

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, 8% 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. Rentals will be added to your final invoice.

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*

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

Entree

Choice of Three

Filet Mignon

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

Sliced tournedos of beef

Red Wine Reduction

\$5.00 per person

Potato Encrusted Halibut

Citrus Emulsion

\$5.00 per person

Entrée Upgrades

Rack of Lamb (3)

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

\$8.00 per person

Pan-seared Duck Breast

Wild Cherry, Port Wine Balsamic Glaze

\$5.00 per person

Chilean Sea Bass

Caramelized Pearl Onion, Buerre Noisette

\$5.00 per person

Duo of Filet and Crab Cake

Certified Angus Beef with Jim Beam Bourbon Glaze and

2 oz. Jumbo Lump Crab Cake with Passion Fruit Coulis (Upgrade: Substitute Lobster)

\$8.00 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

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*
Bud 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!

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*