

GENERAL INFORMATION

Bluewater's professional catering staff is at your disposal to assist you with the responsibilities of planning your functions. We urge you to consult with us on any subject.

About Our Accommodations

There are three (3) private banquet rooms available, two on the lower level and one on the upper level. All three offer spectacular views of the Intracoastal Waterway. These rooms are the perfect place for any special occasion.

**Wedding Receptions
Rehearsal Dinners
Business Meetings
Lunch and Dinner Celebrations
And Parties of All Descriptions**

Although restricted by time and season, larger groups may be interested in our second floor dining room or our first floor bar and grill area. All Private Room events have a minimum dollar amount that must be spent. This amount varies, due to seasonality. Gratuity and tax is in addition to minimum dollar amounts.

Location, Location, Location

Located at 4 Marina Street, we are just across the draw bridge on the right, next to the Wrightsville Beach Yacht Club. The restaurant sits directly on the Intracoastal Waterway, with docking for water accessibility. Views are spectacular from all areas of the restaurant.

Billing

We require a \$250 deposit for all functions held in the three private rooms. A quarter of the minimum deposit is required for an entire floor event. The deposit is applied towards the final bill at the time of the function. **The deposit for private room parties is refundable with a 30-day notice. Whole floor events require a 180-day notice for deposit refund.**

Payment

Final payments are due at the end of the function. Payments may include cash, Mastercard, American Express and Visa. Direct billing can only be done with prior arrangements. Entire floor parties must be prepaid four days prior to the event.

Our Food & Beverage Selections

Our chef, Tim James, utilizes his culinary degree and two decades of culinary experience to create outstanding cuisine. He and his professional staff are always on hand to guarantee you the most enjoyable dining experience possible. The menu selections on the following pages have been designed for the utmost quality for larger parties. If you have special items that you wish to serve your guests, Chef Tim will be very happy to work with you on custom details or dishes.

Decorations & Special Equipment

The restaurant is happy to assist you with special decorations for your function. Please discuss all of your decorating and rental plans with our banquet manager. Business related equipment is also readily available. There are often delivery and set-up fees charged on rental items. These charges will become part of your contract total.

Entertainment

Please discuss all of your entertainment plans with our Banquet Manager.

Private Rooms

Florida Room will accommodate 24-28 guests.
South Café will accommodate 28-45 guests.
Sunset Room will accommodate 44-60 guests.
Second Floor Main Dining Room will accommodate 90 guests.
Entire Second Floor will accommodate 300 guests.

(Visit our website, BluewaterDining.com, to view our facilities and private rooms.)

All Private Parties have minimum Food & Beverage Charges. Room Charges may apply. Discuss your needs with our Banquet Manager.

Damages

The patron is responsible for any damage done to the premises while the function is taking place. On some occasions, a security deposit may be required.

:: NOTES ::

:: HOT ::

Buffalo Wings (60 pieces).....	\$90.00
Chicken Fingers with Honey Mustard Sauce (40 pieces).....	\$75.00
Meatballs (120 pieces).....	\$78.00
<i>Choice of sauces: Barbecue, Italian, Stroganoff</i>	
Gertie's Clam Strips	\$75.00
Popcorn Shrimp	\$97.00
Oysters Bluewater (40 pieces).....	\$120.00
Fried Calamari with a Trio of Sauces	\$90.00
Chicken Skewers	\$95.00
Hot Crab Dip	\$100.00
Broiled Scallops Wrapped in Bacon (60 pieces)	\$97.00
Blackened Bacon Wrapped Shrimp	\$145.00
<i>60 pieces of our 21/25 count shrimp, wrapped in bacon and blackened.</i>	
Coconut Shrimp	\$135.00
<i>60 pieces of our 21/25 count shrimp. Served with orange marmalade.</i>	
Bruschetta (for 20-30 people)	\$85.00
<i>Delicious Italian Bread with tomato, olive oil, spices and mozzarella cheese. Toasted to perfection.</i>	

:: COLD ::

Vegetable Tray	\$57.00
Fresh Fruit Platter	\$65.00
Cheese and Cracker Platter	\$75.00
Combination Tray	\$75.00
<i>Combine any 2 of the Cheese, Vegetable or Fruit platters</i>	
Deluxe Cheese and Cracker Platter	\$120.00
<i>Brie, Cheddar, Gouda & Havarti</i>	
Jumbo Shrimp Cocktail (100 pieces).....	\$135.00
Spinach Goat Cheese Crostini	\$165.00
Beef Tenderloin Crostini	\$260.00
Tuna on Toast points with Wasabi	\$188.00

:: HORS D'OEUVRES ::

Each Party Hors D'oeuvre Feeds Approximately 20 Guests

:: SALADS ::

Our House Salad	\$6.99
with chicken	\$11.98
Classic Caesar	\$7.49
with chicken	\$12.48
Greek Salad	\$8.99
with chicken	\$13.98
Fresh Catch Salad	Market
Fried Oyster Caesar Salad	\$13.48
Greek & Marinated Shrimp Salad	\$14.98

:: SANDWICHES ::

All sandwiches are served with french fries or pasta salad.

Deluxe Cheeseburger	\$8.49
Tuna Salad Wrap	\$7.99
Grilled Shrimp & Seared Pineapple	\$9.99
Chicken Salad	\$7.99
Roast Chicken BLT	\$8.99
Grilled Chicken	\$8.49
Bluewater Shrimp Salad Wrap	\$8.99
Grilled Fresh Catch Sandwich	Market
Fried Green Tomato Club	\$7.99

:: ENTREES ::

A house salad or Caesar salad with any entrée, please add \$2.29

Flat Iron Steak	Market
Rotisserie Roasted Chicken	\$9.99
Catch of Day	Market
Seafood Lasagna	\$11.99
Lump Crab Cake	\$13.99
Calabash Platter	\$13.99
Coconut Shrimp Plate	\$11.99

:: LUNCH SELECTIONS ::

All prices are per person and are based on a
three-course meal (starter salad, entrée & dessert).
Entrées come with the Chef's choice of starch and vegetable.

All meals include freshly baked bread.

All general beverages are an additional

\$2.00 per person with free refills.

Prices do not include 20% gratuity or 6.75% sales tax.

First Course

Please select one (1) for the entire group.

Bluewater Salad

Mix of romaine and iceberg lettuce, sliced tomatoes, chopped cucumbers, shredded carrots, croutons and house vinaigrette.

Caesar Salad

Romaine lettuce, fresh Parmesan cheese, croutons and creamy Caesar dressing.

Soup of the Day

Fresh Mozzarella Salad

(\$6.50 additional per person)

Vine ripe tomatoes and roasted bell peppers drizzled with extra virgin olive oil and balsamic vinegar.

Seared Yellowfin Tuna

(\$6.50 additional per person)

Served chilled with wasabi and seasoned soy sauce.

Shrimp Cocktail

(\$6.50 additional per person)

Served with homemade cocktail sauce.

:: DINNER SELECTIONS ::

Second Course

Select 3 entrées for parties of 25 or less. Select 2 entrées for parties of 40 or less. Select 1 entrée for parties over 40.

Menu 1

\$25.99

Rotisserie Roasted Chicken
Served over garlic mashed potatoes with chicken au jus.

Fried Popcorn Shrimp
Served with homemade slaw and French fries.

Coconut Shrimp
Served with orange marmalade, homemade slaw and French fries.

Penne a la Vodka with Black Tiger Shrimp
Served with vodka cream sauce.

Linguine with Scallops
Served with a white wine butter sauce.

Flat Iron Steak
Served with garlic mashed potatoes.

Menu 2

\$27.99

Chicken Marsala
Grilled chicken breasts smothered in mushroom Marsala sauce over garlic mashed potatoes.

Forest Mushroom Chicken
Grilled chicken breasts topped with mushroom, onion and peppercorn gravy. Served over garlic mashed potatoes.

Mahi-Mahi or Salmon Served Grilled or Island Style
Your choice of freshly grilled fish with lemon dill butter sauce or marinated in a citrus vinaigrette and topped with mango fruit salsa. Served with red beans & rice.

Calabash Platter
Lightly breaded and fried oysters, shrimp and fresh fish. Served with French fries and slaw.

Yellow Fin Tuna
Grilled fresh tuna topped with lemon dill butter. Served with red beans & rice.

Seafood Lasagna
Fish, shrimp and three cheeses layered with pasta and homemade tomato cream sauce.

Center-Cut Sirloin
Perfectly grilled 10oz. Angus beef center-cut sirloin served with garlic mashed potatoes.

Center-Cut Sirloin & Salmon Duet
A grilled 7oz. Angus beef center-cut sirloin served with fresh salmon grilled with dill butter and garlic mashed potatoes.

Center-Cut Sirloin & Shrimp Duet
A grilled 7oz. Angus beef center-cut sirloin with fresh shrimp panned in butter. Served with garlic mashed potatoes.

Menu 3

\$30.99

Crab Stuffed Salmon
Jumbo lump crab meat with fresh salmon, broiled in butter. Served with red beans & rice.

14oz. Grilled Ribeye
14oz. grilled ribeye seasoned with a dry rub and served with garlic mashed potatoes.

Grilled Fresh Catch with Oscar Topping
(Market Price)
Grilled and prepared with dill butter. Topped with our crab & shrimp hollandaise sauce and served with red beans & rice.

Jumbo Lump Crab Cakes
(\$2.50 additional per person)
Jumbo lump—period!
Served with red beans & rice.

Filet Mignon
(\$10 additional per person)
An 8oz. grilled Angus beef filet served with garlic mashed potatoes.

Duet of Filet & Lobster Tail
(Market Price)
6oz. grilled Angus beef filet with a 6oz. cold water lobster tail. Served with garlic mashed potatoes.

:: DINNER SELECTIONS ::

Third Course

Please select one (1) for the entire group.

Key Lime Pie

Fresh Key Lime tart in a graham cracker crust.
Garnished with powdered sugar, fresh berries and mint.

Caribbean Fudge Pie

Homemade rich chocolate fudge with nuts baked in a pie shell.
Served in enormous slices, topped with homemade whipped cream.

New York Cheesecake

Raspberry white chocolate cheesecake topped with a raspberry sauce.

Vanilla Ice Cream & a Chocolate Chip Cookie

A large scoop of vanilla ice cream with
a fresh homemade chocolate chip cookie.

Dessert Tray

An assortment of miniature French pastries.
Approximately three pieces per person.

:: DINNER SELECTIONS ::

:: Buffet ::

House Salad Station (for 40 people)	\$50.00
Grilled or Island Style Fresh Catch (for 20 people) Served with your choice of Red Beans & Rice, Green Beans or Snow Peas.	
Salmon	\$150.00
Mahi-Mahi	\$175.00
Tuna	\$175.00
Grouper	\$225.00
Big Jerk Chicken (for 20 people)	\$95.00
Served with your choice of Red Beans & Rice or Roasted Vegetables.	
Rosemary & Brown Sugar or Basil Marinated Atlantic Salmon (for 20 people)	\$150.00
Served with your choice of Red Beans & Rice, Green Beans or Snow Peas.	
Yellowfin Tuna (for 20 people).....	\$175.00
Served with your choice of Red Beans & Rice, Green Beans or Snow Peas.	
Seafood Lasagna (for 20 people).....	\$250.00
Cut into half portions and served with extra sauce.	
Barbequed Baby Back Ribs (for 20 people).....	\$120.00
Served with Garlic Mashed Potatoes.	
Lump Crab Cakes (for 12-24 people).....	\$185.00
12 whole cakes or 24 miniature cakes. Served with Red Beans & Rice.	
Coconut Shrimp (for 20-30 people).....	\$135.00
60 pieces of our 21/25 count shrimp. Served with orange marmalade.	
Macadamia Nut Grouper (for 20 people).....	\$250.00
Served with your choice of Red Beans & Rice, Green Beans or Snow Peas.	
Chicken Primavera or Alfredo (for 20-30 people).....	\$120.00
Grilled chicken served over pasta with your choice of sauce.	
Vodka Cream Pasta (for 20-30 people).....	\$75.00
A delicious cream sauce with fresh tomato and reduced vodka, served on penne pasta.	
Shrimp and Grits (for 20-30 people).....	\$125.00
A classic blend of shrimp, Proscuitto Ham, onion and spices in a rich parmesan cream sauce, served over hot delicious grits.	
Forest Mushroom Chicken (for 20 people)	\$89.90
Grilled chicken served over a mushroom, onion and peppercorn gravy with roasted potatoes.	
Chicken Marsala (for 20 people)	\$82.50
Grilled chicken breasts smothered in a creamy mushroom Marsala sauce. Served with roasted potatoes.	

:: Carving Station Petit Sandwiches ::

Carving Stations include an assortment of fresh rolls and condiments.

Roast Turkey Breast (for 30 people).....	\$135.00
Roast Top Round of Beef (for 30 people).....	\$155.00
Prime Ribs (for 30 people)	\$260.00
Beef Tenderloin (for 20 people).....	\$255.00

:: STATOIN SERVICE SELECTIONS ::

Our banquet facility has a full service bar available and may be set-up according to your personal preference. We will be happy to accommodate any sort of arrangement that you may need. All alcoholic beverages are charged on a per drink basis, in accordance with North Carolina state law.

HOUSE BRANDS

Relska
Inverhouse
Matador
Aristocrat
Early Times



\$4.92

CALL BRANDS

Absolut
Absolut Citron
Stoli
Jack Daniels
Jim Beam
Canadian Club
Seagrams V.O.
Seagrams 7
Southern Comfort

Cuervo Gold
Bacardi Silver
Meyers Dark
Mt. Gay
Malibu
Capt. Morgans
Dewars
J&B
Beefeaters

\$5.39

Additional Liquors Available on Request.

PREMIUM BRANDS

Skyy
Grey Goose
Kettle One
George Dickel
Makers Mark
Wild Turkey
Crown Royal
Jameson
Old Bushmills
Bacardi 151
Glenfiddich
Chivas
J.W. Black

\$6.56

HOUSE WINE



Chardonnay
\$5.50 Glass
\$21.00 Bottle

Cabernet
\$5.50 Glass
\$21.00 Bottle

White Zinfandel
\$5.50 Glass
\$21.00 Bottle

Merlot
\$5.50 Glass
\$21.00 Bottle

Additional Wines & Sparkling Selections Available on Request.

BEER

Domestic
\$3.28 bottle
\$3.28 draft

Imports
\$3.75

PUNCHES

Champagne Punch
\$75.00 bowl

Fruit Punch
\$50.00 bowl

Coffee
\$2.00
free refills

Soft Drinks
\$2.00
free refills

Iced Tea
\$2.00
free refills

Bottled Water
\$2.75
Evian

(All bars subject to 20% gratuity and 6.75% sales tax.)

:: BAR SERVICES ::

	glass / bottle	
Sparkling & Champagne		
Mumm Brut (split), California	9.00	
Cristalino, Cava, Spain	5.00	20
Moet White Star, France		58
Dom Perignon, France		155
Riesling		
Hogue, Washington	6.50	25
Viognier		
Rosenblum, California		33
Pinot Grigio		
Ecco Domani, Italy	5.50	21
Santa Margarita, Italy		37
Sauvignon Blanc		
Nobilo, New Zeland	6.25	24
St. Supery, California		31
Cloudy Bay, New Zeland		42
Chardonnay		
La Terre, California	5.50	21
Kendall Jackson, California	8.25	32
Hess, California		27
Sonoma Cutrer, California	8.75	34
Cakebread, California		53
White Meritage		
Evolution, Oregon	8.25	33
Caymus Conundrum, California		39
White Zinfandel		
La Terre, California	5.50	21
Pinot Noir		
Rex Goliath, California	6.25	24
Cambria, California	8.75	34
Domaine Carneros, California		44
Petite Sirah		
Bogle, California	7.25	28
Merlot		
La Terre, California	5.50	21
Blackstone, California	6.50	25
Stags Leap, California		42
Shiraz		
Wolf Blass, Australia	7.00	27
Zinfandel		
Ravenswood, California	7.00	27
Cabernet Sauvignon		
La Terre, California	5.50	21
Robert Mondavi Private Selection, California	6.50	25
Raymond Reserve, California		31
Stags Leap Wine Cellars (Artemis), California		79

:: WINE LIST ::

:: DJ Services ::

Forever Productions
Rob Jones
910-547-8845
www.foreverproductions.com

DJ Professionals
Brian McArten
910-762-8851
www.djamerica.com

:: Bakeries ::

Apple Annie's
910-799-9039
www.appleanniesbakeshop.com

Island Cakery
910-452-5567
www.islandcakery.com

Sweet T's Cakes
910-617-2398
www.taylorssweetart.com

Alison's Cakery
910-431-2257
www.alisonscakery.com

:: Florists ::

A Beautiful Event
Wendy Wright
910-327-0877
www.abeautifulevent.net

Moxie Floral Designs
Cynthia Lee
910-202-2695
www.moxiefloralstudio.com

Island Florals by Roxanne
910-458-5276
www.islandflorals.net

Salt Harbor Designs
Jennifer Rose Sandy
910-524-0081
www.saltharbor.com

:: Rental Equipment ::

L&L Tent & Party Rentals
910-791-4141
www.llrentals.com

Party Supplies & Rentals
910-791-0024
www.party-suppliers.net

:: RECOMMENDED VENDOR LIST ::