



Banquet Information

- Number of Guests:* Depending on the rooms that are chosen we can accommodate Events up to 230 people.
- Deposit:* A non-refundable deposit of approximately \$100 is required to reserve your date. An additional 20% deposit as determined by a tentative menu & head count is due within 30 days. In the event of a cancellation, the deposit is the property of WayPoint Food & Spirit.
- Payment:* Payment for the event must be made 24 hours prior to the event. We accept cash or check for any event, unless prior arrangements are made before event. An additional 3% fee will be added to all bills for credit card payments.
- Linens:* Linens come in your choice of several colors. A swatch book is available. There is a linen fee.
- Room/Use Charge:* There may be a room charge for use of our room with a sit down or buffet menu choice selection depending on the extent of the menu. Room charges do vary by each use. **Maximum time limit for room use is six hours or 1:00 A.M. whichever comes first.** Any extension of time must be cleared with management and a room charge will be added (Minimum \$100.00). There is an extra charge for using more than one floor, the deck, or grounds.
- Cake Service:* Our wait staff will cut and serve your cake after your initial cut for a \$.50 per person fee. The fee is applicable for plate and silverware use & cleaning even if our staff does not cut & serve the cake.
- Bar Service:* Bar packages are listed on the beverage menu. New York State law prohibits consumption of alcoholic beverage(s) on our premises that are not purchased through us.
- Parking:* Well lit parking lot with unlimited parking available.
- Entrance:* Covered drive through entrance for convenient, weather protected entry.
- Elevator:* Handicapped accommodations to all three floors, including restrooms. Wheelchair service available.
- Food Counts:* Your tentative count is due Ten days prior to your event date, the final count is due seven days prior. For sit down dinners we require that you make slips for every person to remind people what they ordered and to assist our wait staff in serving you more efficiently. **You will be financially responsible for the final count.**
- Decoration Policy:* No taping or tacking things to the walls. No candles with open flames, they must all be enclosed in order to be lit.



Hors D'oeuvres

(Priced per 100 pieces)

Hot Hors d'oeuvres

<i>Stuffed Mushroom – seafood or sausage</i>	\$125	<i>Potato Skins</i>	\$135
<i>Assorted Mini Quiche</i>	135	<i>Clams Casino</i>	185
<i>Chicken Wings</i>	85	<i>Egg Rolls</i>	75
<i>Zucchini Sticks</i>	75	<i>Deep Fried Ravioli</i>	85
<i>Kabobs:</i>		<i>Spanakopita</i>	95
- <i>Chicken Teriyaki</i>	140	<i>Chicken Duxelle</i>	155
- <i>Oriental Beef</i>	140	<i>Pigs in a Blanket</i>	95
<i>Fried Mozzarella Sticks</i>	85	<i>Chicken Tenders</i>	95
<i>Meatballs Marinara</i>	85	<i>Polish Kielbasa</i>	85
<i>Swedish Meatballs</i>	85	<i>Scallops in Bacon</i>	2.95 each
<i>Fried Mushrooms</i>	75	<i>Shrimp in Bacon</i>	2.95 each
<i>Fried Cauliflower</i>	75	<i>Bean Dip</i>	
<i>Tenderloin w/Béarnaise Sauce on</i>		<i>Chicken Quesadilla</i>	155
<i>Split Silver Dollar Rolls</i>	155	<i>Brie Encroute</i>	165
<i>Mini Crab Cakes</i>	135		

Cold Hors D'oeuvres

<i>Gulf Shrimp</i>	market price	<i>Salami Horns w/ Olives</i>	\$75
<i>Melon & Prosciutto</i>	\$125	<i>Stuffed Celery</i>	
<i>Deviled Eggs</i>	75	<i>w/jalapeno cream cheese</i>	75
<i>Smoked Salmon</i>	2.75 each	<i>Assorted Cold Canapés</i>	165
<i>Vegetables w/ Dip</i>		<i>Cheese/Cracker/Fruit Display</i>	
<i>Serves 25</i>	40	<i>Serves 25</i>	55
<i>Serves 50</i>	75	<i>Serves 50</i>	95
<i>Serves 100</i>	135	<i>Serves 100</i>	170
<i>Serves 200</i>	250	<i>Serves 200</i>	340

All prices are per person unless otherwise stated.

Menu prices are guaranteed 45 days prior to the event. We reserve the right to change any menu pricing in the event of changes of commodities market 45 days prior to your event.

An 18% service charge and applicable NY State sales tax 8% will be applied to all price.



Banquet Buffet Menu



Buffet #1

(afternoon or Sun.)

Oven Roasted Chicken

Sliced Ham

Baked Ziti with Marinara Sauce

Rice Pilaf or Roasted Red Potatoes

Seasonal Vegetable

Garden Salad or Caesar Salad

Seasonal Fruit Salad

Baked Loaf Baguettes

Regular, Decaffeinated Coffees & Teas

\$15.95

Buffet #2

Roast Sirloin of Beef in Marsala Sauce

Oven Roasted Chicken

Baked Ziti with Marinara Sauce

Rice Pilaf or Roasted Red Potatoes

Seasonal Vegetable

Garden Salad or Caesar Salad

Seasonal Fruit Salad

Baked Loaf Baguettes

Regular, Decaffeinated Coffees & Teas

\$19.50

Buffet #3

Roast Sirloin of Beef in Marsala Sauce

Baked Stuffed Sole or Sliced Ham

Boneless Breast of Chicken:

(Marsala, French or Bruchetta)

Waypoint Penne Pasta or Baked Ziti

Rice Pilaf or Roasted Red Potatoes

Seasonal Vegetable

Garden Salad or Caesar Salad

Seasonal Fruit Salad

Baked Loaf Baguettes

Regular, Decaffeinated Coffees & Teas

\$22.50

Buffet #4

Carved Roast Prime Rib

Baked Stuffed Sole or Sliced Ham

Boneless Breast of Chicken:

(Marsala, French or Bruchetta)

Waypoint Penne Pasta or Baked Ziti

Rice Pilaf

Roasted Red Potatoes

Seasonal Vegetable

Garden Salad or Caesar Salad

Fresh Fruit Display

Baked Loaf Baguettes

Regular, Decaffeinated Coffees & Teas

Sherbet

\$27.50



Buffet #5

* **Build Your Own Buffet**- Choice of One item from each Category.

Category #1

Roasted Sliced Pork Loin
Roast Top Round
Roast Sliced Ham

Category #2

Chicken French
Herb Roasted Chicken
Grilled Chicken Bruchetta
Chicken Marsala
Chicken Parmesan

Category #3

Seafood Newburg
Poached Salmon w/ Lemon Cream
Boston Baked Haddock
Stuffed Sole with Lobster Cream

Category #4

Herb Roasted Potato
Rice Pilaf
Baked Penne Pasta
Red Skin Mashed Potatoes

Category #5

Honey Glazed Baby Carrots
Green Beans Almandine
California Style Vegetables
Broccoli & Cauliflower Florets

Chef carved Prime Rib of Beef Au Jus can be added for \$2.00 per person in lieu of an item from category #1.

Chef carved Beef Tenderloin can be added for an additional \$4.00 per person in lieu of an item from category #1.

Complimentary with Buffet #5

Seasonal Fruit Salad
Garden Tossed Salad or Caesar Salad served Family Style
Seasonal Salad
Baked Loaf Baguettes
Coffee Service

\$24.95



** Available Until 2:30 p.m.*

** Buffet #6*

** Buffet #7*

Brunch Buffet

Picnic Buffet

- Scrambled Eggs*
- Bacon*
- Breakfast Sausage*
- Homefries*
- French Toast*
- Fruit Tray*
- Danishes, Muffins, Mini Bagels*
- Regular, Decaffeinated Coffee & Teas*

- Choice of Two Meats:*
- Hamburgers*
- Hot Dogs*
- Italian Sausage*
- Garden Salad*
- Seasonal Salad or Fruit Salad*
- Salt Potatoes*
- Rolls*
- Condiments*

\$12.95

\$11.95

One additional entree:

- Vegetable Lasagna*
- Chicken French*
- Quiche Lorraine*

\$14.95

A minimum of 50 people required for buffet.

Our Executive Chef will be happy to consult with you on any special requests.

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There is an 18% service charge and 8.00% NYS Sales tax added to the total bill on all parties.

A minimum \$75.00 service charge will apply to all functions.



Sit Down Banquet Dinner

** Choose three of the following Entrees**

<i>Pasta Primavera (vegetarian)</i>	<i>\$14.95</i>
<i>Bacon Wrapped Pork Medallions</i>	<i>\$17.95</i>
<i>Chicken French</i>	<i>\$17.95</i>
<i>Chicken Marsala</i>	<i>\$17.95</i>
<i>Chicken Parmesan</i>	<i>\$17.95</i>
<i>Boston Baked Haddock</i>	<i>\$16.95</i>
<i>Stuffed Chicken Breast</i>	<i>\$18.95</i>
<i>Roast Prime Ribs of Beef au jus * 10 oz.</i>	<i>\$19.95</i>
<i>*cooked all medium – medium well 14 oz.</i>	<i>\$21.95</i>
<i>Broiled Scallops</i>	<i>\$19.95</i>
<i>Grilled/Poached Salmon w/ Cucumber Dill Sauce</i>	<i>\$19.95</i>
<i>Herb Seared Tuna</i>	<i>\$21.95</i>
<i>Porterhouse Steak (16 oz.)</i>	<i>\$26.95</i>
<i>Chicken or Beef Wellington</i>	<i>\$28.95</i>
<i>Filet Mignon (10 oz.)</i>	<i>\$26.95</i>
<i>Land and Sea</i>	<i>market price</i>
<i>Lobster Tail</i>	<i>market price</i>
<i>Flat Iron Steak – au poiue'</i>	<i>\$17.95</i>
<i>NY Strip Steak w/ garlic pepper butter</i>	<i>\$21.95</i>

DINNER ALSO INCLUDES

Garden Salad or Caesar Salad

** Choice of Potato or Rice Pilaf Chicken parm. served over pasta)*

** Starch choice will be the same for all dinners*

Seasonal Vegetable

Baked Loaf Baguettes

Regular and Decaffeinated Coffees and Assorted Hot Teas



Dessert Menu



<i>Mini Mud Balls</i> Black Raspberry, Chocolate, Oreo Cookie Dough, Mint Chocolate Chip	\$4.95/pp
<i>Chocolate Confusion</i>	\$5.95/pp
<i>Assorted New York Style Cheesecake</i> New York Vanilla, Raspberry Swirl, Silk Tuxedo, and Chocolate Chip	\$3.75/pp
<i>New York Style Cheesecake w/ fruit topping</i> Choice of Blueberry, Strawberry, or Cherry	\$4.75/pp
<i>Assorted Fruit Pies</i> Apple, blueberry, cherry, and peach	\$3.75/pp
<i>Ice Cream Parfaits</i> Vanilla Ice Cream with chocolate sauce or strawberry topping	\$2.95/pp
<i>Assorted Dessert Table</i>	\$4.95/pp



Banquet Beverage Menu

WayPoint Open Bar

Open Bar pricing is for well liquor, house wines, and all bottled and draft beer.

To upgrade to call liquor (Jack Daniels, Absolut, Tanqueray, Captain Morgan, etc.) and all wines, add \$1.00 per hour.

To upgrade to top shelf (Jameson, Grey Goose, Millers, Tommy Bahama, etc.) add \$2.00 per hour.

1 Hour	\$8.95	3 Hours	\$18.95
2 Hours	\$14.95	4 Hours	\$20.95

Open Beer & Wine

1 Hour	\$6.95
2 Hours	\$10.95
3 Hours	\$12.95
4 Hours	\$14.95

Open Juice & Soda Bar

1 Hour	\$4.95
2 Hours	\$6.95
3 Hours	\$8.95
4 Hours	\$10.95

Wine

(750 ml. Bottle serves approx. 8)

Columbia Crest Chardonnay	\$16.00
Beringer White Zinfandel	\$16.00
Black Opal Cab/Merlot	\$16.00
Talus Pinot Noir	\$16.00
Talus Merlot	\$16.00

Sparkling Wine

(by the bottle)

Korbel Brut	\$22.00
Freixnet Extra Dry	\$18.00
Jaques Bonet Asti	\$12.00
J. Roget	\$12.00

*Carafes – House Wines (serves approximately 10)

*1/2 Carafes – House Wines (serves approximately 6)

1/2 kegs of beer on draft for private parties \$150.00

Serve yourself draft or combine with cash bar if preferred.

***Cash soda bar setup charge \$25.00/4 hours, \$10.00 each additional hour**

(This is a private portable bar with bartender exclusively for your event).

* Patrons pay the bartender for drinks as ordered.

***Cash alcoholic bar setup charge \$25.00/4 hours, \$10.00 each additional hour.**

(This is a private portable bar with bartender exclusively for your event)

* Patrons pay the bartender for drinks as ordered.

***Both soda and alcoholic bar setup have 50 person minimum.** Charge for under 50 guests is \$75.00/4 Hours, \$10.00 each additional hour.

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