



*W*AYPOINT 4180  
at westford commons

[WWW.WAYPOINT4180.COM](http://WWW.WAYPOINT4180.COM)

# Breakfast & Brunch Buffets

Included freshly brewed regular and decaffeinated coffees, tea, herbal teas and orange juice

## Breakfast Buffets

### Classic Continental - \$9.00

Fresh Fruit Salad  
Fresh Assorted Pastries  
Scones and Muffins  
Bagels  
Served with jellies, butter and cream cheese

### Chefs Classic Breakfast - \$15.00

Fresh Fruit Salad  
Scrambled Eggs  
Smoked Bacon  
Sausage Links  
Country Potatoes  
Toast and Bagel Station  
Served with jellies, butter and cream cheese

### Chefs Signature Breakfast - \$18.00

Fresh Fruit Salad  
Assorted Frittatas  
Chicken Crepes  
Fried Potatoes and Peppers  
Flat Bread with Eggs and Bacon  
Sausage Links

## Brunch Buffets

### Classic Brunch - \$24.00

Fresh Fruit Salad  
Scrambled Eggs, Frittata or Quiche  
Chicken Francaise or Chicken Caprese  
Hash Brown Potatoes  
French Toast or Pancakes  
Assorted Breakfast Breads  
Bacon and Sausage

### Chefs Signature Brunch - \$28.00

Omelet Station with Assorted Toppings  
Sausage and Bacon  
Roasted Redskin Potatoes  
Chicken Marsala  
Cheese Blintzes with Berry Topping  
Penne with Vodka Sauce  
Creme Brulee French Toast  
(Chef Attendant fee \$50.00)

# Themed Lunch Buffet Selections

Served with freshly brewed regular  
and decaffeinated coffees, herbal tea and iced tea

**Baked Potato Bar** - House-made chili and fresh baked potatoes with your favorite fixings including: sour cream, fresh bacon bits, shredded cheese, jalapeños, scallions, salsa fresca, French-style fried onions, whipped butter and black olives. Served with homemade cookies. \$14.00

**Taste of Italy** - Tossed caprese salad with aged balsamic vinegar, Caesar salad with freshly shaved parmesan cheese, classic chicken parmesan, penne pasta tossed with basil-pesto alfredo, fresh green beans garnished with roasted almonds, garlic bread sticks and served with a variety of Italian desserts. \$21.00

**Mexican Fiesta** - Caesar salad in creamy cilantro dressing, crispy tortilla chips and fresh salsas, Southwestern pasta salad, cheese enchilada, build your own tacos: ground beef and shredded chicken, diced tomatoes, shredded lettuce, cheddar cheese, sour cream, guacamole and salsa fresca with warm flour tortillas, Spanish rice, refried beans and an assortment of desserts. \$23.00

**Tailgate** - Pulled pork on brioche bun, two flavors of wings, domestic meat and cheese tray, erudite, hummus and pasta salad, buffalo chicken dip, homemade chips and homemade cookies. \$21.00

**The Classic Delicatessen** - Mixed greens salad with Cabernet vinaigrette and ranch dressings on the side, fresh-cut minted fruit salad, slice prosciutto, sliced roast beef, smoked turkey breast, sliced grilled chicken breast, marinated grilled vegetables, variety of domestic and imported cheeses, fresh lettuce, sliced tomatoes, pickle spears, appropriate condiments, fresh breads, rolls and wraps and an assortment of desserts. \$19.00

## Lunch Salads

Served with freshly brewed regular and decaffeinated coffees, herbal tea and iced tea, with chef's choice of dessert

**House Salad** - Crisp-cut greens topped with tomatoes, cucumber, carrots, croutons, red onion, and drizzled with house-made balsamic vinaigrette served with a delightful pretzel roll. \$12.00

**Chicken Caesar** - Herb grilled chicken served over fresh crisp hearts of romaine lettuce topped with classic Caesar dressing, grated parmesan cheese, Roma tomato rings, house-made croutons, and sliced red onions, accompanied with garlic bread sticks. \$16.00

**Southwestern Chicken Salad** - Lush baby greens, grilled chicken, fire-roasted corn, bold black beans and shredded cheddar cheese, all placed around an array of tri-colored tortilla chips with salsa and sour cream. \$16.00

**Waypoint 4180 Chopped Salad** - Greens topped with diced oven-roasted turkey breast, diced ham, savory avocado, shredded cheddar cheese, chilled hard-boiled eggs, crispy bacon, blue cheese crumbles and ripe Roma tomatoes, with herbed croutons and ranch dressing, served with warm rolls and butter. \$16.00

**Market Fresh** - Crunchy radicchio, Boston lettuce and baby arugula, all tossed carefully with candied walnuts, feta cheese, fresh strawberries, marinated artichoke hearts and fresh cucumber slices, drizzled with a delicious raspberry balsamic vinaigrette. \$14.00

## Lunch Sandwich Board

Served with freshly brewed regular and decaffeinated coffees, herbal tea and iced tea, with chef's fresh baked cookies and brownies

**Tuscan Grilled Vegetable** - Marinated garden vegetables in a fine herb balsamic vinaigrette grilled to enhance the natural flavors, and served with herb cream spread on a hoagie roll with house-made chips. \$12.00

**Deli Stacks** - Sliced honey ham, oven roasted turkey breast, roast beef, cheddar cheese, fresh lettuce, ripe tomato, on a submarine rolls, served with potato salad. \$13.00

**Waypoint 4180 Signature Steak** - Charbroiled tri-tip steak on a toasted hoagie topped with roasted peppers, chipotle mayonnaise, and melted Swiss cheese, served with house-made potato salad. \$13.00

## Boxed Lunches

All boxed lunches served with assorted soft drinks or bottled water, condiments, kettle potato chips, bakery fresh cookie and whole fresh fruit

**Flatbread Chicken Wrap** - Marinated grilled chicken breast, plum tomatoes, shredded lettuce, avocado puree and asiago cheese. \$13.00

**Turkey Focaccia** - Smoked turkey, field greens, sundried tomatoes and mozzarella. \$13.00

**Vegetable Tortilla** - Flour tortilla filled with grilled portobello, roasted peppers, picked red onions, mixed greens and vine ripened tomatoes. \$12.00

**Italian Grinder** - Italian ham, Genoa salami, pepperoni, provolone cheese, bib lettuce, roma tomato, and Italian vinaigrette on fresh baguette. \$15.00

**The Original** - Philly cheese steak sandwich on a crusty roll with thinly sliced sautéed ribeye beef and melted provolone cheese and peppers. \$15.00

**Croissant Sandwich** - Fresh made tuna salad with lettuce, tomato on a fresh baked flaky croissant (chicken salad or ham and cheese also available). \$12.00

## Specialty Breaks

Minimum of 15 people

All specialty breaks include fresh brewed regular and decaffeinated coffees, herbal tea, iced tea and assorted sodas

**REFRESH** - Chef's selection of various sweet & salty snacks, freshly baked cookies, locally grown crudite tray and whole fruit. \$12.00

**THE COOKIE JAR** - Fresh from our culinary staff, assorted fresh baked cookies: chocolate chip, oatmeal, peanut butter and white chocolate macadamia nut, house-made fudge brownies, assorted milks. \$13.00

**THE BALL PARK** - Chips and salsa, warm soft pretzels with mustard, freshly baked cookies and whole fruit. \$12.00

**THE ENERGIZER** - Whole fruit, breakfast bars or granola bars, and yogurt bar, with assorted toppings, served with chilled juices. \$15.00

**MID-DAY FIESTA** - Mini empanadas, tricolor tortilla chips with salsa, warm golden queso, pickled jalapeño peppers, non-alcoholic sangria, bottled water. \$13.00

# Hors D'oeuvres

Minimum of 50 pieces with entrée selection  
Prices per 50 pieces

## Cold Hors D'oeuvres

- Salami coronets stuffed with herbed cream cheese - \$125.00
- Fresh mozzarella, basil and tomato bruschetta - \$150.00
- Chicken pineapple salad in a phyllo cup - \$175.00
- Marinated asparagus tips wrapped with prosciutto - \$175.00
- Assorted canapes - \$80.00
- Mediterranean salad on a skewer - \$125.00
- Tortellini skewer with pesto dipping sauce - \$90.00
- Blackened beef tenderloin three pepper salsa - \$200.00
- Tomato and olive crostini - \$150.00
- Pear tomato and mozzarella pesto baguette - \$175.00
- Fresh melon skewer - \$80.00
- California roll with crab, cucumber, nori and aioli - \$175.00
- Cheese Display - \$150.00
- Vegetable Display - \$110.00
- Fresh Fruit Display - \$110.00

## Hot Hors D'oeuvres

- Stuffed mushroom caps with spinach and feta cheese served with alfredo sauce - \$150.00
- Phyllo cup filled with chicken, caramelized onion and sundried tomatoes - \$150.00
- Roasted eggplant and roma tomato relish on pita bread toast - \$160.00
- Spanakopita triangles - \$150.00
- Crab rangoon with Asian dipping sauce - \$200.00
- Marinated artichoke stuffed with crabmeat - \$200.00
- Bacon wrapped scallops w/ blue cheese dip - \$200.00
- Brie with raspberries en croute - \$165.00
- Coconut crusted shrimp orange marmalade sauce - \$175.00
- Beef wellington in puff pastry - \$180.00
- Maryland lump mini crab cakes - \$250.00
- Lobster mac n' cheese tarts - \$160.00
- Assorted mini quiche - \$135.00

# Dinner Buffet - Create Your Own

Prices are per person and based on two hours of service. A \$50.00 surcharge will apply for parties under 25 people. Carving Station may be added to buffet, priced accordingly.

**Dinner Buffets includes seasonal mixed green salad with your choice of dressing. Fresh baked breads and whipped butter; Regular and decaffeinated coffee, herbal tea and iced tea. Chef's choice of dessert.**

**Three Entrée Selection - \$32.00**

**Four Entrée Selection - \$36.00**

## **Entrée**

### **Chicken**

Seared chicken breast with wild mushroom sauce

Roasted chicken with sherry orange glaze

Margarita chicken braised with fruit salsa

Beer braised chicken with pretzel stuffing and stone ground mustard cream sauce

### **Seafood**

Pistachio crusted salmon

Grilled mahi mahi with tropical fruit salsa

Citrus marinated grouper with orange-ginger run salsa

Kahlua seabass

### **Beef**

Beef bourguignon mushrooms and pear onions

Beef short ribs - four hour braised premium short ribs with me riot, garlic and fresh herbs

Grilled marinated flank steak with teriyaki glaze

### **Pork**

Roasted pork loin apple jack reduction

Pork milanese provencal Sauce

Stuffed pork loin with spinach and feta

## **Enhancements (choose two)**

Garlic Mashed Potatoes

Wild Mushroom Risotto

Roasted Red Skin potatoes

Sweet Potato Mashed

Parsley Buttered Potatoes

Wasabi Mashed Potatoes

Roasted Lyonnaise Potatoes

Herbed Couscous

Ziti with Vodka Sauce

Cheese Ravioli with Tomato Sauce

Penne with Meatballs

Homemade Mac n' Cheese

## **Choice of Vegetables (choose one)**

Sauteed Baby Carrots and Sugar Snap Peas

Sauteed Green Beans

Steamed Broccoli

California Medley

Sautéed Mixed Garden Vegetables

Stir-Fry Style Vegetables

Sauteed Zucchini and Yellow Squash with Cherry Tomatoes

# Plated Dinner Selections

Dinner selections are served with first course choice of salad, chef's choice of appropriate vegetables, fresh baked rolls and butter. Includes fresh brewed regular and decaffeinated coffees, herbal tea, iced tea.

## First Course Salad (Select one)

**Waypoint 4180 Salad** - Mixed greens, fresh strawberries, mandarin oranges, blue cheese crumbles, candied pecans with our house-made white balsamic dressing.

**Traditional Caesar** - Fresh romaine lettuce, homemade croutons, fresh shaved parmesan cheese and our Chef's Homemade Caesar Dressing.

**Minted Fruit Salad** - Hand-cut fruit, mixed with savory mint and drizzled with an orange champagne reduction, served in a crisp butter lettuce cup.

## Entrée

**Chicken Marsala** - Pan-seared chicken breast, covered with a rich mushroom marsala wine sauce and served with roasted garlic mashed potatoes. \$19.00

**Chicken Francaise** - Egg dipped, flour breaded chicken cutlets with a lemon-butter and white wine sauce served with a creamy risotto with portobello mushrooms. \$21.00

**Chicken Caprese** - Grilled chicken breast with fresh diced tomatoes, mozzarella cheese and fresh basil leaves with a balsamic reduction glaze served with Yukon roasted yellow potatoes. \$21.00

**Seared Mahi Mahi** - Seasoned and seared sustainable mahi mahi topped with an invigorating mango champagne glaze and accompanied by herbed Parmesan polenta fritters. \$25.00

**Pistachio Crusted Salmon** - Crunchy pistachio topping crowned over a salmon filet and baked paired with fresh herb rice pilaf. \$25.00

**Filet Mignon** - Hand-cut 8oz filet of beef and port caramelized onions and mushrooms, with farm fresh baked potato. \$32.00

**Ribeye Steak** - 10oz bone-in ribeye steak seasoned and grilled to perfection, finished with an herb mustard and accompanied by exquisite cheddar mash potatoes. \$34.00

**Roasted Prime Rib of Beef** - Slow-roasted prime rib of beef rubbed with fine herbs and spices, accompanied by au jus and creamy horseradish, served with healthy oven-roasted red potatoes. \$29.00

**Vegetarian Tart** - Flaky black pepper and cayenne crust, filled with farm fresh zucchini, squash, tomatoes, mashed potatoes and quinoa. \$18.00

**Grilled Double Thick Pork Chop** - Double thick bone-in pork chop encrusted with dried chilies, grilled and paired with our house-made natural apple glaze accompanied with chorizo cheddar cornbread dressing. \$24.00



## Duet Dinner Selections

Dinner selections are served with first course choice of salad, chef's choice of appropriate vegetables, fresh baked rolls and butter. Includes fresh brewed regular and decaffeinated coffees, herbal tea, iced tea.

### First Course Salad (Select one)

**Waypoint 4180 Salad** - Mixed greens, fresh strawberries, mandarin oranges, blue cheese crumbles, candied pecans with our house made white balsamic dressing.

**Traditional Caesar** - Fresh romaine lettuce, homemade croutons, fresh shaved parmesan cheese and our Chef's Homemade Caesar Dressing.

**Minted Fruit Salad** - Hand-cut fruit, mixed with savory mint and drizzled with an orange champagne reduction, served in a crisp butter lettuce cup.

### Duet

**Black Angus Petite Filet topped with bearnaise sauce & Crab Stuffed Shrimp** - topped with champagne beurre blanc served with Parmesan fingerling potatoes. \$49.00

**Surf & Turf** - Local and grass-fed grilled baseball-cut sirloin with 4 oz. lobster tail with drawn butter served with oven-roasted red potatoes. Market Price

**Black Angus Petite Filet with caramelized mushroom shallots & Kahlua Seabass** - paired with fresh herb rice pilaf. \$45.00

**Salmon and Shrimp** - 7 oz. grilled salmon and shrimp skewer with garlic butter sauce. Served with fresh pineapple orzo. \$34.00

## Waypoint 4180 Premiere Stations & Displays

Other station options available upon request to add to your existing menu.

**Mashed Potato Martini Bar** - Mashed Yukon gold potatoes, roasted sweet potatoes and boiled red bliss potatoes with sour cream, whipped butter, chives, diced bacon, shredded cheddar cheese and guacamole. \$9.00

**Chef Attended Omelet Station** - The Chef will help you design your own omelet with a variety of choices including: Sautéed mushrooms, tomato dices, bacon, sausage, ham, peppers, cheddar, Swiss, feta and spinach. \$10.00

**Chef Attended Pasta Station** - Trio of pastas: penne, straight-cut ziti, cheese tortellini, marinara sauce, Alfredo sauce, Italian sausage, marinated chicken, mushrooms, broccoli, peppers, red onions, Parmesan cheese and basil pesto, tossed to order. \$12.00

**The Raw Bar Display** - Shrimp, oysters on the half shell, snow crab claws, cocktail sauce, horseradish and lemons. Market Price

**Artisan Cheese and Cracker Display** - Assorted domestic and imported cheese, dried fruit, roasted nuts and apricot chutney, farm-fresh erudite, seasoned fresh-cut and baby vegetables, buttermilk ranch and sun-dried tomato yogurt dip. \$12.00

**Whole Salmon Display** - Displayed in Classic fashion, served with lemon slices, cucumbers and yogurt dill sauce. Market Price

# Waypoint 4180

## Wedding Packages

### Your Event Package Includes:

Personalized Event Planning Assistance

Complimentary Accommodations for the Bride and Groom for Weddings of 300+  
(based on availability)

Champagne Toast for Bridal Party

White or Ivory Linens, China, Crystal and Flatware

First Class Table Service from Our Professional Staff

Customized Dinner Options

Five Hour Bar Service

Cake Cutting and Serving

Cookie Display Service

Our Congratulatory Note on our Billboard

Coffee Station with Flavored Syrups, Shaved Chocolate, Whipped Cream, Tea and Iced Tea

# Waypoint 4180 Weddings

## **The Eternity**

Includes Waypoint 4180's medley of fresh artisan rolls, butter and hot peppers.  
Regular and decaffeinated coffee station with flavored syrups,  
shaved chocolate and whipped cream, tea and iced tea.

## **Waypoint 4180 Eternity Selection**

Five-hour supreme shelf bar with champagne toast for bridal party and all the guests

## **Appetizers**

Antipasto Display - Cured imported and domestic meats, as well as pickled vegetables and condiments.  
Including: sliced prosciutto, Genoa salami, hard chorizo all accompanied with kalamata and stuffed queen olives, pepperoncini and cherry peppers garnished with marinated golden tomatoes and artichoke hearts

## **Butlered**

Spanakopita, mushroom crostini with boursin cheese, caramelized mushroom with a balsamic glaze, mini quiche tarts

## **Salad - your choice to be served**

## **Choice of Two Carving Stations**

**Tenderloin of Beef** with caramelized mushroom caps and demi glaze

**Roast Turkey Breast** with cranberry demi glaze

**Slow-Roasted Flavorful Ham** served with honey mustard and pineapple relish

**Center Cut Pork Loin** Topped with fresh apples and natural spices served with warm apple

## **Choice of Two Entrées**

## **Choice of Two Pastas**

## **Choice of Sauces**

## **Choice of Two Sides**

## **Choice of One Late Night Snack**

**\$114.00 for Saturdays (May through October)**

**\$107.00 any other day or time**

# Waypoint 4180 Weddings

## **The Engagement**

Includes Waypoint 4180's medley of fresh artisan rolls, butter and hot peppers.  
Regular and decaffeinated coffee station with flavored syrups,  
shaved chocolate and whipped cream, tea and iced tea.

## **Waypoint 4180 Engagement Selection**

Five-hour premium shelf bar with champagne toast for bridal party

### **Appetizers**

Antipasto display with cheeses, crudite and hummus

### **Butlered**

Mushroom crostini with boursin cheese and balsamic glaze

### **Salad**

Served mixed greens, fresh strawberries, mandarin oranges, crumbled blue cheese,  
candied pecans with our home made white balsamic dressing or your choice

### **Carving Station (choice of two)**

**Tenderloin of Beef** with caramelized mushroom caps and demi glaze

**Roast Turkey Breast** with cranberry demi glaze

**Slow-Roasted Flavorful Ham** served with honey mustard and pineapple relish

**Center Cut Pork Loin** Topped with fresh apples and natural spices served with warm apple spiced glaze

### **Choice of Two Entrées**

### **Choice of One Pasta**

### **Choice of One Sauce**

### **Choice of Two Sides**

**\$76.00 for Saturdays (May through October)**

**\$71.00 any other day or time**

# Waypoint 4180 Weddings

## **The Courtship**

Includes Waypoint 4180's medley of fresh artisan rolls, butter and hot peppers.  
Regular and decaffeinated coffee station with flavored syrups,  
shaved chocolate and whipped cream, tea and iced tea.

## **Waypoint 4180 Courtship Selection**

Five-hour Top shelf bar with champagne toast for bridal party

### **Appetizers**

Antipasto display with cheeses, crudite and hummus

### **Salad**

Served mixed greens, fresh strawberries, mandarin oranges, crumbled blue cheese,  
candied pecans with our homemade white balsamic dressing

### **Choice of Two Entrées**

### **Choice of Two Pastas**

### **Choice of Two Sauces**

### **Choice of Two Sides**

### **Carving Station Upgrade**

Carved Sirloin - \$5.95

Carved Prime Rib - \$9.95

Carved Tenderloin - market price

### **Upgrade Liquor**

Premium \$4.00 / Super Premium \$6.00

**\$66.00 for Saturdays (May through October)**

**\$61.00 any other day or time**

# Waypoint 4180 Weddings

## **The Destination**

Includes Waypoint 4180's medley of fresh artisan rolls, butter and hot peppers.  
Regular and decaffeinated coffee station with flavored syrups,  
shaved chocolate and whipped cream, tea and iced tea.

## **Waypoint 4180 Destination Selection**

Five-hour house shelf bar with champagne toast for bridal party

### **Appetizers**

Assorted cheeses, vegetables and fresh fruit display

### **Salad**

Served mixed greens, fresh strawberries, mandarin oranges, crumbled blue cheese,  
candied pecans with our homemade white balsamic dressing

### **Choice of Two Entrées**

### **Choice of One Pasta**

### **Choice of One Sauce**

### **Choice of Two Sides**

### **Carving Station Upgrade**

Carved Sirloin - \$5.95

Carved Prime Rib - \$9.95

Carved Tenderloin - Market Price

### **Upgrade Liquor**

Top Shelf \$2.00 / Premium \$4.00 / Super Premium \$6.00

**\$60.00 for Saturdays (May through October)**

**\$55.00 any other day or time**

# Wedding Package Enhancements

## Salads

**Waypoint 4180 Signature Salad** - Mixed greens, fresh strawberries, mandarin oranges, blue cheese crumbles, candied pecans with our house made white balsamic dressing

**Traditional Caesar** - Fresh romaine lettuce, homemade croutons, fresh shaved Parmesan cheese and our Chef's Homemade Caesar Dressing

**Minted Fruit Salad** - Hand-cut fruit, mixed with savory mint and drizzled with an orange champagne reduction, served in a crisp butter lettuce cup.

## Entrée Selections

Chicken Marsala  
Chicken Francaise  
Chicken Caprese  
Pistachio Crusted Salmon  
Roasted Pork Loin  
Filet Medallions  
Herb Crusted Cod  
Slow Roasted Slice Roast Beef in au jus  
Italian Egg Plant Stack

## Choice of Starch

Garlic Mashed Potatoes  
Wild Mushroom Risotto  
Roasted Red skin Potatoes  
Sweet Potato Mashed  
Parsley Buttered Potatoes  
Wasabi Mashed Potatoes  
Roasted Lyonnaise Potatoes  
Herbed Couscous  
Pineapple Orzo

## Pasta Selection

Ziti  
Cheese Ravioli  
Penne  
Homemade Lobster Mac n' Cheese  
Farfalle  
Orecchiette

## Choice of Vegetables

Sautéed Baby Carrots and Sugar Snap Peas  
Sautéed Green Beans  
Steamed Broccoli  
California Medley  
Sautéed Mixed Garden Vegetables  
Stir-fry Style Vegetables  
Sautéed Zucchini and Yellow Squash with Cherry Tomatoes

## Pasta Sauces

Ala Vodka  
Homemade Tomato Basil Marinara  
Alfredo  
Chef's Traditional Red Sauce  
Meat Sauce  
Aglio e' Olio

# Waypoint 4180 Late Night Snacks

## **Flat Bread Station \$12.00**

An assortment of your favorite flat breads; briar hill, margarita, pepperoni and cheese, scrambled eggs and bacon.

## **Slider Station \$13.00**

Grilled chicken with boursin cheese and roasted red pepper on a brioche roll, cheeseburger slider with all the added items to make the perfect burger.

## **French Fry Bar \$8.00**

House-cut French fries and seasoned spiral cut fries, served hot with warm nacho cheese, sweet potato fries served hot with brown sugar butter.

## **S'mores Bar \$9.00**

Mini graham crackers, bite size chocolate bar with miniature marshmallows.

## **Breakfast Sandwich Station \$10.00**

Bacon, egg and cheese on a crispy English muffin, breakfast burrito with scrambled eggs, sausage, cheese and salsa.

## **Baked Potato Bar \$10.00**

House-made chili and fresh baked potatoes with your favorite fixings including: sour cream, fresh bacon bits, shredded cheese, jalapeños, scallions, salsa fresca, French-style fried onions, butter and black olives. Served with homemade cookies.

## **Dessert Bar \$9.00**

All your favorites in one place. Ice cream sandwiches, drum sticks, chocolate chip cookie sandwich, fudge bars.



# Bar Menu

Price based on 100 person minimum  
Bottle of House Wines: \$25.00  
Champagne Selections Starting: \$15.00

## House Shelf Bar

\$10.75 per person: 1 hour  
\$11.75 per person: 2 hours  
\$12.75 per person: 3 hours  
\$13.75 per person: 4 hours  
\$14.75 per person: 5 hours

Seagram's 7 Whiskey  
Black Velvel Whiskey  
Smirnoff Vodka  
Seagrams Gin  
Captain Morgan Rum  
Malibu Rum  
Ten High Bourbon  
Lauders Scotch  
Don Q White Rum  
La Prima Tequila  
Amaretto  
Peach Schnapps  
Coors Light  
Miller Light  
MGD  
MGD 64

## House Selections:

White Zinfandel  
Chardonnay  
Cabernet  
Merlot  
Pinot Grigio  
Riesling  
Moscato

## Top Shelf Bar

\$12.75 per person: 1 hour  
\$13.75 per person: 2 hours  
\$14.75 per person: 3 hours  
\$15.75 per person: 4 hours  
\$16.75 per person: 5 hours

Seagram's 7 Whiskey  
Black Velvet Whiskey  
Canadian Club Whiskey  
Smirnoff Vodka  
Gordon's Gin  
Jim Beam Bourbon  
Bacardi Rum  
Captain Morgan Rum  
Malibu Rum  
J&B Scotch  
Sauza Tequila  
Amaretto  
Peach Schnapps  
Coors Light  
Miller Light  
MGD  
MGD 64

## House Selections:

White Zinfandel  
Chardonnay  
Cabernet  
Merlot  
Pinot Grigio  
Riesling  
Moscato

## Premium Shelf Bar

\$14.75 per person: 1 hour  
\$15.75 per person: 2 hours  
\$16.75 per person: 3 hours  
\$17.75 per person: 4 hours  
\$18.75 per person: 5 hours

Seagram's VO Whiskey  
Canadian Club Whiskey  
Jack Daniel's Whiskey  
Absolut Vodka  
Ketel One Vodka  
Stolichnaya Vodka  
Beefeater Gin  
Tanqueray Gin  
Jim Beam Bourbon  
Bacardi Rum  
Captain Morgan Rum  
Malibu Rum  
Dewars Scotch  
Cuervo Gold Tequila  
Disaronno Amaretto  
Peach Schnapps  
Bailey's  
Kahlua  
White Sambuca  
Coors Light  
Miller Light  
MGD  
MGD 64

## House Selections:

White Zinfandel  
Chardonnay  
Cabernet  
Merlot  
Pinot Grigio  
Riesling  
Moscato

## Super Premium Shelf Bar

\$17.75 per person: 1 hour  
\$18.75 per person: 2 hours  
\$19.75 per person: 3 hours  
\$20.75 per person: 4 hours  
\$21.75 per person: 5 hours

Crown Royal Reserve  
Crown Royal Whiskey  
Jack Daniels Whiskey  
Belvedere vodka  
Absolute Vodka  
Grey Goose Vodka  
Ciroc Vodka  
Ketel One vodka  
Bombay Sapphire Gin  
Beefeater Gin  
Tanqueray Gin  
Makers Mark  
Bourbon  
Woodford Reserve bourbon  
Jim Beam Bourbon  
Bacardi Rum  
Captain Morgan Rum  
Malibu Rum  
Chivas Regal Scotch  
Dewars Scotch  
Johnny Walker Red Scotch  
Cuervo 1800 Tequila  
Cuervo Gold Tequila  
Disaronno Amaretto  
Peach Schnapps  
Baileys  
Kahlua  
White Sambuca  
Grand Marnier  
Cointreau  
Coors Light  
Miller Light  
MGD  
MGD 64

## House Selections:

White Zinfandel  
Chardonnay  
Cabernet  
Merlot  
Pinot Grigio  
Riesling  
Moscato

## Waypoint Liquor Packages

Under 100-person function priced on a consumption basis

Fee for Cash Bars and Consumption Bars  
\$75.00 per bartender

Beer, Wine and Soft Drink Bar  
\$12.00 per person

Soft Drink Bar Only  
\$6.50 per person

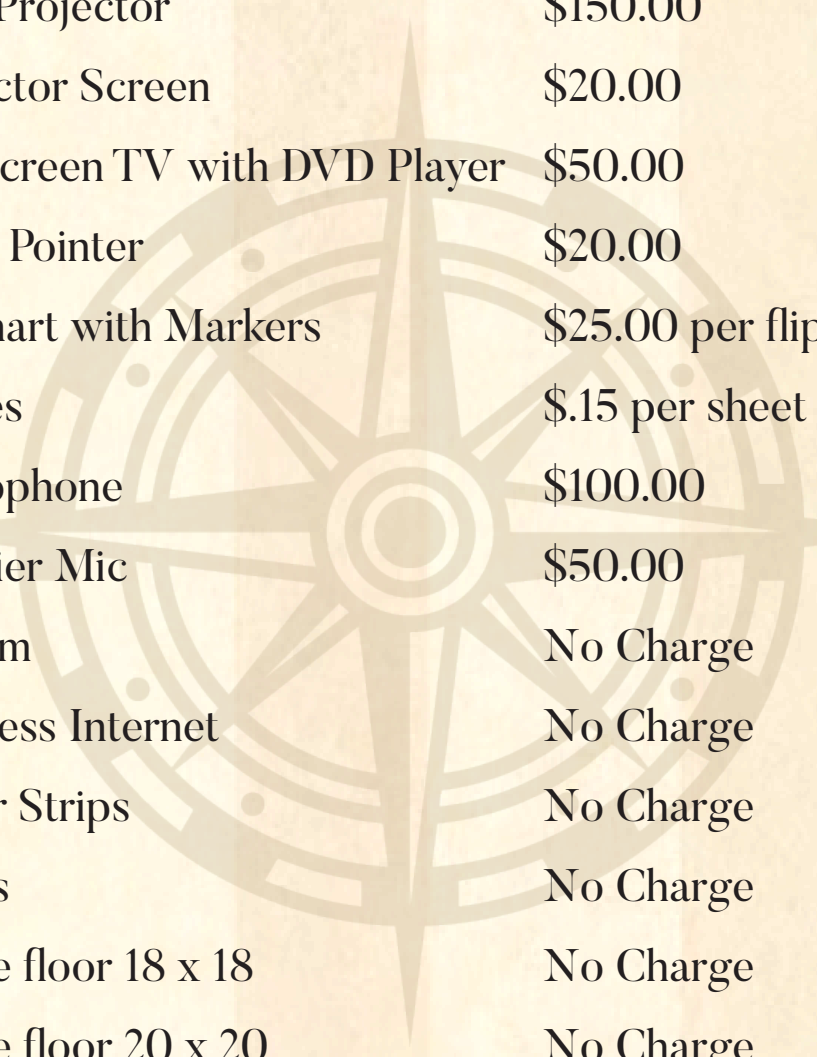
Create your own Signature Cocktail  
\$6.50 per person

Mimosas  
\$5.00 per person

## Audio Visual

LED3 is Waypoint 4180 exclusive vendor for any additional AV equipment an event may require. Please call them directly with any of your needs.

Waypoint 4180 will have the following items available on the property for rental.



LCD Projector	\$150.00
Projector Screen	\$20.00
Flat Screen TV with DVD Player	\$50.00
Laser Pointer	\$20.00
Flipchart with Markers	\$25.00 per flipchart
Copies	\$.15 per sheet
Microphone	\$100.00
Lavalier Mic	\$50.00
Podium	No Charge
Wireless Internet	No Charge
Power Strips	No Charge
Easels	No Charge
Dance floor 18 x 18	No Charge
Dance floor 20 x 20	No Charge
Dance Floor 24 x 24	No Charge

Your meeting room will be supplied with complimentary Waypoint 4180 note pads and pens, mints and water on the tables.