

RESTAURANT AND LOUNGE  
**WATER WORKS**  
WATER WORKS

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)*

### Hot

- Warm grilled octopus, flatbread \$3.50*  
*Lobster BLT, 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*

### 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*

## *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 8% Sales Tax.*

## 2010 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 + \$10,000 minimum on food and beverage

Friday Evening - \$1,800 space fee + \$15,000 minimum on food and beverage

Saturday Evening - \$3,000 space fee + \$22,000 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: 144, Reception: 200*)

Tuesday - Thursday & Sunday Evenings - \$500 space + \$6,000 minimum on food and beverage

Friday Evening - \$800 space fee + \$8,000 minimum on food and beverage

Saturday Evening - \$1,000 space fee + \$10,000 minimum on food and beverage

Brunch and Lunch Bookings - \$500 space fee + \$2,000 minimum on food and beverage

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

Tuesday - Thursday & Sunday Evenings - \$200 space fee + \$2,500 minimum on food and beverage

Friday - \$600 space fee + \$4,000 minimum on food and beverage

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

Brunch and Lunch Bookings - \$250 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 - \$1,000 minimum on food and beverage

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

**Riverside Veranda** (*Sit Down Capacity: 80, Reception: 150*)

Tuesday - Thursday & Sunday Evenings - \$1,000 space fee + \$6,000 minimum on food and beverage

Friday and Saturday Evenings - \$2,000 space fee + \$8,000 minimum on food and beverage

Saturday Lunch - \$1,000 rental fee + \$2,500 minimum on food and beverage

Sunday Brunch - \$1,000 space + \$4,000 minimum on food and beverage

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

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

\*Tenting Required at \$4,350.00

**Grand Pavilion**

Grand Pavilion: (*Sit Down Capacity: 150 without tenting/340 with tenting,*

*Reception: 200 without tenting/500 with tenting*)

\$525 permit + \$4,000 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*)

\$2,525 permit + \$6,000 minimum on food and beverage

\*Tenting Required at \$11,250.00

- Electrician and Plumber Required (Estimated \$1,600)

- 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*)

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

**Riverside Cocktail Veranda** (*Sit Down Capacity: 30, Reception: 50*)

\$600 space fee + \$1,000 minimum on food and beverage **per hour**

**Gazebo**

\$525 Permit Fee

**Wedding Ceremony**

\$25 per guest fee for reception chairs, rehearsal run through, coordination of ceremony, staffing, set-up/breakdown, Sound System with two large speakers, AMP, wired microphone and bottled water for guests

**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*