



*W*AYPOINT 4180  
at westford commons

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

All prices subject to change  
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# Breakfast & Brunch Buffets

Includes coffee, hot tea, iced tea.

## Breakfast Buffets

### Classic Continental

Fresh Fruit Salad  
Assorted Pastries  
Assorted Breakfast Muffins  
Yogurt with Granola

### Chef's Classic Breakfast

Fresh Fruit Salad  
Scrambled Eggs  
Applewood Bacon OR Maple Sausage Patties  
Country Potatoes  
Assorted Pastries

## Add Ons

Bakers Dozen Assorted Bagels  
Cheesy Hash Brown Casserole  
Cheese Blintzes w/ Berry Topping  
Omelette Bar  
Waffle Bar

## Soft Drinks

## Assorted Juices

## Brunch Buffets

### Classic Brunch

Scrambled Eggs, Frittata or Quiche (*choose 1*)  
Choice of Chicken (*5 options, choose 1*)  
Hash Brown Potato Cakes  
French Toast Sticks  
Assorted Breakfast Muffins  
Applewood Bacon OR Maple Sausage Patties

### Chef's Signature Brunch

Fresh Fruit Salad  
Frittata, Quiche or Omelette Bar (*choose 1*)  
Applewood Bacon OR Maple Sausage Patties  
Roasted Redskin Potatoes  
Choice of Chicken (*5 options, choose 1*)  
Stuffed French Toast  
Penne with Vodka Sauce

## Chicken options:

Caprese  
Francaise  
Marsala  
Milanese  
Swiss

## Mimosa or Sangria Bar

Blueberries, Strawberries, Mandarin Oranges

Custom plated options available.



## Lunch Salads

Includes coffee, hot tea, iced tea.  
Served with a garlic and herb roll.

**House Salad** - Mixed greens topped with tomatoes, cucumber, carrots, and your choice of dressing.

- Add grilled chicken breast, steak, salmon, or three jumbo shrimp

**Caesar Salad** - Fresh crisp hearts of romaine lettuce topped with classic Caesar dressing, shaved parmesan cheese, and house-made croutons.

- Add grilled chicken breast, steak, salmon, or three jumbo shrimp

**Southwestern Chicken Salad** - Mixed greens, grilled chicken, shredded cheddar-jack, roasted corn and black bean salsa. Served with tri-colored tortilla chips and Tex-Mex ranch dressing.

**Waypoint 4180 Chicken Salad** - Mixed greens, grilled chicken, fresh strawberries, mandarin oranges, crumbled feta, candied pecans, and your choice of dressing.

**Cranberry Apple Chicken Salad** - Mixed greens, grilled chicken, Granny Smith apples, dried cranberry, crumbled feta, candied pecans, and your choice of dressing.

**Antipasto Salad** - Fresh crisp hearts of romaine topped with Genoa salami, pepperoni, provolone cheese accompanied with kalamata and stuffed queen olives, pepperoncini and our house Italian dressing.

## Lunch Sandwich Board

Includes coffee, hot tea, iced tea.  
Served with choice of cole slaw, potato salad, or tossed salad  
and choice of cookies or brownies.

**Custom Deli Hoagie** - Your choice of ham, turkey or roast beef and choice of cheese with fresh lettuce and ripe tomato on a hoagie roll.

**Scoops** - Your choice of ham, chicken, tuna or egg salad with fresh lettuce and ripe tomato on a butter croissant.

**Mambo Italiano** - Ham, salami, pepperoni, hot pepper or provolone cheese with fresh lettuce, ripe tomato, red onion and pepper rings on a hoagie roll.

- Upgrade meats: capicola or prosciutto

### Add-Ons

*Chicken Noodle, Wedding, Tomato Basil or Chicken Orzo soup*



## Boxed Lunches

Served with bottled water, condiments, kettle potato chips, bakery fresh cookie and whole fresh fruit.

**Vegetable Tortilla** - Flour tortilla filled with grilled portabello, onion, roasted peppers, mixed greens, and vine ripened tomatoes.

**Tortilla Chicken Wrap** - Marinated grilled chicken breast, plum tomatoes, shredded lettuce, avocado and aged provolone cheese.

**Croissant Sandwich** - Fresh made choice of chicken, tuna or egg salad with lettuce & tomato on a butter croissant.

**Italian Sub** - Ham, Genoa salami, pepperoni, aged provolone cheese, lettuce, roma tomato and Italian vinaigrette on hoagie roll.

**Turkey Boursin Ciabatta** - Sliced smoked turkey breast with Boursin cheese, roasted red peppers, lettuce and tomato served on a ciabatta roll.

## Specialty Breaks

**Refresher** - Chef's selection of various sweet & salty snacks, freshly baked cookies, and bananas.

**The Cookie Jar** - Chef's selection of assorted freshly baked cookies & gourmet fudge brownies.

**The Fairway** - Tri-color tortilla chips, pico de gallo, warm soft pretzels with mustard, cheese sauce, roasted peanuts, and mini corn dogs.

**The Energizer** - Fresh fruit salad, granola bars, and yogurt with assorted toppings.



# Lunch Buffets

## The Birdie

**Choice of Two:** Cole Slaw, Potato Salad, Pasta Salad, Tossed Salad

**Choice of Two:** Hamburgers, Hot Dogs, Bratwursts, Italian Sausage

Toppings: Shredded cheese, chili, relish, mayonnaise, ketchup, mustard, pickles, lettuce, tomatoes and onions.

Includes baked beans, buttered corn, Chef's homemade macaroni and cheese.

Cookies and Brownies

## The Eagle

**Choice of Two:** Cole Slaw, Potato Salad, Macaroni Salad, Italian Spring Salad

**Choice of Two:** BBQ Chicken, Baby Back Ribs, Pulled Pork, Fried Chicken

**Choice of Three:** Baked Beans, Buttered Corn, Chef's Homemade Macaroni and Cheese, Southern Style Shaved Brussel Sprouts

Cornbread

Apple Crisp

## The Hole in One

Tossed salad with garlic and herb rolls.

USDA Choice 12 oz. New York Strip and baked potato.

Assorted Pies

### Upgrades:

Ribeye

Filet Mignon

Tomahawk



# Hors D'oeuvres

Minimum of 50 pieces with entrée selection. Prices per 50 pieces.  
\$1.00 upcharge per person for butlered Hors D'oeuvres.

## Cold Hors D'oeuvres

Crostini  
*Mozzarella, Basil and Tomato*  
*Mushroom with Boursin Cheese*  
*Roasted Red Pepper and Feta*  
*Spinach and Feta*

Chicken en Phyllo Cup  
*Pineapple Salsa*  
*Sun-Dried Tomato*

\*Antipasto Tortellini Skewer

\*Prosciutto Wrapped Asparagus

Ahi Tuna  
*with Pickled Ginger and Wasabi*

Crab Claw Shooter

Santa Fe Shrimp  
*Blackened w/Lemon Aioli*

Shrimp Shooter

Shrimp Cocktail Duet  
*Cocktail & Remoulade Sauces*

## Hot Hors D'oeuvres

Bacon Wrapped Water Chestnuts

Stuffed Arancini  
*Mozzarella*  
*Sun-Dried Tomato and Basil*  
*Spinach, Artichoke and Pecorino Romano*

\*Stuffed Silver Dollar Mushroom Caps  
*Spinach and Feta*  
*Sausage*  
*Crab*

Italian Sausage Eggroll  
*Italian Sausage, Greens, Mozzarella*  
*Provolone Blend*

Tiropita

Spanakopita

Swedish or BBQ Meatballs

Fried Crab Dumpling with Asian Sauce

Bacon Wrapped Scallops

\*Jumbo Lump Crab Cakes

Chicken Wellington in Puff Pastry  
*Fire Roasted Red Peppers and Boursin Cheese*

Beef Wellington in Puff Pastry  
*Wild Mushroom and Boursin Cheese*

\*Not available as a butlered appetizer.



# Hors D'oeuvres Display

Prices per 50 people.

Displays are based on two hours of service.

## Vegetable Display

*Fresh vegetable assortment served with a sour cream vegetable dip.*

## Cheese Display

*Assortment of domestic cheeses with a variety of crackers.*

## Fresh Fruit Display

*Assortment of seasonal fresh fruit served with a honey cinnamon yogurt.*

## Antipasto Display

*Assortment of domestic cheeses, Genoa salami & pepperoni accompanied by a variety of olives, pepperoncini and a variety of assorted jams, crackers and French baguettes.*

*Upgrade meats - capicola or prosciutto*

## Mediterranean Display

*Grilled marinated chicken, albacore tuna, redskin potatoes, marinated green beans, Kalamata olives, cherry tomatoes, cucumbers, and feta cheese accompanied by mixed greens, lemon vinaigrette and French baguettes.*

## Add Ons

*Hummus with Naan Pita*

*Hot Peppers in Oil with Fontinella, Black Olives, and Naan Pita*



# Dinner Buffet - Create Your Own

Prices are per person and based on two hours of service. Includes coffee, hot tea, iced tea.

A \$50 surcharge will apply for parties under 25 people.

Carving Station may be added to buffet, priced accordingly.

Includes mixed garden or Caesar salad and garlic and herb rolls.

## One Entrée Selection

## Two Entrée Selection

## Three Entrée Selection

## Four Entrée Selection

### Entrée

#### Chicken

Oven-Roasted Chicken

Marinated Grilled Chicken Breast

Chicken Caprese

Chicken Florentine

Chicken Parmesan

Chicken Francaise

Chicken Marsala

Chicken with Sun-Dried Tomato Cream

Swiss Chicken

Chicken Milanese

Chicken Mornay

Chicken Picatta

Chicken Saltimbocca

Beer Braised Chicken with Pretzel Stuffing

#### Seafood

Lemon Pepper White Fish

Lemon Buerre Blanc White Fish

Butter Crumb White Fish

Orange Brulee White Fish

Pearl City Grouper with Citrus Salsa

Pistachio Crusted Salmon

Honey Pecan Crusted Salmon

Bourbon Glazed Salmon

Sesame Pan-Seared Tuna

#### Beef

Braised Beef Short Ribs

Grilled Marinated Sirloin Medallions

Italian Meatballs

Sliced Eye of Round Au Jus

Smoked Flank Steak with Chimichurri

#### Pork

Roasted Pork Loin with Applejack Reduction

Roasted Pork Loin with Apple Chutney

Pork Milanese

Stuffed Pork Loin

*with either spinach & feta or bacon & wild mushrooms*

Italian Sausage, Peppers and Onions

#### Vegan/Vegetarian

Napoleon Eggplant

Stuffed Manicotti

Vegetable Lasagna

Vegetable Lo Mein

Vegan Chicken Stir Fry

**Includes Pasta, Sauce, Potato and Vegetable.**

Choose one of each from the following page.



# Dinner Buffet - Create Your Own

## Pasta Selection

Ziti  
Penne  
Farfalle  
Orecchiette  
Cavatappi  
Campanelli  
Malfaldine  
Germelli  
Cavatelli  
Tortellini  
Cheese Ravioli  
Sachetti

## Pasta Sauces

Chef's Signature Red  
Garlic Aioli  
Vodka  
Basil Pesto  
Alfredo  
Bolognese

## Choice of Starch

Redskin Mashed Potatoes  
Garlic Mashed Potatoes  
Sweet Potato Mashed  
Roasted Redskin Potatoes  
Parsley Buttered Potatoes  
Scalloped Potatoes  
Duchess Potatoes Casserole  
*w/Carmelized Onions*  
Seasonal Fingerling Potatoes  
Twice Baked Potato Casserole  
*w/Sour Cream, Chives and Bacon*

## Choice of Vegetables

Green Beans  
Broccoli  
California Medley - Cauliflower, Broccoli & Carrots  
Riviera Blend - Green Bean, Wax Bean, Baby Carrot  
Roasted Zucchini, Yellow Squash and Cherry Tomatoes  
Lemon Pepper Asparagus  
Green Bean Almondine  
Southern Style Shaved Brussel Sprouts  
Italian Greens  
Greens and Beans

## Premium Salads

**Waypoint 4180** - Mixed greens, fresh strawberries, mandarin oranges, crumbled feta, candied pecans with our house-made white balsamic dressing.

**Cranberry Apple** - Mixed greens, Granny Smith apples, dried cranberry, crumbled feta, and candied pecans with our house-made white balsamic dressing.

**Heirloom Caprese** - Fresh arugula, heirloom tomatoes, Bocconcini mozzarella, fresh basil, shaved Pecorino Romano and balsamic glaze.



# Plated Dinner Selections

Includes coffee, hot tea, iced tea, garden or Caesar salad, chef's choice of appropriate vegetables and garlic and herb rolls.

## Premium Salads

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

**Cranberry Apple** - Mixed greens, Granny Smith apples, dried cranberry, crumbled feta, and candied pecans with our house-made white balsamic dressing.

**Heirloom Caprese** - Fresh arugula, heirloom tomatoes, Bocconcini mozzarella, fresh basil, shaved Pecorino Romano and balsamic glaze.

## Entrée

**Chicken Marsala** - Pan-seared chicken breast, covered with a rich mushroom marsala wine sauce. Served with roasted garlic mashed potatoes.

**Chicken Francaise** - Egg-dipped, flour-breaded chicken cutlets with a lemon-butter and white wine sauce. Served with a roasted redskin potatoes.

**Chicken Caprese** - Grilled chicken breast with fresh tomatoes, Bocconcini mozzarella, fresh basil and a balsamic reduction glaze. Served with parsley buttered potatoes.

**Pistachio-Crusted Salmon** - Fresh salmon filet topped with pistachio and panko baked golden brown. Served with fresh herb rice pilaf.

**Filet Mignon** - Hand-cut 8oz filet of beef with caramelized onions and mushrooms. Served with creamy risotto.

**Ribeye Steak** - 10oz ribeye steak seasoned and grilled to perfection. Served with a fresh baked potato.

**Roasted Prime Rib of Beef** - Slow-roasted prime rib with au jus and creamy horseradish. Served with oven-roasted redskin potatoes.

**Bone-In Pork Chop** - Marinated, flame broiled pork chop. Served with a duchess potato casserole.

When providing more than one plated meal option, all selections will be given the same accompaniments.



# Duet Dinner Selections

Includes coffee, hot tea, iced tea, garden or Caesar salad, chef's choice of appropriate vegetables and garlic and herb rolls.

25% gratuity for plated meals.

## Premium Salads

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

**Cranberry Apple** - Mixed greens, Granny Smith apples, dried cranberry, crumbled feta, and candied pecans with our house-made white balsamic dressing.

**Heirloom Caprese** - Fresh arugula, heirloom tomatoes, Bocconcini mozzarella, fresh basil, shaved Pecorino Romano and balsamic glaze.

## Choose Two

### Chicken

Chicken Caprese  
Chicken Florentine  
Chicken Parmesan  
Chicken Francaise  
Chicken Marsala  
Chicken with Sun-Dried Tomato Cream  
Swiss Chicken  
Chicken Mornay  
Chicken Saltimbocca  
Chicken Picatta

### Seafood

Pistachio Crusted Salmon  
Honey Pecan Crusted Salmon  
Bourbon Glazed Salmon  
Orange Brulee White Fish  
Butter Crumb White Fish  
Pearl City Grouper with Citrus Salsa  
Sesame Pan-Seared Tuna  
Shrimp Scampi  
Lobster Tail  
Braised Scallops

### Beef

Braised Beef Short Ribs  
Sirloin Filet  
Filet Mignon  
Prime Rib  
Delmonico

### Pork

Roasted Pork Loin with Applejack Reduction  
Bone-In Pork Chop  
Roasted Pork Loin with Apple Chutney  
Stuffed Pork Loin  
*with either spinach & feta or bacon & wild mushrooms*

Choice of Starch can be chosen from the selections on Pg. 9.

Waypoint 4180 offers the option to create your own Duet.

Priced accordingly.



# Waypoint 4180

## Wedding Packages

### **Your Event Package Includes:**

Personalized Event Planning Assistance

First Class Table Service from Our Professional Staff

Linens, China, Crystal and Flatware

Customized Dinner Options Available

Five Hour Bar Service

Champagne Toast for Bridal Party

Cake Cutting Service

Congratulatory Note on our Billboard

Dance Floor

Cookie Table Set Up

Cookie tables are a wonderful family tradition.

We welcome your family and invite them to bring in their homemade cookies for your own personalized Cookie Table.

## Ceremony Packages

Outdoor ceremonies can be held on the Kensington Grille patio or the Trellis on the golf course and are based on availability. Ceremony packages include an hour of set up, white garden chairs and bottles of water for your guests.



# Waypoint 4180 Weddings

## **The Eternity**

Includes Waypoint 4180's fresh garlic and herb rolls.

Regular and decaffeinated coffee station.

*Add hot peppers & oil*

## **Waypoint 4180 Eternity Selection**

Platinum Shelf Bar

### **Appetizers**

Antipasto Display: Assortment of domestic cheeses with Genoa salami, pepperoni, capicola or prosciutto accompanied by a variety of olives, pepperoncini and a variety of assorted jams, crackers and French baguettes.

### **Butlered (Choice of Three)**

Bacon Wrapped Water Chestnuts • Crostini • Chicken en Phyllo

Spanakopita • Stuffed Arancini • Ahi Tuna

Italian Sausage Eggroll

### **Choice of One Salad**

Garden - Mixed greens, tomatoes, cucumbers, shaved carrots, mozzarella-provolone blend with our house-made dark balsamic dressing.

Traditional Caesar - Fresh crisp hearts of romaine lettuce topped with classic Caesar dressing, shaved parmesan cheese, house-made croutons.

Waypoint 4180 - Mixed greens, fresh strawberries, mandarin oranges, crumbled feta, candied pecans with our house-made white balsamic dressing.

Cranberry Apple - Mixed greens, Granny Smith apples, dried cranberry, crumbled feta, and candied pecans with our house-made white balsamic dressing.

*Add Blue Cheese • Add Feta • Add Goat Cheese*

### **Choice of One Carving Station**

**Prime Rib** with au jus, horseradish sauce

**Roasted Turkey Breast** with cranberry demi-glaze

**Slow-Roasted Ham** with pineapple demi-glaze

**Roasted Pork Loin** with Applejack demi-glaze

### **Choice of Two Entrées**

### **Choice of Pasta and Sauce**

### **Choice of Two Sides**

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



# Waypoint 4180 Weddings

## **The Engagement**

Includes Waypoint 4180's fresh garlic and herb rolls.

Regular and decaffeinated coffee station.

*Add hot peppers & oil*

## **Waypoint 4180 Engagement Selection**

Gold Shelf Bar

## **Appetizers**

Antipasto Display: Assortment of domestic cheeses with Genoa salami, pepperoni, capicola or prosciutto accompanied by a variety of olives, pepperoncini and a variety of assorted jams, crackers and French baguettes.

## **Butlered (Choice of Two)**

Bacon Wrapped Water Chestnuts • Crostini • Chicken en Phyllo

Spanakopita • Stuffed Arancini • Ahi Tuna

Italian Sausage Eggroll

## **Choice of One Salad**

Garden - Mixed greens, tomatoes, cucumbers, shaved carrots, mozzarella-provolone blend with our house-made dark balsamic dressing.

Traditional Caesar - Fresh crisp hearts of romaine lettuce topped with classic Caesar dressing, shaved parmesan cheese, house-made croutons.

Waypoint 4180 Salad - Mixed greens, fresh strawberries, mandarin oranges, crumbled feta, candied pecans with our house-made white balsamic dressing.

Cranberry Apple - Mixed greens, Granny Smith apples, dried cranberry, crumbled feta, and candied pecans with our house-made white balsamic dressing.

*Add Blue Cheese • Add Feta • Add Goat Cheese*

## **Choice of One Carving Station**

**Roasted Sirloin** au jus, horseradish sauce

**Roasted Turkey Breast** with cranberry demi-glaze

**Slow-Roasted Ham** served with pineapple demi-glaze

**Roasted Pork Loin** with Applejack demi-glaze

## **Choice of Two Entrées**

## **Choice of Pasta and Sauce**

## **Choice of Two Sides**



# Waypoint 4180 Weddings

## **The Courtship**

Includes Waypoint 4180's fresh garlic and herb rolls.  
Regular and decaffeinated coffee station.  
*Add hot peppers & oil*

## **Waypoint 4180 Courtship Selection** Gold Shelf Bar

### **Appetizers**

Cheese & Vegetable Display:  
*Assortment of domestic cheeses with a variety of crackers.*  
*Fresh vegetable assortment, served with a sour cream vegetable dip.*

### **Butlered (Choice of One)**

Bacon Wrapped Water Chestnuts • Crostini • Chicken en Phyllo  
Spanakopita • Stuffed Arancini • Ahi Tuna  
Italian Sausage Eggroll

### **Choice of One Salad**

Garden - Mixed greens, tomatoes, cucumbers, shaved carrots, mozzarella-provolone blend with our house-made dark balsamic dressing.

Traditional Caesar - Fresh crisp hearts of romaine lettuce topped with classic Caesar dressing, shaved parmesan cheese, house-made croutons.

Waypoint 4180 Salad - Mixed greens, fresh strawberries, mandarin oranges, crumbled feta, candied pecans with our house-made white balsamic dressing.

Cranberry Apple - Mixed greens, Granny Smith apples, dried cranberry, crumbled feta, and candied pecans with our house-made white balsamic dressing.  
*Add Blue Cheese • Add Feta • Add Goat Cheese*

### **Choice of Two Entrées**

### **Choice of Pasta and Sauce**

### **Choice of Two Sides**

### **Carving Station Upgrade**

Sirloin  
Prime Rib  
Tenderloin



# Waypoint 4180 Weddings

## The Destination

Includes Waypoint 4180's fresh garlic and herb rolls.  
Regular and decaffeinated coffee station.  
*Add hot peppers & oil*

## Waypoint 4180 Destination Selection

Silver Shelf Bar

## Appetizers

Cheese & Vegetable Display:  
*Assortment of domestic cheeses with a variety of crackers.*  
*Fresh vegetable assortment, served with a sour cream vegetable dip.*

## Choice of One Salad

Garden - Mixed greens, tomatoes, cucumbers, shaved carrots, mozzarella-provolone blend with our house-made dark balsamic dressing.

Traditional Caesar - Fresh crisp hearts of romaine lettuce topped with classic Caesar dressing, shaved parmesan cheese, house-made croutons.

Waypoint 4180 Salad - Mixed greens, fresh strawberries, mandarin oranges, crumbled feta, candied pecans with our house-made white balsamic dressing.

Cranberry Apple - Mixed greens, Granny Smith apples, dried cranberry, crumbled feta, and candied pecans with our house-made white balsamic dressing.

*Add Blue Cheese • Add Feta • Add Goat Cheese*

## Choice of Two Entrées

## Choice of Pasta and Sauce

## Choice of Two Sides

## Carving Station Upgrade

Sirloin  
Prime Rib  
Tenderloin



# Wedding Package Enhancements

## Entrée Selections

### Chicken

Oven-Roasted Chicken  
Marinated Grilled Chicken Breast  
Chicken Caprese  
Chicken Florentine  
Chicken Parmesan  
Chicken Francaise  
Chicken Marsala  
Chicken with Sun-Dried Tomato Cream  
Swiss Chicken  
Chicken Milanese  
Chicken Mornay  
Chicken Picatta  
Chicken Saltimbocca  
Beer Braised Chicken with Pretzel Stuffing

### Seafood

Lemon Pepper White Fish  
Lemon Buerre Blanc White Fish  
Butter Crumb White Fish  
Orange Brulee White Fish  
Pearl City Grouper with Citrus Salsa  
Pistachio Crusted Salmon  
Honey Pecan Crusted Salmon  
Bourbon Glazed Salmon  
Sesame Pan-Seared Tuna

### Beef

Braised Beef Short Ribs  
Grilled Marinated Sirloin Medallions  
Italian Meatballs  
Sliced Eye of Round Au Jus  
Smoked Flank Steak with Chimichurri

### Pork

Roasted Pork Loin with Applejack Reduction  
Roasted Pork Loin with Apple Chutney  
Pork Milanese  
Stuffed Pork Loin  
*with either spinach & feta or bacon & wild mushrooms*  
Italian Sausage, Peppers and Onions

### Vegan/Vegetarian

Napoleon Eggplant  
Stuffed Manicotti  
Vegetable Lasagna  
Vegetable Lo Mein  
Vegan Chicken Stir Fry

**Includes Pasta, Sauce, Potato and Vegetable.**

Choose one of each from the following page.



# Wedding Package Enhancements

## Pasta Selection

Ziti  
Penne  
Farfalle  
Orecchiette  
Cavatappi  
Campanelli  
Malfaldine  
Germelli  
Cavatelli  
Tortellini  
Cheese Ravioli  
Sachetti

## Pasta Sauces

Chef's Signature Red  
Garlic Aioli  
Vodka  
Basil Pesto  
Alfredo  
Bolognese

## Choice of Starch

Redskin Mashed Potatoes  
Garlic Mashed Potatoes  
Sweet Potato Mashed  
Roasted Redskin Potatoes  
Parsley Buttered Potatoes  
Scalloped Potatoes  
Duchess Potatoes Casserole  
*w/Carmelized Onions*  
Seasonal Fingerling Potatoes  
Twice Baked Potato Casserole  
*w/Sour Cream, Chives and Bacon*

## Choice of Vegetables

Green Beans  
Broccoli  
California Medley - Cauliflower, Broccoli & Carrots  
Riviera Blend - Green Bean, Wax Bean, Baby Carrot  
Roasted Zucchini, Yellow Squash and Cherry Tomatoes  
Lemon Pepper Asparagus  
Green Bean Almondine  
Southern Style Shaved Brussel Sprouts  
Italian Greens  
Greens and Beans



# Waypoint 4180 Late Night Snacks

## **Soft Pretzel Bites or Soft Pretzel Rods**

Soft pretzels served with beer cheese sauce and mustards.

## **French Fry Bar**

Seasoned French fries served with nacho cheese sauce, bacon and sour cream.

## **Nacho Station**

Tri-color tortilla chips served with seasoned beef, nacho cheese, salsa, black bean corn salsa, sour cream, lettuce, tomato, jalapenos, scallions, black olives, cheddar jack cheese.

Cilantro lime chicken

## **Flatbread Station**

Cheese, Pepperoni, Sausage, Brier Hill, Margherita, White Pizza, Meat Lovers

## **Pulled Pork Slider Station**

Pulled pork with cole slaw, BBQ and onion straws.

## **Chicken Slider Station**

Grilled chicken with boursin cheese and roasted red peppers on a brioche roll.

## **Cheeseburger Slider Station**

Cheeseburgers with lettuce, tomato, onion, ketchup, mustard, and relish.

## **Breakfast Sandwich Station**

Sausage, egg, and cheese on choice of a croissant, bagel, or country biscuit.



# Satisfy Your Sweet Tooth

Lemon & Cream Shortcake  
White Chocolate Raspberry Sponge Cake  
Tuxedo Truffle Mousse Cake  
Red Velvet Cake  
Italian Cannoli  
Apple Hi-Pie  
Blueberry Hi-Pie  
Cherry Hi-Pie  
Dutch Apple Hi-Pie  
Strawberry Rhubarb Hi-Pie  
Limoncello Mascarpone  
Chocolate Belgium Mousse Cake  
NY Vanilla Cheesecake  
Tiramisu Cake  
Red Velvet Layer Cake  
Key Lime Bistro Cake  
Totally Turtle Cheesecake  
Salted Caramel Cheesecake  
Oreo Cheesecake  
Buttercream Carrot Cake  
Chocolate Peanut Butter Thunder Cake  
Tiramisu Berry Moscato Cake  
Bourbon Street Pecan Pie



# Liquor Packages

Price based on 100 person minimum.  
Under 100 people priced on consumption.  
\*No outside alcohol permitted\*

## Silver

Absolut Vodka  
Smirnoff Vodka  
Aristocrat Rum  
Calypso Spiced Rum  
Malibu Rum  
Gordon's Gin  
Jose Cuervo Tequila  
Black Velvet Whiskey  
Jim Beam Bourbon  
Old Grand Dad Bourbon  
J&B Scotch

## Gold

Ketel One Vodka  
Tito's Vodka  
Bacardi Rum  
Captain Morgan Rum  
Malibu Rum  
Tanqueray Gin  
1800 Tequila  
Crown Royal Whiskey  
Jack Daniel's Whiskey  
Jameson Whiskey  
Makers Mark Bourbon  
Dewar's Scotch

## Platinum

Belvedere Vodka  
Grey Goose Vodka  
Tito's Vodka  
Bacardi Rum  
Captain Morgan Rum  
Malibu Rum  
Bombay Sapphire Gin  
Patron Tequila  
Crown Royal Whiskey  
Gentleman Jack Whiskey  
Jameson Whiskey  
Jack Daniel's Whiskey  
Tullamore Dew Whiskey  
Knob Creek Bourbon  
Maker's Mark Bourbon  
Woodford Reserve Bourbon  
Johnnie Walker Black Scotch

### Cordials Available for Both Packages

Amaretto	Grenadine	Simple Syrup
Bailey's Irish Cream	Kahlua	Triple Sec
Bitters	Lime Juice	Vermouth
Blue Curacao	Peach Schnapps	

### Domestic Beer and House Wine Selections

Coors Light  
Bud Light  
Michelob Ultra

Miller Lite  
Yuengling  
Draft Beer

Cabernet  
Chardonnay  
Merlot

Moscato  
Pinot Grigio  
Pinot Noir

Special requests priced accordingly.



# Add-Ons

## Cigar Bar

Includes 25 cigars per brand, cigar cutters, matches, and ashtrays.

### Choice of Three or Choice of Five

Romeo y Julieta Reserva Real Toro  
Oliva V Toro  
Montecristo 1935 Anniversary #2  
Arturo Fuente Hemingway Signature  
Rocky Patel Special Edition  
Ashton Churchill  
Oliva V Melanio Churchill  
Rocky Patel White Label Toro

## Bourbon Bar

Includes 3 bottles per bourbon, ice spheres, bitters, luxardo cherries, and a smoker.

### Choice of Three or Choice of Five

Buffalo Trace  
Woodford Reserve  
Basil Hayden  
Old Elk Blended Straight  
Angels Envy  
Oak & Eden Bourbon & Vine  
Rabbit Hole Dareringer-PX Sherry Cask  
Calumet Farm 10 Year  
Macallan 12 Year

## Cigar and Bourbon Bar

Includes 25 cigars per brand, cigar cutters, matches, 3 bottles per bourbon, ice spheres, bitters, luxardo cherries and a smoker.

### Choice of Three or Choice of Five

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## Mirror Photo Booth

Includes two 2x6" prints per picture and props.

Optional upgrades available:  
Custom Photo Template (\$50)  
Digital Gallery (add \$100)  
4x6" Prints (add \$200)

## Champagne Wall

Includes 60 glasses of our house champagne.

Special requested champagne priced accordingly.

## Light Up the Night!

Includes LED foam sticks for you and your guests to dance the night away on the dance floor and a sparkler send-off to cap off the evening. Send-off will be organized by the Event Coordinator to ensure your photographer gets the best pictures!



# Audio Visual

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

LCD Projector

Projector Screen

Flat Screen TV with DVD Player

Laser Pointer

Flipchart with Markers

Copies

Microphone

Lavalier Mic

Podium

Wireless Internet

Power Strips

Easels



# Policies & Procedures

## **Scheduling an Event**

Contact the Director of Sales for information pertaining to your event. Our priority is to service our guest's needs. All events must be approved by Waypoint 4180 and coordinated with the Sales and Catering Department.

## **Banquet and Meeting Rooms**

Banquet and meeting rooms are subject to availability and are assigned according to the anticipated number of guests. If there are fluctuations in the number of attendees, Waypoint 4180 reserves the right to reassign the banquet or meeting room accordingly. Waypoint 4180 reserves the right to charge a labor fee for the set-up of meeting rooms with extraordinary requirements and any last-minute changes.

## **Room Rental Fees:**

Grand Ballroom; Half Ballroom; Half Pre-Function; Studio.  
Please contact the Director of Sales to book.

## **Saturday Events (May-October)**

All events booked for a Saturday from May 1st through October 31st, must have a minimum of \$12,500 in food and beverage charges, excluding taxes and service charges for half the ballroom.

All events booked for a Saturday from May 1st through October 31st, must have a minimum of \$20,000 in food and beverage charges, excluding taxes and service charges for the Grand Ballroom.

## **Menu Selections**

The menus are meant to be used as a guide. To ensure the availability of all chosen menu items, your menu selections must be submitted four (4) weeks prior to the event date. Menu pricing and menu items are subject to change. Once the menu choices are finalized, menu prices will be guaranteed. No food or beverage may be brought into Waypoint 4180 premises with the exception of a wedding cake and cookies. A cake cutting fee of \$1.00 per person will be applied to all events with the exception of wedding packages.

*\*Waypoint 4180 policy prohibits any food or beverage from leaving the property*

## **Banquet Menu Pricing**

Pricing is subject to changes based on seasonal market availability. All prices are subject to a Service Fee of 22% and the current Sales Tax, which will be added to your invoice. These charges are applied to all banquet pricing. Plated meals are subject to a 25% gratuity on food charges only.

## **Buffets**

If an additional buffet is requested for events under 250 people, the charge is \$1.00 per person.

## **Linens**

Wedding packages include napkin and table linens. Without a package, linens are priced accordingly.

## **Audio Visual Equipment**

Priced accordingly.



## **Dance Floor**

\$600 fee.

## **Smoking**

According to Ohio State Law, Waypoint 4180 is a non-smoking facility. Please look for designated smoking areas on the property.

## **Coat Check**

A coat room attendant is available for a \$100 fee.

## **Dress Attire**

Unless special dress has been authorized, guests must be properly dressed for the occasion.

## **Lost and Found**

Waypoint 4180 will not be liable for the loss, theft or breakage of any article(s) or merchandise left in the facilities prior to, during or following your event. Waypoint 4180 does not take the responsibility of securing any gifts or envelopes given to the client. This is the full responsibility of the client or representative thereof.

## **Outdoor Ceremony sites**

Outdoor ceremony sites are based on availability. Ceremonies May-October are \$2,500. Ceremonies November-April are \$2,000. Clients are to provide their own decorations. White garden chairs and bottles of water will be provided for your guests. On-site ceremonies must start at 3 PM with cocktail hour at 5 PM.

## **Special Decorations**

Decorations or displays brought onto the property by the guest must be approved prior to arrival. Items may not be attached to any stationary wall, floor or window.

## **Liquor**

Waypoint 4180 follows state liquor laws, and under no circumstance can anyone under the age of 21 be served an alcoholic beverage nor can any alcoholic beverages be brought onto the premises.

## **Plated Vendor Meals**

If you would like to purchase meals for your vendors, please make arrangements with the Sales and Catering Department prior to the event. Please kindly remember that all food and beverage must be purchased through Waypoint 4180.

## **Musical Groups**

When booking a band, please take into consideration the size of the group and sound equipment to be used. Musicians must be made aware that the Waypoint 4180 management will establish the volume level for the group. Arrangements must be made in advance for band arrivals, set-up, and electrical hook-ups. All musical groups must be set up at least one hour before the event is due to start.

## **Labor Fee**

Overtime charges will be applied for any wedding going over five hours or non-wedding events over four hours. The amount of \$1,000 will be applied for each additional hour. If extra time is requested, please see the Sales and Catering Department for any other surcharges that will apply.



## **Deposit**

All events are confirmed upon the receipt of a non-refundable deposit. Deposits are based on estimated revenues for your event. All deposits will be applied to the final invoice. For wedding receptions, a \$3,000 deposit is required at the time of booking and an additional \$3,000 deposit is required six months prior to the wedding reception. Upon cancellation of the event, all deposits received will be forfeited and a cancellation fee may apply. Non-wedding event deposits are half of the room rental fee.

## **Guarantees**

The estimated number of guests is due at the time of contracting. The final guarantee of guests must be given fourteen business days prior to the event. It will not be permitted to lower the guarantee within this 14-day period. If no final guarantee is received, we will consider the estimated number indicated on the event order to be the guaranteed number. You will be billed for the guaranteed number of guests or the actual number in attendance, whichever is higher.

## **Security**

Security officers are required for all weddings and non-wedding events with an open bar exceeding 100 guests. The number of officers is based on the final headcount. The rate is determined by Mahoning County Sheriff's Department per hour, per officer. Waypoint 4180 will be responsible for scheduling the officers needed, and the client will be responsible for a cash only payment prior to the event. This may be applicable to other events.

## **Payment**

Acceptable forms of payment are check or credit card. Waypoint 4180 reserves the right to charge for any damages incurred during the event. If you wish to use a credit card for deposits and/or payments for events, a 3.5% fee will be added to the total amount including tax and gratuity. All final payments are due fourteen days prior to the event. Applicable taxes and service charge will be added to all invoices. Any additional charges incurred during the event must be paid upon completion of the event.

## **Additional Information**

Storage areas for vendor supplies will be determined by the Event Manager. Throwing birdseed, rice, confetti, flower petals, etc. at a wedding reception or any other function is not permitted. Flowers, decorations, cake supplies, gifts, etc. that are provided by the host of the function must be removed immediately following the event. It is the responsibility of the client to make their vendors aware of this policy.



# Waypoint 4180 Team

4180 Westford Place  
Canfield, Ohio 44406

## **Director of Sales**

Jennifer Pratt

O: 330-533-6692 ext. 1

D: 330-286-8428

[jpratt@courtyardcanfield.com](mailto:jpratt@courtyardcanfield.com)

## **Event Coordinator**

Jordan Wethli

O: 330-533-6692 ext. 2

D: 330-286-8066

[jordan@waypoint4180.com](mailto:jordan@waypoint4180.com)

## **Assistant Event Coordinator**

Kayla Duffee

O: 330-533-6692 ext. 2

D: 330-286-8067

[kayla@waypoint4180.com](mailto:kayla@waypoint4180.com)

## **Executive Chef**

Ronaldo George

D: 330-286-8068

[ron@waypoint4180.com](mailto:ron@waypoint4180.com)

**To book a hotel room block, please call Jennifer Pratt.**

**To make a hotel reservation, please call:**

**Courtyard Marriott: 330-533-6880 ext. 0**

**SpringHill Suites/TownePlace Suites: 330-286-8420 ext. 0**