

RESTAURANT AND LOUNGE  
**WATER WORKS**  
WATER WORKS

Welcome to the historic Water Works in 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 representative 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.

#### **Menu**

Our Executive Chef will create a custom menu to your taste. Enclosed are suggested menus that are but a sampling of our talented culinary offerings. Our menus are à la carte, allowing you the freedom to personalize your event. If you do not see a favorite item on our menu, make arrangements with your catering representative, and our Chefs will be happy to accommodate your request. Menu selections vary seasonally. Pricing is based on a per person basis and an estimate will be provided when you meet with our catering representative. All food prices are subject to 8% tax and 20% service charge.

#### **Beverages**

Enclosed are our beverage packages to enhance your menu selections. Ask your catering representative about our enhanced packages and martini bars. All beverage prices are subject to 10% liquor tax and 20% service charge.

#### **Auxiliary Services**

Valet parking is available at \$10 per vehicle. Valet for lunch and brunch events is complimentary. Rentals will be added to your final invoice according to your selection.

Custom-designed cakes, ice sculptures, fireworks, tenting, dove release, entertainment and several other services are available to enhance your special day. Please discuss your needs with your catering representative.

#### **Deposit and Payment**

To secure your date, a signed contract and deposit are required. Your initial deposit is 30% of your contract total. A second deposit of 30% is due six months prior, a third deposit of 30% is due three months prior, and 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. All payments are non-refundable.

#### **Guarantees**

Your final number of guest attendance and completed floor plan are due to your catering representative twelve days prior to your event.

#### **Staffing**

One bartender per fifty guests is recommended at \$100 each, one hostess per sixty guests at \$80 each and one Captain per event at \$250 each. For your convenience we can provide a coatroom attendant at an additional charge of \$80 and restroom attendant at \$80. Each additional station attendant is \$80 per attendant.

640 Water Works Drive  
Philadelphia, PA 19130  
215.236.9002  
[events@thewaterworksrestaurant.com](mailto:events@thewaterworksrestaurant.com)

## **Butlered Hors d'oeuvres**

(Priced by the piece, 50 piece minimum per selection, recommended 6 pieces per person per hour)

### **Hot**

- Warm grilled octopus, flatbread \$2
- Pulled lamb mini gyro, mint yogurt \$2
- Baked clams casino \$3.5
- Grilled shrimp taco, sweet corn pico de gallo \$2.5
- Mushrooms stuffed with Italian sausage, provolone, and spinach, roasted garlic cream \$2.5
- Pan seared diver scallop, burnt orange aioli \$3.5
- Crispy calamari, hot pepper relish \$3
- “Greek pigs in a blanket” loukaniko sausage wrapped with puff pastry \$2
- Mini crab cake, spicy remoulade \$4
- Tempura chicken skewer, lime cilantro cream \$2.5
- Vegetable spring roll, punza sauce \$2
- Marinated raspberry lamb lollipop \$4.5
- Seared watermelon, feta cheese, mint \$1.5
- Roasted red pepper parmesan stuffed artichoke \$2
- Duck confit, sweet potato puree \$2
- Spanakopita, spinach, feta, phyllo pie \$2.5
- Buffalo chicken wrap, Cabrales blue cheese spread \$2

### **Cold**

- Lobster BLT, brioche, tarragon aioli \$2.5
- Smoked salmon, caper-crème fraiche on rye toast points \$2
- Seared ginger-soy tuna, wasabi aioli, wonton crisp \$2
- Bay scallop ceviche, micro cilantro \$2
- Certified Angus Beef® carpaccio, olive crostini, Parmigiano Reggiano air \$2.5
- Tomato bruschetta, aged balsamic, shaved Parmigiano Reggiano on crostini \$2
- Salmon ceviche, round of cucumber \$2
- Citrus marinated shrimp, mango \$3.5
- Mint infused cantaloupe, serrano ham \$2
- Peppered beef filet, garlic crostini, red pearl onion confit \$2.5
- Mustard chicken salad, basil, on pretzel chip \$2
- Watermelon mint rum shooter \$2
- Tuna tartare, Kalamata olive potato salad \$2
- Shrimp, cocktail sauce \$4
- Fresh mozzarella, prosciutto di parma \$1.5
- Fresh strawberry, herb goat cheese \$2
- Oyster shooter, strawberry basil \$3.25
- Mini Caesar salad, Parmigian tuile \$1.5

## **Reception Displays**

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

Minimum 50 Guests

### **Mediterranean Station**

Traditional Greek Spreads: hummus, roasted pepper feta, olive tapenade

Served with grilled pita and raw vegetables

Chicken & beef kebabs, tuna crudo

\$10 per person

### **All About Philly**

Chicken or beef cheese steaks on a pretzel roll

Rocky Balboa roast beef or South Philly pork sandwiches,

Crab fries, pretzel bites, Water Works potato chips

\$15 per person

### **Slider Station**

Please choose three of the following for your guests to enjoy:

Water Works Burger, Greek olives, feta spread, tomato-cucumber salad

Crab cake, smoked tomato chutney

Pulled pork, watermelon mojito slaw

Turkey burger, chipotle mayo

Veggie burger, spinach aioli

\$12 per person

### **Chef's Signature Atlantic City Subs or Wraps**

Italian, turkey, roast beef, tuna salad on a Formica Bakery Italian hard roll

Served with lettuce, tomato, house cured pickles, hot pepper relish, mayo, mustard, oil, vinegar

\$12 per person

### **Mashed Potato Bar**

Three varieties of homemade mashed potatoes

Served in martini glasses with the following condiments:

Nueske smoked bacon, truffle, Gorgonzola cheese, goat cheese, Pennsylvania cheddar cheese,

Sour cream, roasted garlic, chives, scallions, Mediterranean olives

Upgrade: shrimp, lobster, jumbo lump crab meat

\$12 per person

(Attendant Required)

### **Ceviche & Tartare**

Please select three of the following for your guests to enjoy:

Ceviche: lobster, shrimp, Nantucket Bay scallop, black bass

Tartare: tuna, salmon, Certified Angus Beef char steak, domestic lamb

\$12 per person

## **Reception Displays**

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

Minimum 50 Guests

### **Crab Cake and Lobster Cake Station**

Jumbo lump crabmeat and morsels of lobster meat

Smoked tomato chutney, spicy remoulade

\$15 per person

### **Pasta and Risotto**

Please select two combinations from the following:

Meat: crab, shrimp, lobster, grilled chicken

Pasta or Risotto: cavatelli, penne, cheese ravioli, herb gnocchi, risotto

Sauce: classic roasted tomato, brandy cream, ouzo blush, roasted garlic butter

\$12 per person

(Attendant Required)

### **Tuscan Station**

Assortment of Italian specialty items: imported meats and cheeses, Tuscan peppers, grilled vegetables, tomato caprese salad, olives, baby artichokes,

marinated mushrooms, assorted breads

\$12 per person

### **Cold Smoked & Cured Fish**

Smoked salmon, smoked lemon pepper makerel, blue fish,

onion, capers, chopped egg, chive crème fraiche, lemon, toast points, bagel chips

\$10 per person

### **Crudités**

Assortment of fresh raw vegetables with dips

\$5 per person

### **Cheese and Fruit**

Imported and domestic selection, dried fruits and jams,

assorted breads, crackers and grape mustard

\$8 per person

### **Grilled Vegetables**

Fresh seasonal, marinated and grilled vegetables

\$5 per person

## **Reception Displays**

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

Minimum 50 Guests

### **Raw Bar**

Oyster on the half shell, \$30 per dozen

Little neck clams, chilled mussels, \$2 per piece

Chilled jumbo shrimp, \$4 per piece

Jumbo lump crabmeat, \$5 per piece

Traditional accompaniments: lemon, cocktail sauce,  
Fresh horseradish, mignonette sauce, hot sauce

*\*Customized ice sculptures are available\**

### **Domestic and Imported Caviar & Vodka Ice Bar**

Traditional accompaniments: truffle crème fraiche, diced onion,  
chopped egg, toast points

Imported and Domestic Selections Available

\$30

### **Sushi Bar**

Spicy Tuna, Salmon, Eel and Cucumber, and California

*\*Additional options available*

\$3 per piece (200 piece minimum)

**Attendant required for each of the above at \$80.00**

## **Carving Stations**

\$80 Attendant Fee

### **Baby Leg of Domestic Lamb**

Lemon mint yogurt

\$12 per person

### **Slow Roasted Prime Rib**

Horseradish cream, herb au jus

\$12 per person

### **Roasted Sirloin of Beef**

Red wine reduction

\$12 per person

### **Roast Pork Tenderloin**

Jim Beam bourbon glaze

\$10 per person

### **Grilled Beef Tenderloin**

Smoked pearl onion demi

\$20 per person

### **Frenched Turkey Breast**

Orange-cranberry coulis

\$10 per person

# **PRIX FIXE THREE COURSE LUNCH MENU\***

**Tuesday - Saturday**

**\$25 per person**

## **FIRST COURSE**

Your guests will select from the following

### **Caramelized Vidalia Onion Soup**

Gruyere cheese stuffed pretzel

### **Caesar Salad**

Crisp romaine, grated Parmigiano Reggiano,  
olive croutons

## **ENTRÉE**

Please select **two** of the following for your guests to select from

**Served with French fries or Water Works slaw**

### **Apple Bourbon BBQ Chicken Sandwich**

Cooper sharp cheddar, Granny Smith apple slaw, brioche bun

### **Certified Angus Beef® Stuffed Burger**

Fresh mozzarella, sundried tomato, basil pesto aioli, brioche bun

### **Grilled Vegetable Delight Sandwich**

Yellow squash, zucchini, red pepper, romaine lettuce,  
tomato, lemon-mint yogurt, pita

## **DESSERT**

Your guests will select from the following

### **Vanilla Bean Crème Brûlée**

Fresh fruit

### **The Water Wheel**

Flourless triple chocolate raspberry torte, Bavarian cream, Chambord ganache

Soda, Iced Tea, Regular/ Decaffeinated Coffee and Tea

*\*Menu selections change seasonally*

# **PRIX FIXE THREE COURSE DELUXE LUNCH MENU\***

**Tuesday - Saturday**

**\$35 per person**

## **FIRST COURSE**

Your guests will select from the following

### **Caramelized Vidalia Onion Soup**

Gruyere cheese stuffed pretzel

### **Water Works Salad**

Cherry tomato, cucumber, romaine, red onion, Kalamata olives,  
feta, lemon-dill dressing

## **ENTRÉE**

Your guests will select from the following

### **Jim Beam Glazed Berkshire Pork Tenderloin**

Loaded potato hash, grilled asparagus

### **Flying Fish & Chips**

Beer battered tilapia, hand-cut Mediterranean potato chips,  
pickled cucumber aioli

### **Maya Prawn Scampi**

Angel hair pasta, sundried tomatoes, lemon emulsion

### **Eggplant Rollatini**

Smoked red pepper puree, shaved Parmigiano Reggiano

## **DESSERT**

Your guests will select from the following

### **Vanilla Bean Crème Brûlée**

Fresh fruit

### **The Water Wheel**

Flourless triple chocolate raspberry torte, Bavarian cream, Chambord ganache

Soda, Iced Tea, Regular/ Decaffeinated Coffee and Tea

*\*Menu selections change seasonally*

# **PRIX FIXE THREE COURSE DINNER MENU\***

**\$50 per person**

## **FIRST COURSE**

Your guests will select from the following

### **Soup du Jour**

### **Caesar Salad**

Crisp romaine, olive croutons, grated Parmigiano Reggiano

## **INTERMEZZO**

Chef's Selection

(Additional \$5.00 per person)

## **ENTRÉE**

Your guests will select from the following

### **Truffle Boursin Stuffed Chicken**

Wild mushroom couscous, oven dried tomato emulsion

### **Scottish Salmon**

Fingerling potato confit, haricot verts, citrus mojo

### **Eggplant Rollatini**

Smoked red pepper puree, shaved Parmigiano Reggiano

### **Certified Angus Beef® Filet Mignon**

Parsnip puree, colossal onion rings, Cabrales blue cheese, juniper berry demi-glace

(Additional \$10.00 per person)

## **DESSERT**

Your guests will select from the following

### **Vanilla Bean Crème Brûlée**

Fresh fruit

### **The Water Wheel**

Flourless triple chocolate raspberry torte, Bavarian cream, Chambord ganache

Regular/Decaffeinated Coffee and Tea

*\*Menu selections change seasonally*

# PRIX FIXE FIVE COURSE DINNER MENU\*

\$80 per person

## FIRST COURSE

**Caramelized Vidalia Onion Soup**  
Gruyere cheese stuffed pretzel

### **Caprese Salad**

Fresh mozzarella, beefsteak tomato, baby spinach, sundried tomato, marinated olives, aged balsamic

## SECOND COURSE

### **Mediterranean Pizta**

Spinach, artichoke, sundried tomato, roasted garlic, signature cheese spread

## INTERMEZZO

Chef's Selection

## ENTRÉE

Please select **three** of the following for your guests to select from

### **Certified Angus Beef® Filet Mignon**

Parsnip puree, colossal onion rings, Cabrales blue cheese, juniper berry demi-glace

### **Bronzino**

Grilled asparagus, cranberry-apple gremolata

### **Chilean Sea Bass**

Spinach goat cheese ravioli, shaved heirloom carrots, smoked piquillo pepper coulis

### **Truffle Boursin Stuffed Chicken**

Wild mushroom couscous, oven dried tomato emulsion

### **Eggplant Rollatini**

Smoked red pepper puree, shaved Parmigiano Reggiano

## DESSERT

### **Banana Trilogy**

Peanut butter banana cream pie, banana liquor flavored hot chocolate, banana fritter

### **The Water Wheel**

Flourless triple chocolate raspberry torte, Bavarian cream, Chambord ganache

Regular/Decaffeinated Coffee and Tea

*\*Menu selections change seasonally*

## **SPECIALTY DESSERT STATIONS**

(Attendant fee: \$80)

Minimum 50 Guests

### **Dessert Buffet**

A variety of assorted cakes and miniature pastries

\$12 per person

### **Bananas Foster**

Ouzo Syrup and honey yogurt ice cream

\$13 per person

### **Cherries Jubilee**

Kirsch and brandy sautéed cherries with vanilla ice cream

\$13 per person

**\*Dessert course includes Regular, Decaf Coffee and Tea**

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

**640 Water Works Drive**

**Philadelphia, PA 19130**

**215.236.9002**

**events@thewaterworksrestaurant.com**

**All food prices are exclusive of 20% service charge and 8% tax.**

## BEVERAGE PACKAGES

All liquor prices are exclusive of 20% service charge and 10% tax.

<u>BEER AND WINE</u>	<u>DELUXE</u>	<u>ROYALE</u>	<u>PREMIUM</u>
1 <sup>st</sup> hour \$10 Each additional hour \$5	1 <sup>st</sup> hour \$14 Each additional hour \$7	1 <sup>st</sup> hour \$16 Each additional hour \$8	1 <sup>st</sup> hour \$18 Each additional hour \$9
Coors Light Yuengling Lager Seasonal Ale  House Red Wine House White Wine	Smirnoff Vodka Bacardi Superior Rum Gordon's Gin Jose Cuervo Gold Tequila Jim Beam Bourbon Dewar's Whisky Dry and Sweet Vermouth	Ketel One Vodka Stoli Vodka Stoli Orange Vodka Bacardi Superior Rum Captain Morgan Rum Tanqueray Gin Jose Cuervo Tequila Gentleman's Jack Bourbon Jack Daniel's Bourbon Johnnie Walker Red Whisky Dry and Sweet Vermouth	Grey Goose Vodka Ketel One Orange Vodka Bacardi Superior Rum Bacardi 8 Rum Bombay Sapphire Gin Patron Silver Tequila Woodford Reserve Bourbon Macallan 12yr Whisky Johnnie Walker Black Whisky Dry and Sweet Vermouth
<u>BRUNCH/LUNCH</u>			
1 <sup>st</sup> hour \$12 Each additional hour \$6	Coors Light Yuengling Lager Seasonal Ale	Amstel Light Yuengling Lager Seasonal Ale	<b>Cordials:</b> Di Saroni Originale, Baileys, Frangelico, Kahlua, Dow's LBV Port
Coors Light Yuengling Lager Seasonal Ale  House Red Wine House White Wine  Mimosas Bellini Bloody Mary	<b>Water Works Deluxe Wine</b> Choose 2 Cabernet Sauvignon Merlot Pinot Noir Chardonnay Sauvignon Blanc Pinot Grigio Moscato	<b>Water Works Royale Wine</b> Choose 2 Cabernet Sauvignon Merlot Chardonnay Pinot Noir	<b>Water Works Premium Wine</b> Choose 2 Cabernet Sauvignon Merlot Shiraz Chardonnay Riesling
<u>UPON CONSUMPTION</u>			
Pricing Available According to Package Selection			

## Water Works Indoor and Outdoor Spaces

**April – October**

**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 - \$1,000 space fee, \$10,000 minimum on food and beverage

Friday Evening - \$1,500 space fee, \$15,000 minimum on food and beverage

Saturday Evening - \$3,000 space fee, \$20,000 minimum on food and beverage

Brunch and Lunch Bookings - \$500 space fee, \$5,000 minimum on food and beverage

**Main Dining Room** (Sit Down Capacity: 132, Reception: 200)

Tuesday - Thursday & Sunday Evenings - \$500 space fee, \$5,000 minimum on food and beverage

Friday Evening - \$800 space fee, \$6,000 minimum on food and beverage

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

Brunch and Lunch Bookings - \$250 space fee, \$2,500 minimum on food and beverage

**Solarium** (Sit Down Capacity: 40, Reception: 50)

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

Friday Evening - \$600 space fee, \$3,000 minimum on food and beverage

Saturday Evening - \$800 space fee, \$3,000 minimum on food and beverage

Brunch and Lunch Bookings - \$250 space fee, \$1,500 minimum on food and beverage

**Breezeway** (Sit Down Capacity: 18, Reception: 30) **Space cannot accommodate one long table.**

Tuesday - Sunday Evenings - No space fee, \$1,000 minimum on food and beverage

**Riverside Veranda** (Sit Down Capacity: 60, Reception: 150)

Tuesday - Thursday & Sunday Evenings - \$800 space fee, \$5,000 minimum on food and beverage

Friday and Saturday Evenings - \$1,500 space fee, \$7,000 minimum on food and beverage

Lunch - \$800 space fee, \$2,500 minimum on food and beverage

Sunday Brunch - \$800 space, \$4,000 minimum on food and beverage

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

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

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

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

**Cliffside Deck** (Sit Down Capacity: 200, Reception: 400)

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

\*Tenting required at estimated \$5,000.00

**Museum Terrace** (Sit Down Capacity: 40, Reception: 100)

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

**Monday the restaurant is closed however available for private functions**

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

## Water Works Indoor and Outdoor Spaces November – March

**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 - \$800 space fee, \$8,000 minimum on food and beverage

Friday Evening - \$1,000 space fee, \$12,000 minimum on food and beverage

Saturday Evening - \$1,500 space fee, \$18,000 minimum on food and beverage

Brunch and Lunch Bookings - \$1,000 space fee, \$5,000 minimum on food and beverage

**Main Dining Room** (Sit Down Capacity: 132, Reception: 200)

Tuesday - Thursday & Sunday Evenings - \$500 space fee, \$5,000 minimum on food and beverage

Friday Evening - \$800 space fee, \$6,000 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, \$2,500 minimum on food and beverage

**Solarium** (Sit Down Capacity: 40, Reception: 50)

Tuesday - Thursday & Sunday Evenings - No space fee, \$2,000 minimum on food and beverage

Friday Evening - \$200 space fee, \$3,000 minimum on food and beverage

Saturday Evening - \$400 space fee, \$3,000 minimum on food and beverage

Brunch and Lunch Bookings – No space fee, \$1,000 minimum on food and beverage

**Breezeway** (Sit Down Capacity: 18, Reception: 30) **Space cannot accommodate one long table**

Tuesday - Sunday Evenings – No space fee, \$1,000 minimum on food and beverage

**Riverside Veranda** (Sit Down Capacity: 60, Reception: 150)

Tuesday - Thursday & Sunday Evenings - \$500 space fee, \$3,000 minimum on food and beverage

Friday and Saturday Evenings - \$1,000 space fee, \$4,000 minimum on food and beverage

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

**\*Tenting not included January – April (Additional Charge of \$3,500 for tenting and lighting)**

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

\$200 space fee, \$500 minimum on food and beverage **per hour**

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

\$100 space fee, \$500 minimum on food and beverage **per hour**

**Cliffside Deck** (Sit Down Capacity: 200, Reception: 400)

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

\*Tenting required at estimated \$5,000.00

**Museum Terrace** (Sit Down Capacity: 40, Reception: 100)

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

**Monday the restaurant is closed however available for private functions**

\$1,000 space fee + \$5,000 minimum on food and beverage

## **Fairmount Park Spaces**

Permit Processing Fee \$100 per permit

*\*Fairmount Park charges a \$30 Late Fee for any event that is booked less than 100 days prior to event date*

### **Gazebo for Wedding Ceremony (Two hour permit)**

\$500 Permit Fee

\$400 Electrician Required (Estimated \$400 for minimum 8 hour service)

\$100 Permit Processing Fee

Subtotal = \$1,000

### **Grand Pavilion**

(Sit Down Capacity: 140 without tenting/340 with tenting, Reception: 200 without tenting/500 with tenting)

\$525 Permit Fee, \$4,000 minimum on food and beverage

\$400 Electrician Required (Estimated \$400 for minimum 8 hour service)

\$100 Permit Processing Fee

Subtotal = \$1,025 + \$2,500 Security Deposit

- Security Deposit of \$2,500 required by Fairmount Park and will be returned within 45 days following inspection of the grounds

### **Mill House Deck: (Sit Down Capacity: 500, Reception: 1,000)**

\$2,525 Permit Fee, \$6,000 minimum on food and beverage

\$2,600 Electrician and Plumber Required by Fairmount Park (Estimated)

\$100 Permit Processing Fee

\$11,500 Tenting required (Estimated)

Subtotal = \$16,125

- Security Deposit of \$2,500 required by Fairmount Park and will be returned within 45 days following inspection of the grounds

## **Wedding Ceremony**

\$20 per guest

Includes:

Wedding Planner to coordinate your wedding ceremony and run through

Reception chairs

Staffing

Set up and Breakdown of the grounds

Sound System with two large speakers, AMP, wired microphone

Bottled water for you and your guests

Lavaliere Microphone available for an additional \$125

**Discount available if you book your Ceremony & Reception at the Water Works Restaurant!**

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