



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
- ❖ Mill House Deck
- ❖ Grand Pavilion
- ❖ Museum Terrace
- ❖ Gazebo (Wedding Ceremony)

A Water Works Wedding Includes:

- 🔔 Five Hour Open Bar with Deluxe Beverage Package
- 🔔 Cocktail Reception with a Selection of Butlered Hors d'oeuvres
- 🔔 Cheese and Crudités Display
- 🔔 Cocktail Reception Food Station
- 🔔 Four Course Dinner Service or a Selection of Stations
- 🔔 Entrée Selection Table side with three options for your guests to select from
- 🔔 Wine Service with Dinner as well as continued Open Bar
- 🔔 Champagne Toast
- 🔔 Coffee and Tea Service (table side or station set up)
- 🔔 Maitre d' to oversee the execution of your wedding
- 🔔 One Hostess per Seventy-five Guests
- 🔔 One Server per Ten Guests
- 🔔 One Bartender per Fifty Guests
- 🔔 Menu Tasting for four guests

\$145 per person (not inclusive of taxes and service fee)
Subject to 20% Service Charge, 8% Sales Tax and 10% Liquor Tax

Wedding Coordination

Our goal is to create a unique and 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 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 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, make arrangements with your catering representative, 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 representative.

Beverages

Enclosed are our beverage packages with wine options to enhance your menu selections. Our deluxe beverage package is included in your wedding package and can be enhanced to your preference. Ask your catering representative about our upgraded 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 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 wedding day. 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 wedding day.

Ceremony and Rehearsals

You may arrange to have your wedding ceremony on the banks of the Schuylkill River overlooking Boathouse Row at the Gazebo, under the Grand Pavilion, or on any of our beautiful veranda spaces! Our Special Events Team can coordinate your ceremony and provide all of the necessities. \$20 per guest fee (discounted when booking your ceremony and reception). Includes: white reception chair, on-site rehearsal run through, coordination of ceremony, staffing, set-up/breakdown, sound system with two large speakers, AMP, wired microphone and bottled water for guests. Lavalier Microphone available for an additional \$125.00.

Auxiliary Services

Valet parking is available at \$10 per vehicle. A coatroom attendant is available at an additional charge of \$80. A restroom attendant is available at an additional charge of \$80. Rentals will be added to your final invoice according to your selection.

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 your catering representative.

Hors d'oeuvres and Stationary Display

Choice of six hors d'oeuvres (Recommended Three Hot and Three Cold)

Hot

Warm grilled octopus, flatbread
Pulled lamb mini gyro, mint yogurt
Baked clams casino
Grilled shrimp taco, sweet corn pico de gallo
Mushrooms stuffed with Italian sausage, provolone, and spinach, roasted garlic cream
Pan seared diver scallop, burnt orange aioli
Crispy calamari, hot pepper relish
“Greek pigs in a blanket” loukaniko sausage, wrapped with puff pastry
Tempura chicken skewer, lime cilantro cream
Vegetable spring roll, punza sauce
Seared watermelon, feta cheese, mint
Roasted red pepper parmesan stuffed artichoke
Duck confit, sweet potato puree
Spanakopita, spinach, feta, phyllo pie

Cold

Lobster BLT, brioche, tarragon aioli
Smoked salmon, caper-crème fraiche on rye toast points
Seared ginger-soy tuna, wasabi aioli, wonton crisp
Bay scallop ceviche, micro cilantro
Certified Angus Beef Carpaccio, olive crostini, Parmigiano Reggiano air
Tomato bruschetta, aged balsamic, shaved Parmigiano Reggiano on crostini
Salmon ceviche, round of cucumber
Citrus marinated shrimp, mango
Mint infused cantaloupe, serrano ham
Peppered beef filet, garlic crostini, red pearl onion confit
Mustard chicken salad, basil, pretzel chip
Watermelon mint rum shooter
Tuna tartare, kalamata olive potato salad
Shrimp, cocktail sauce
Fresh mozzarella, prosciutto di parma
Fresh strawberry, herb goat cheese
Buffalo chicken wrap, Cabrales blue cheese spread

Cheese and Crudités Cocktail Reception Display (one hour)

Imported and domestic selection of cheeses, assortment of fresh vegetables, breads, grilled pita, olive tapenade, roasted red pepper feta spread, and hummus

Cocktail Reception Food Stations

Choice of One Station/Each Additional Station \$8 (per person/hour)

Mashed Potato Bar

Three varieties of homemade mashed potatoes

Served with the following condiments:

Nueske's smoked bacon, truffle, Gorgonzola cheese, goat cheese, Pennsylvania cheddar cheese, sour cream, roasted garlic, chives, scallions, Mediterranean olives

Pasta and Risotto

Please select two combinations from the following:

Meat: crab, shrimp, lobster, grilled chicken

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

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

Cold Smoked & Cured Fish

Smoked salmon, smoked lemon pepper makerel, smoked blue fish, onion, capers, chopped egg, chive crème fraiche, lemon, toast points, bagel chips

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

Slider Station

Please select three of the following 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

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

Food Station Enhancements

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 crab meat, \$5 per piece
Traditional accompaniments: lemon, cocktail sauce,
Fresh horseradish, mignonette sauce, hot sauce

Domestic and Imported Caviar

Traditional accompaniments: truffle crème fraiche, diced onion, chopped egg, toast points
Imported and Domestic Selections Available
\$30 per person

Sushi Bar

Spicy Tuna, Salmon, Eel and Cucumber, and California Rolls
\$3 per piece (200 piece minimum)

Customized ice sculptures are available. Please ask your Catering Representative for details

First Course

Choice of One

Caesar Salad

Fresh romaine lettuce, pesto croutons, grated Parmigiano Reggiano

Mixed Green Salad

Shaved cucumber, pear tomato, red onion, and red wine vinaigrette

Heirloom Tomato Bruschetta

Mozzarella, aged balsamic

Baby Spinach Salad

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

Tomato, cucumber, red onion, kalamata olives, feta cheese, and lemon-dill dressing

Intermezzo

Sorbet

Entree

Choice of Two (Guest will order table side)

Medallions of Filet Mignon

Red wine reduction

Pan-seared Duck Breast

Blueberry gastrique

Pork Tenderloin

Jim Beam bourbon glaze

Potato Encrusted Halibut

Citrus emulsion

Pan Seared Tasmanian Salmon

Arugula pesto

Truffle Boursin Stuffed Chicken

Oven-dried tomato emulsion

Duo Plate Available Utilizing the Above Selections

Vegetarian Options: (Choice of One)

Wild Mushroom Risotto

Roasted red peppers, petit pois, shaved Parmigiano Reggiano

Eggplant Rollatine

Pepper coulis

Tomato Risotto

Mini herb salad and sweet corn emulsion

Asian Pear and Portabella Mushroom Napoleon

Vegetable nage

Potato Gnocci

Pesto cream

Four Cheese Ravioli

Blush vodka sauce

Porcini Risotto

Oven roasted tomatoes, arugula, sottocenere truffle cheese

Spinach and Goat Cheese Risotto

Parmigiano Reggiano espuma

Entrée Upgrades (Additional Charges Apply)

Rack of Lamb (3)

Honey-mint sauce

\$10 per person

Filet Mignon

Certified Angus Beef boneless center cut tenderloin, bordelaise sauce

\$8 per person

Chilean Sea Bass

Lemon gremolata

\$8 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

\$10 per person

Duo of Filet and Lobster

Certified Angus Beef with Jim Beam bourbon glaze and
Ice wine butter poached lobster, passion fruit nage

\$15 per person

Sides to Accompany Main Course

Choice of Two

Potato Dauphanois

Roasted garlic mashed potatoes

Asparagus couscous (Add lobster: \$1.50 per person)

Confit of fingerling potatoes

Sautéed spinach

Grilled asparagus

Hericot verts

Dessert Course

Choice of One Plated Dessert or Station

Plated Desserts

Roasted Peach Rice Pudding Ravioli

Served warm with blueberry sauce

The Water Wheel

Flourless triple chocolate raspberry torte, Bavarian cream, Chambord ganache

Hot Apple Crisp

Granny smith apples, buttery cinnamon crisp

Tahitian Vanilla Cheesecake

Walnut crust, Mediterranean cherries

Dulche de Leche Torte

Strawberry au jus, caramel drizzle

Award Winning Carrot Cake

Pecan nougat, cream cheese icing

Blueberry Cobbler

Warm juicy blueberries topped with a crisp sweet crumble

Specialty Dessert Stations

Venetian Dessert Buffet Station

A variety of assorted cakes and miniature pastries

Banana Foster Station

Rum syrup and vanilla gelato

Cherries Jubilee Station

Kirsch and brandy sautéed cherries with vanilla ice cream

Wedding Cake

Available upon request for an additional fee. You are welcomed to provide your own cake. Plating fee of \$2 per person will apply.

Deluxe Beverage Package (Included for Five Hours)

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

Beer Yuengling
Coors Light
Seasonal Ale

Wine Service

Choice of Two:
Pinot Noir
Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio

Toast Water Works Sparkling Wine

Non-alcoholic

Coke
Diet Coke
Sprite
Ginger Ale
Tonic
Club Soda
Orange Juice
Cranberry Juice

Regular Coffee, Decaf and Tea Service or Station Set up Included

***Specialty International Coffee Bar Available for an Additional Cost
(Includes: Cappuccino and Espresso)**

*** Upgraded Beverage Package, Martini bar and specialty cocktail stations available for an additional cost. Please ask for a complete list and pricing.**

Please contact the Water Works Restaurant and Lounge Special Events Office by phone 215.236.9002/9000 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

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

\$2,000 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.**