

W
WATERMILL

Menu
ENHANCEMENTS





Thank you for choosing The Watermill to celebrate your special occasion.
We're honored to be a part of such a meaningful day!

In addition to our extensive menus, The Watermill is pleased to offer
a variety of enhancements that are sure to wow your guests.
From cocktail hour to the after-party, your celebration will be as exciting as it is unique.

EARLY ARRIVAL PACKAGE

Let our team cater to you & your bridal party the day of the wedding!
Arrive up to 8 hours prior to your ceremony.
Accommodations for hair & make-up in our newly renovated wedding suites.

CHOOSE ONE OF THE FOLLOWING:

BRUNCH

Mimosas • Bloody Marys • Bellinis • Coffee • Tea • Espresso • Cappuccino
Bagels • Rolls • Muffins • Croissants • Danishes • Cookies • Pastries
Assorted Jellies, Jams, Cream Cheese & Butter
Seasonal Fresh Fruit • Imported & Domestic Cheese Platte • Flat Breads & Crackers

LUNCH

Sods • Juice • Iced Tea • Lemonade
Assorted Wraps with Freshly Sliced Cold Cuts, Egg Salad, Tuna Salad & Chicken
Freshly Made Salads: Garden or Caesar • Potato • Macaroni • Coleslaw • Cucumber
Seasonal Fresh Fruit • Imported & Domestic Cheese Platte • Flat Breads & Crackers

PREMIUM OPEN BAR INCLUDED

\$3,500

(Inquire with our banquet team for availability.)

* PLUS TAX & 22% FACILITY FEE

The Facility Fee is not a gratuity and will not be distributed, in whole or part, as a gratuity or tip to any employee, including employee who provides service to guests.
The Facility Fee is retained solely by caterer. No gratuities are included in the price of the event. Prices are subject to change without notice.



COCKTAIL HOUR ENHANCEMENT

SEAFOOD BOAT

GULF SHRIMP, LITTLENECK CLAMS ON THE 1/2 SHELL
& OYSTERS ON THE 1/2 SHELL,
SEAFOOD SALAD WITH CALAMARI, CRAB MEAT,
SCUNGILLI, SHRIMP & OCTOPUS

CHOICE OF:

MARTINI BAR / TEQUILA BAR / BOURBON & CIGAR BAR

\$29

PER PERSON*

* PLUS TAX & 22% FACILITY FEE

The Facility Fee is not a gratuity and will not be distributed, in whole or part, as a gratuity or tip to any employee, including employee who provides service to guests.
The Facility Fee is retained solely by caterer. No gratuities are included in the price of the event. Prices are subject to change without notice.

COCKTAIL HOUR

SHRIMP COCKTAIL PLATTER

passed with cocktail sauce & lemons

\$12pp

ICE SCULPTURE

artistically designed ice carving hand chiseled by our Garde Manger

\$1,000

ROASTED SUCKLING PIG

marinated & slow roasted

\$750

TOMAHAWK

40oz. long bone, grilled to perfection, appropriate condiments

** offered as an upgrade to the Butcher-Block*

\$34pp

MARTINI BAR

variety of imported & domestic vodkas & gins flowing from a customized ice sculpture accompanied by an assortment of garnishes & accompaniments

\$2,195

SEAFOOD BOAT*

displayed in our signature row boat

with poached Gulf shrimp, littleneck clams & oysters on the half shell

served with our house made cocktail sauce, mixed seafood salad with calamari, crab meat, scungilli, shrimp & octopus tossed in EVOO & fresh lemon juice

****Add Lobster: \$40pp**

\$25pp

BOURBON BAR

enjoy our finest selections of hand-picked bourbons & accompaniments

served over hand-crafted ice cubes

Basil Hayden • Bulleit • Blantons* • Woodinville • Woodford Reserve • Larceny

(2) boxes of imported cigars

\$2,195

TEQUILA BAR

enjoy our finest hand-picked selections of tequila & accompaniments

served in a Mexican spiced rum glass

Blanco (Pure) • Reposado (Rested) • Anejo (Old/Vintage)

Clase Azul* • Don Julio • Patron • Casa Migos • Hornitos

\$2,195

ADDITIONAL COCKTAIL HOUR STATION

Taste of Italy, Katz's Deli, Mediterranean, Butcher Block, Mac & Mashed Martini Bar,

Gogi-Gui Korean BBQ, Bacon Bar, Taste of the Orient, Montauk Point Market,

Southern Charm, Sushi & Sashimi, Latin America, Caribbean Station

\$15pp

* Maximum two bottles.

All per person prices are based on a 100 person minimum & are subject to change without notice.

*This menu can be cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*** PLUS TAX & 22% FACILITY FEE**

The Facility Fee is not a gratuity and will not be distributed, in whole or part, as a gratuity or tip to any employee, including employee who provides service to guests.

The Facility Fee is retained solely by caterer. No gratuities are included in the price of the event. Prices are subject to change without notice.

VIENNESE HOUR

- \$25 PER PERSON -

VIENNESE

Assorted Specialty Cakes

cassata, tiramisu, black forest, strawberry shortcake, carrot cake

Pie Ala Mode

fruit filled pies, served with vanilla ice cream, caramel & whipped cream

Italian & French Pastries & Cookies

cannoli's, butter cookies, rainbow cookies, freshly baked sfogliatelle

Candied Pineapple

half pineapples baked to perfection, topped with sugar

COOKIES, BROWNIES & MILK

1/2 pint containers of whole milk & chocolate milk,
chocolate chip & sugar cookies, homemade double fudge brownies
Snickerdoodle cookies, red velvet cookies, blondies, oatmeal raisin cookies

ICE CREAM SUNDAE BAR

Choice of:

vanilla bean, chocolate & strawberry ice cream

Cups, Cones & Homemade Belgium Waffles

Toppings such as:

gummy bears, sprinkles, chocolate syrup, Oreo cookie crumbs, M&M's, cherries, Heath Bar crunch,
chocolate chips, pineapple, strawberries, chocolate & strawberry syrup

ICE CREAM MILKSHAKES

vanilla, chocolate & strawberry topped with fresh whipped cream

CHOCOLATE FOUNTAIN

bananas, strawberries, pretzels, pineapples, graham crackers, wafer cookies, Rice Krispy Treats
& marshmallows on skewers that you dip into a flowing fountain of warm Belgian dark chocolate

FRESHLY BAKED CHURROS

assorted churros accompanied by your favorite dipping sauces

ESPRESSO, CAPPUCCINO & CORDIAL TABLE PRESENTATION

freshly brewed from our authentic copper & brass espresso & cappuccino machine that makes
individual cups of an imported blend of your favorite Italian coffees
accompanied by a complete selection of 20 premium cordials & brandies

INTERNATIONAL COFFEE BAR

selections ranging from Italian, Caribbean, Irish, Mexican, Indian & Mediterranean

DESSERT

CHOCOLATE FOUNTAIN

\$1,000

bananas, strawberries, pretzels, pineapples, graham crackers, wafer cookies, Rice Krispy Treats & marshmallows on skewers that you dip into a flowing fountain of warm Belgian dark chocolate

BANANAS FOSTER STATION

\$1,000

bananas flambé prepared to order, served over vanilla ice cream

CHEESECAKE & CRÈME BRÛLÉE STATION

\$16pp

assorted cheesecakes including: New York Style - Chocolate - Raspberry
Blueberry - Blood Orange - Strawberry - Vanilla - Chocolate - Assorted Berries

ICE CREAM SUNDAE BAR

\$1,250

choice of: vanilla bean, chocolate & strawberry ice cream

Milk Shakes, Cups, Cones & Homemade Belgium Waffles

toppings such as: gummy bears, sprinkles, chocolate syrup, Oreo cookie crumbs, M&M's, cherries, Heath Bar crunch, chocolate chips, pineapple, strawberries, chocolate & strawberry syrup

CANNOLI ON THE GO

\$995

Enhance your dessert experience with The Watermill's Cannoli On The Go!

Handmade cannoli shells with assorted toppings including:

Chocolate Chips, Crushed Pistachios, Crushed Rainbow Cookies, Italian Colored Sprinkles

CARNIVAL EXTRAVAGANZA

\$2,995

Assorted candied apples, cotton candy, popcorn, fried Oreos, fried Twinkies, funnel cakes, zeppoles, churros, caramel apples, xinga (fried cheesecake)

All per person prices are based on a 100 person minimum & are subject to change without notice.

*** PLUS TAX & 22% FACILITY FEE**

The Facility Fee is not a gratuity and will not be distributed, in whole or part, as a gratuity or tip to any employee, including employee who provides service to guests. The Facility Fee is retained solely by caterer. No gratuities are included in the price of the event. Prices are subject to change without notice.



EXIT STATIONS

SELECT ANY (1) FOR \$9 PER PERSON -OR- (2) FOR \$16 PER PERSON

HOT DOG CART

with assorted condiments such as sauerkraut, chili, onions, relish, nacho cheese, mustard & ketchup

KNISH

Gabilla knish served with spicy brown mustard

PIZZA BY THE SLICE

fresh pizzeria style with cheese, pepperoni & sicilian served in individual slice to-go boxes

DUCK DONUT® WALL

a variety of fresh signature donuts, displayed on our custom Donut Wall with neon sign

COOKIES, BROWNIES & MILK

1/2 pint containers of whole milk & chocolate milk,
chocolate chip & sugar cookies, homemade double fudge brownies
Snickerdoodle cookies, red velvet cookies, blondies, oatmeal raisin cookies

BAG O' BAGELS (2 per bag)

assorted bagels, cream cheese & butter

CHURROS

assorted traditional pastry dough fried & dusted with cinnamon sugar

HOT PRETZELS

traditional NYC style hot pretzels, salted & unsalted
served with spicy grain mustard

All per person prices are based on a 100 person minimum & are subject to change without notice.

*** PLUS TAX & 22% FACILITY FEE**

The Facility Fee is not a gratuity and will not be distributed, in whole or part, as a gratuity or tip to any employee, including employee who provides service to guests.
The Facility Fee is retained solely by caterer. No gratuities are included in the price of the event. Prices are subject to change without notice.

DRIVE-IN TO GO!



Make a lasting impression with one final surprise! After a night jam packed with fun and dancing, your friends and family will have surely worked up an appetite. Add one of our Drive-In To Go experiences and spoil your guests with an assortment of hot and ready items from one of your favorite fast food restaurants.

What better way to end the night than your very own Drive Thru?!

KLC

Chicken Station Offers Wings, Tenders, Chicken Sandwich
Assorted Kettle Cooked Chips & a variety of Dipping Sauces

McDONALD'S

Cheeseburgers • Hamburgers • Chicken Nuggets • French Fries • Assorted McDonald's Dipping Sauces

TACO BELL

Hard Tacos • Soft Tacos • Nachos with Cheese • Cinnamon Twists • Assorted Taco Bell Sauces

WENDY'S

Cheeseburgers • Hamburgers • Chicken Nuggets • French Fries • Assorted Wendy's Dipping Sauces

WHITE CASTLE

Original Cheeseburger Sliders • Hamburger Sliders • Chicken Rings • French Fries

BREAKFAST EXPRESS

Sausage Egg & Cheese on a Brioche Roll • Bacon Egg & Cheese on a Brioche Roll
Egg & Cheese on a Brioche Roll • Cinnamon Rolls

PARMIGIANA

Tomato Sauce, Freshly Bake Italian Bread & Mozzarella Cheese
Chicken • Meatball • Eggplant • Sausage & Peppers • Baked Italian

ASTOR BALLROOM: \$2,995

VANDERBILT BALLROOM: \$3,495

Prices are subject to change without notice.

*** PLUS TAX & 22% FACILITY FEE**

The Facility Fee is not a gratuity and will not be distributed, in whole or part, as a gratuity or tip to any employee, including employee who provides service to guests.
The Facility Fee is retained solely by caterer. No gratuities are included in the price of the event. Prices are subject to change without notice.

#THEWORKS

VALUED OVER \$80pp - DISCOUNTED COST \$59pp

(150 MINIMUM GUARANTEE. INCLUDES 1HR OVERTIME. AVAILABLE FOR EVENING EVENTS ONLY)

SELECT ONE FROM EACH CATEGORY

Luxury
COCKTAIL HOUR

**SEAFOOD
BOAT**

- OR -

**TOMAHAWK
STATION**

Tipsy
COCKTAIL HOUR

BOURBON BAR

- OR -

TEQUILA BAR

- OR -

MARTINI BAR

Elaborate
DESSERT

**VIENNESE
TABLES**

- OR -

**CARNIVAL
EXTRAVAGANZA**

Farewell
TREAT

DRIVE-IN TO-GO

- OR -

EXIT STATION
your choice
of two

AFTER HOURS

Celebration

*Enhance your wedding celebration by adding an additional hour.
We continue the celebration in your reception room for you and your guests to enjoy.*

Premium Open Bar, Professional Service, Choice of (1) Watermill Exit Station along with
To-Go Containers for Your Guests to Take Home.
Why spend money on favors when you can send your guests home with something to snack on.
Think of it as The Edible Favor!

ASTOR ROOM: \$2,995 / VANDERBILT ROOM: \$3,495

W
WATERMILL

631-724-3242
711 Smithtown Bypass, Smithtown NY 11787
www.WatermillCaterers.com