

MEETING PACKAGES

Complete meeting packages include room rental from 8 am to 5 pm, tables, chairs, linens, standard a/v equipment, service staff, breakfast, lunch, snack and all day beverage service including water, regular and decaffeinated coffee, iced and hot tea

OPTION 1 - 52.95 PP

CONTINENTAL BREAKFAST

Assorted breakfast pastries including muffins, danishes, croissants and bagels with assorted cream cheese, served with seasonal fresh fruit with strawberry cream cheese dip

OR

YOGURT PARFAIT BUFFET

Strawberry and vanilla yogurt, sliced almonds, granola, mini chocolate chips, fresh strawberries, blueberries and raspberries

DELI LUNCH BUFFET

Lunch is prepared in individual boxes or buffet style with sandwich, your choice of pasta salad or fruit salad and potato chips

SAVORY ITALIAN PANINI

Ham, salami, mozzarella and mild banana peppers with herb seasoning on ciabatta bread

THE CLUB

Smoked ham, roasted turkey, maple bacon, cheddar, lettuce, tomato, red onion with mayonnaise on ciabatta bread

THE ROASTY TOASTY

Herb-rubbed roast beef, cheddar, lettuce, red onion with horseradish mayonnaise on marble rye

CHICKEN SALAD

Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds with lettuce and sliced tomato on a fresh baked croissant

CHIPOTLE TURKEY

Roast turkey breast, provolone, lettuce, tomato, red onion with chipotle mayo on ciabatta bread

HOLD THE MEAT WRAP

Portabella mushrooms, zucchini, roasted red peppers, mozzarella and red pepper hummus wrapped in a tortilla

AFTERNOON SNACK

Assorted cookies and brownies

15 person minimum package guarantee before 4pm. 25 person minimum package guarantee after 4pm.

If minimum is not met, a 50 fee will be required.

Soda or juice available upon request for an additional 2.25 pp

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OPTION 2 - 56.95 PP

CONTINENTAL BREAKFAST

Assorted breakfast pastries including muffins, danishes, croissants and bagels with assorted cream cheese, served with seasonal fresh fruit with strawberry cream cheese dip

OR

YOGURT PARFAIT BUFFET

Strawberry and vanilla yogurt, sliced almonds, granola, mini chocolate chips, fresh strawberries, blueberries and raspberries

LUNCH BUFFET

Choice of one entree and two sides, mixed green salad with house made vinaigrette and ranch dressing, rolls with honey butter and assorted cookies

ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

SLOW ROASTED ROSEMARY CHICKEN WITH NO JUS

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and topped with red sauce and Italian cheese medley

CHILI LIME CHICKEN

Grilled marinated chicken with lime, cilantro, garlic, and honey

HONEY LEMONGRASS BAKED CHICKEN

Bone-in chicken pieces baked in our lemongrass, soy and honey seasoning

FOUR CHEESE STUFFED SHELLS

Jumbo shells filled with a blend of Italian cheeses and topped with a red sauce

ASIAN FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki glaze

BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

PORK SCALLOPINI

Roasted pork in a heavy cream sage sauce

LASAGNA PRIMAVERA

Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

GRILLED SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

CHEF CARVED MEATS WITH NO SAUCE

Choice of One

Top round roast with mushroom sauce,

Pork loin with apple cranberry relish

Roast turkey with gravy

Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish additional 2 pp

SIDES

Choice of Two

Wild Rice Pilaf
 Chef's Roasted Seasonal Vegetables   
 Chive or Roasted Garlic Mashed Potatoes  
 Herb Roasted Fingerling Potatoes   
 Cilantro Lime Rice   
 Roasted Root Vegetables   

Parsley New Potatoes  
 Fresh Green Beans with Bacon 
 Oven Roasted Brussel Sprouts   
 Vegetable Orzo Pasta Salad 
 Gourmet Macaroni & Cheese 
 Quinoa with Mushrooms   

Penne Pasta with Marinara  , Alfredo  or Pesto  

Au Gratin Potatoes 
 Smashed Red Skin Potatoes 
 Southern Style Corn  
 Honey Glazed Carrots  
 Sautéed Summer Squash   

AFTERNOON SNACK

Choose two: Fresh vegetables with roasted red pepper dip, seasonal fresh fruit, cookie and brownie platter, or assorted granola bars

15 person minimum package guarantee before 4pm. 25 person minimum package guarantee after 4pm.

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 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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OPTION 3 - 59.95 pp

HOT BREAKFAST (SELECT 1)

BREAKFAST SANDWICH

Your choice of bacon, egg and cheddar, or sausage, egg and cheddar breakfast sandwich served with potatoes and seasonal fresh fruit with strawberry cream cheese dip

BREAKFAST BURRITO

Scrambled eggs, cheddar cheese, peppers, onions and sausage or bacon wrapped in a tortilla served with potatoes and seasonal fresh fruit and strawberry cream cheese dip

ALL AMERICAN BREAKFAST SAMPLER

Scrambled eggs, crisp bacon and sausage, potatoes, assorted breakfast pastries and seasonal fresh fruit with strawberry cream cheese dip

LUNCH BUFFET

Choice of one entree and two sides, mixed green salad with house made vinaigrette and ranch dressing, rolls with honey butter and assorted cookies

ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

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CHILI LIME CHICKEN

Grilled marinated chicken with lime, cilantro, garlic, and honey

ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and topped with red sauce and Italian cheese medley

HONEY LEMONGRASS BAKED CHICKEN

Bone-in chicken pieces baked in our lemongrass, soy and honey seasoning

FOUR CHEESE STUFFED SHELLS

Jumbo shells filled with a blend of Italian cheeses and topped with a red sauce

ASIAN FLANK STEAK

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BEEF TIPS

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BRAISED BEEF SHORT RIBS

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PORK SCALLOPINI

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Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

GRILLED SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

CHEF CARVED MEATS WITH NO SAUCE

Choice of One

Top round roast with mushroom sauce,

Pork loin with apple cranberry relish

Roast turkey with gravy

Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish additional 2 pp

SIDES

Choice of Two

Parsley New Potatoes  

Fresh Green Beans with Bacon 

Oven Roasted Brussel Sprouts  

Vegetable Orzo Pasta Salad 

Gourmet Macaroni & Cheese 

Quinoa with Mushrooms  

Penne Pasta with Marinara  , Alfredo  or Pesto  

Au Gratin Potatoes 

Smashed Red Skin Potatoes 

Southern Style Corn  

Honey Glazed Carrots  

Sautéed Summer Squash  

Wild Rice Pilaf

Chef's Roasted Seasonal Vegetables  

Chive or Roasted Garlic Mashed Potatoes  

Herb Roasted Fingerling Potatoes  

Cilantro Lime Rice  

Roasted Root Vegetables  

AFTERNOON SNACK

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