ice cream*

\$11.00 per person

Beignets du Jour

Homemade ice cream and seasonal fresh fruit

\$11.00 per person

Apple Delight

*Caramel apple cheesecake, apple fritter, apple strudel ice cream,
sangria beurre rouge*

\$11.00 per person

Neapolitan Mousse

*Layers of white, milk and dark chocolate mousse,
raspberry center, oatmeal crisps, Chambord limoncello foam*

\$11.00 per person

Crème Brulee

\$10.00 per person

The Water Wheel

Sampling of four petit fours

\$15.00 per person

Homemade Ice Cream or Sorbet

\$10.00 per person

Artisan Cheese and Fruit

Market Price

SPECIALTY DESSERT STATIONS

(Attendant fee: \$150)

Minimum 60 Guests

Dessert Buffet Station

A variety of Assorted Cakes and Miniature Pastries

\$16.00 per person

Chocolate and Truffles Station

Our handmade Bon Bons and Filled Chocolates

\$15.00 per person

Banana Foster

Ouzo Syrup and Honey Yogurt Ice Cream

\$13.00 per person

Crêpes Suzette

*Fromage Blanc, Sautéed Peaches with Schnapps, Apples with Brandy or
Oranges with Grand Marnier and au jus*

\$13.00 per person

Cherries Jubilee

Kirsch and Brandy Sautéed Cherries with Crème Fraiche Ice Cream and Kirsch Sabayon

\$13.00 per person

Chocolate Fondue

Fresh Fruits, Cookies, Pound Cake, Financiers

\$13.00 per person

**Dessert course includes Coffee and Tea*

**Specialty International Coffee Bar Available for an Additional Cost*

\$150.00 Attendant Fee

1 Attendant per 60 guests required

The above prices are subject to a 20% service charge and 7% Sales Tax.

Water Works In door and Outdoor Spaces

Entire Restaurant (Includes the following spaces)

Main Dining Room, Solarium, Breezeway, Riverside Veranda, Riverside Cocktail Area, Caretaker's Lounge, Cliffside Deck, Bar

Tuesday - Thursday & Sunday Evenings- \$1,500 space fee + \$12,000 minimum on food and beverage

Friday Evening - \$2,000 space fee + \$20,000 minimum on food and beverage

Saturday Evening - \$3,000 space fee + \$25,000 minimum on food and beverage

Brunch and Lunch Bookings - \$1,000 space fee, \$7,000 minimum on food and beverage

Main Dining Room (*Sit Down Capacity: 120, Reception: 200*)

Tuesday - Thursday & Sunday Evenings - \$1,000 space + \$8,000 minimum on food and beverage

Friday Evening - \$1,000 space fee + \$9,000 minimum on food and beverage

Saturday Evening - \$2,000 space fee + \$12,000 minimum on food and beverage

Brunch and Lunch Bookings - \$800 space fee + \$5,000 minimum on food and beverage

Solarium (*Sit Down Capacity: 42, Reception: 50*)

Tuesday - Thursday & Sunday Evenings - \$500 space fee + \$2,500 minimum on food and beverage

Friday - \$800 space fee + \$4,000 minimum on food and beverage

Saturday - \$1,500 space fee + \$4,000 minimum on food and beverage

Brunch and Lunch Bookings - \$500 rental fee + \$1,500 minimum on food and beverage

Breezeway (*Sit Down Capacity: 21, Reception: 30*) **Space cannot accommodate one long table.**

Tuesday - Thursday & Sunday Evenings - \$250 space fee + \$1,000 minimum on food and beverage

Friday & Saturday Evenings - \$500 space fee + \$2,500 minimum on food and beverage

Riverside Veranda (*Sit Down Capacity: 120, Reception: 200*)**

Tuesday - Thursday & Sunday Evenings - \$1,000 space fee + \$8,000 minimum on food and beverage

Friday and Saturday Evenings - \$2,500 space fee + \$12,000 minimum on food and beverage

Saturday Lunch - \$500 rental fee + \$1,500 minimum on food and beverage

Sunday Brunch - \$800 space + \$4,000.00

Cliffside Deck (*Sit Down Capacity: 250, Reception: 450*)**

\$1,500 space fee + \$10,000 minimum on food and beverage

Grand Pavilion

Grand Pavilion: (*Sit Down Capacity: 130, Reception: 350*)

\$520 permit + \$6,000 minimum on food and beverage

- Electrician Required (Estimated \$500)

- Security Deposit of \$2,500 required and will be returned within 45 days following your event

Mill House Deck: (*Sit Down Capacity: 500, Reception: 1,500*)**

\$2,520 permit + \$6,000 minimum on food and beverage

- Electrician and Plumber Required (Estimated \$1,000)

- Security Deposit of \$2,500 required and will be returned within 45 days following your event

Caretakers Lounge (*Sit Down Capacity: 10, Reception: 15*)

\$250 space fee + \$500 minimum on food and beverage **per hour**

Museum Terrace (*Sit Down Capacity: 40, Reception: 75*)**

\$500 space fee + \$1,000 minimum on food and beverage **per hour**

Riverside Cocktail Veranda (*Sit Down Capacity: 30, Reception: 60*)

\$700 space fee + \$1,000 minimum on food and beverage **per hour**

Gazebo

\$700 Permit/Admin fee

Wedding Ceremony**

\$25 per guest fee for reception chairs, rehearsal run through, coordination of ceremony, staffing, set-up/breakdown, and bottled water

Monday the restaurant is closed however available for private functions

\$1,000 space fee + \$7,000 minimum on food and beverage

**All food and beverage minimums are listed prior to taxes and 20% service charge*

***Space must be tented (estimated cost \$1,200 - \$10,000 depending on size)*

****Prices subject to change*