

RESTAURANT AND LOUNGE
WATER WORKS
WATER WORKS

Wedding Package

*Create your own history at Philadelphia's Landmark Dining Experience:
World-class cuisine, first-class service, unparalleled views, monumental events!*

Our historic venues include:

- ❖ *Engine House (Main Dining Room)*
- ❖ *Solarium*
- ❖ *Breezeway*
- ❖ *Cliffside Terrace*
- ❖ *Riverside Veranda*
- ❖ *Millhouse Deck*
- ❖ *Grand Pavilion*
- ❖ *Museum Terrace*
- ❖ *Art Museum Steps*
- ❖ *Gazebo (Wedding Ceremony)*

A Water Works Wedding Includes:

- 🔔 *Five Hours Open Bar with Deluxe Beverage Package*
- 🔔 *Cocktail Reception with a Selection of Butlered Hors d'oeuvres*
- 🔔 *One Cocktail Reception Food Station*
- 🔔 *Three Course Dinner Service or a Selection of Stations*
- 🔔 *Wine Service with Dinner*
- 🔔 *International Coffees and Tea Service*
- 🔔 *One Manager*
- 🔔 *One Hostess per Seventy-five Guests*
- 🔔 *One Server per Ten Guests*
- 🔔 *One Bartender per Fifty Guests*
- 🔔 *Menu Tasting*

*Prices start at \$145 per person + Space Fee
Subject to 20% Service Charge, 7% Sales Tax and 10% Liquor Tax*

Wedding Coordination

Our goal is to create a unique, memorable event by facilitating a smooth planning process. Our Special Events Team will meet with you to discuss all the possibilities for your special day and guide you through the process. Should you require wedding planning support, we will be happy to work with you.

Menu

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 wedding menus are à la carte, allowing you the freedom to personalize your wedding. If you do not see a favorite item on our menu, ask our Special Events Team and our Chefs 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.

Beverages

Enclosed is our cocktail menu and wine list to enhance your menu selections. Our standard beverage package is included in your wedding package and can be enhanced to your preference. Ask your Catering Director about our enhanced packages and Martini Bar.

Deposit and Payment

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

Guarantees

Your final number of guest attendance and completed floor plan is due to our Catering Director ten days prior to your wedding day.

Ceremony and Rehearsals

You may arrange to have your wedding ceremony on the banks of the Schuylkill River overlooking Boathouse Row under the Gazebo or on any of our beautiful veranda spaces! Our Special Events Team can coordinate your ceremony and provide all of the necessities. An additional fee will be assessed based on your request.

Auxiliary Services

Valet parking is available at \$12 per vehicle. A coatroom attendant is available at an additional charge of \$150. A restroom attendant is available at an additional charge of \$100.

Custom-designed wedding cake, ice sculptures, fireworks, tenting, dove release, entertainment and several other services are available to enhance your special day. Please discuss your needs with our Catering Director.

Hors d'oeuvres

Choice of three Hot and three Cold

Hot

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

Cold

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

Cocktail Reception Food Stations

Choice of One Station/Each Additional Station \$8

Mediterranean

*Traditional Greek Spreads: Hummus, Htipiti, Olive Tapenade, Served with Grilled Pita
Assorted Kebabs (Chicken & Beef)
Moroccan Couscous*

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*

Crab Cake Station

*Jumbo Lump Crabmeat
Jicama Slaw
Spicy Remoulade
Creole Mustard Sauce
Lemon Aioli*

Pasta and Risotto

*(Choice of Two)
Vegetable Cannelloni, Yellow Tomato Coulis
English Pea Ravioli, Carrot Emulsion
Wild Mushroom Risotto
Vegetable Risotto*

Tuscan

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

Crudités

Assortment of Fresh Raw Vegetables with Dips

Cheese and Fruit

*Imported and Domestic Selection, Fresh Seasonal Fruits
Assorted Breads, Crackers and Stone Ground Mustard*

Enhancement Stations

Chef/Attendant required for each of the below at \$150.00

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*

We suggest enhancing your raw bar with a customized Ice Sculpture;

Please ask your Catering Director 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

Sushi Bar

Selection of Four Hand-Rolled Sushi and Maki

\$18.00 per person

Sushi Chef: \$250.00

Enhancement Carving Stations

Chef/Attendant required for each of the below at \$150.00

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

First Course

Choice of One

SALAD

Caesar salad with fresh romaine lettuce, pesto croutons, grated parmigiano reggiano

Mixed green salad, shaved cucumber, pear tomato, red onion, roasted tomato vinaigrette

Heirloom tomato bruschetta, mozzarella, aged balsamic

Baby spinach, mushrooms, pear tomato, onion, egg, and warm bacon dressing

Baby arugula salad, goat cheese, port wine poached pears, toasted pine nuts, and champagne vinaigrette

Water Works salad with tomato, cucumber, red onion, kalamata olives, feta cheese, and lemon-dill dressing

Second Course (Can be added to your Wedding Package for an additional per person fee)

Lobster ravioli, tomato-basil sauce \$7.00

Diver scallop ceviche, micro arugula \$6.00

Maryland-style crab cake, spicy rémoulade \$6.00

Spinach and goat cheese risotto, parmigiano reggiano spuma \$5.00

Chilled jumbo shrimp, cocktail sauce \$5.00

Sweet potato gnocchi, Mascarpone cream \$7.00

Wild mushroom ravioli, truffle butter \$5.00

Entree

Choice of Three

Filet Mignon

6 oz. Boneless center cut tenderloin, Bordelaise Sauce

Pork Tenderloin

Jim Beam Bourbon Glaze

Pan Seared Tasmanian Salmon

Arugula Pesto

Truffle Boursin Stuffed Chicken

Oven-dried Tomato Emulsion

Wild Mushroom Risotto

Roasted Red Peppers, Petit Pois, Shaved Parmigiano Reggiano

Eggplant Rollatine

Pepper Coulis

Entrée Upgrades

Sliced tournedos of beef

Red Wine Reduction

\$5.00 per person

Rack of Lamb (3)

Goat Cheese Pillows, Watercress Artichoke Salad, Honey-Mint Sauce

\$12.00 per person

Pan-seared Duck Breast

Wild Cherry, Port Wine Balsamic Glaze

\$12.00 per person

Potato Encrusted Halibut

Citrus Emulsion

\$5.00 per person

Chilean Sea Bass

Caramelized Pearl Onion, Buerre Noisette

\$10.00 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)

\$10.00 per person

Sides to Accompany Main Course

Choice of Two

Potato Dauphanois
Roasted Garlic Mashed Potatoes
Asparagus Couscous (Add lobster: \$1.50 per person)
Fingerling Potatoes
Sautéed Spinach
Grilled Asparagus
Spinach and Goat Cheese Risotto

Dessert Course

Choice of One

Tahitian Vanilla Cheese Cake
Seasonal Fresh Fruit

Crème Brûlée
Seasonal Fresh Fruit

Chocolate Bavarian Cream and Crème Brûlée Duo

Dessert Station (Additional fee of \$8 per person applies)

Select five

White chocolate candied orange tartlet
Fresh fruit tartlet
Chocolate decadence
Baked lemon curd
Baked meringue with chocolate crème
Honeyed walnuts and yogurt
Opera torte
Lemon torte
Ouzo Pot de Crème
Raspberry almond torte
Orange chocolate cointreau tart

Raspberry linzer tart
Mini phyllo logs with candied fruit in honey
Mini grape must crème brûlée
Vanilla submarine shooters
Vanilla fondant in sparkling water
Cherry ouzo beignets
White chocolate mousse kirsch domes
Apple tatin
Fried dough balls in clove honey
Fig custard domes
Caramelized skewered fruit

Specialty Wedding Cake Available for an additional fee:

CAKE

Vanilla
Chocolate

FILLING

Raspberry mousse
Vanilla butter cream
Chocolate butter cream

ICING (Rolled fondant available for an additional fee)

Butter cream: A light, Swiss-style cream that can be colored or flavored

Signature Wedding Cakes: Additional fee applies

Cocoa Knot

Hazelnut liqueur-soaked chocolate sponge with silky hazelnut milk chocolate mousse

Passionate Night

Passion fruit punch-soaked jocande sponge with passion fruit Ganache and airy orange butter cream

Midnight Kiss

Kirsch-soaked chocolate sponge with decadent black cherry diplomat cream

Leche Love

Caramel syrup-soaked hazelnut sponge with dulce de leche mousse

Berry Bliss

Vanilla-soaked vanilla sponge with fresh strawberry filling and vanilla bean diplomat cream

Deluxe Beverage Package

Cocktails *Bride and Groom Specialty Cocktail*
Smirnoff Vodka
Bacardi Superior Rum
New Amsterdam Gin
Sauza Gold Tequila
Jim Beam Bourbon
Dewar's Scotch
Dry and Sweet Vermouth

Beer *Yuengling*
Coors Light

Wine Service
Choice of Two:
Chardonnay
Cabernet
Merlot
Pinot Grigio

Non-alcoholic
Coke
Diet Coke
Sprite
Ginger Ale
Tonic
Club Soda
Orange Juice
Cranberry Juice

International Coffee and Tea Service
Caffeinated/Decaffeinated Coffee and Tea

** Martini bar, specialty cocktails, specialty coffee station and premium beverage packages are available. Please ask for a complete list and pricing.*

Please contact the Water Works Restaurant and Lounge Special Events Office by phone 215.236.9002 or via email at events@thewaterworksrestaurant.com for more information.

We look forward to the opportunity to assist you in creating a truly magical experience for you and your guests at Philadelphia's Landmark Dining Experience!

Water Works Indoor 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*