

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 with a food and beverage minimum of \$1000 or less. ¼ of the minimum is required for a deposit for all functions with a minimum above \$1000. 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 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).....	\$85.00
Chicken Fingers with Honey Mustard Sauce (40 pieces)	\$70.00
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).....	Mkt. Price
Fried Calamari with a Trio of Sauces	\$72.00
Broccoli & Cheddar Casserole with dip bread	\$67.00
Chicken or Shrimp Quesadillas	\$70.00 for chicken / \$80.00 for shrimp
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	\$100.00
<i>Brie, Cheddar, Gouda & Havarti</i>	
Jumbo Shrimp Cocktail (100 pieces)	\$150.00
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

:: SERVED ON A WONTON SPOON ::

Calypso Tuna

Watermelon, pickled ginger, calypso marinated sashimi tuna seared, cilantro leaf and a drop of hoisin sauce, with a light drizzle of sesame oil, topped with a fried won ton strip.

\$32.00 per 20 pieces

Red Chile-Crusted Sea Scallop

Mango, roasted red pepper, red Chile-crusted seared sea scallop and orange vinaigrette, topped with a fried won ton strip.

\$32.00 per 20 pieces

Scallop & Avocado-Corn Relish

Seared scallop topped with avocado-corn relish, sprinkled with finely diced red & yellow peppers and topped with a thinly cut fried tortilla strip.

\$32.00 per 20 pieces

Spicy Salmon Tartar

Small plantain croutons topped with salmon tartar, sprinkled with finely diced red & yellow peppers and drizzled with cilantro oil.

\$23 per 20 pieces

Mango Shrimp

Avocado, pineapple, & large shrimp cooked in mango BBQ sauce with finely minced cilantro, finely diced green onion and drizzled with fresh mango BBQ sauce.

\$23 per 20 pieces

:: HORS D'OEUVRES ::

:: 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
Portabello Sandwich	\$7.99
Greek Chicken Pita.....	\$8.95
Turkey Havarti Wrap.....	\$8.99
Roast Chicken BLT	\$8.99
Grilled Chicken.....	\$8.49
Blackened Salmon Wrap.....	\$9.99
Grilled Fresh Catch Sandwich	Market
Italian Chicken Melt	\$8.99

:: ENTREES ::

A house salad or Caesar salad with any entrée, please add \$2.59

Flat Iron Steak.....	Market
Rotisserie Roasted Chicken	\$9.99
Catch of Day.....	Market
Seafood Lasagna	\$11.99
Lump Crab Cake.....	\$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 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
Choose either mahi-mahi or salmon to be served either grilled with lemon dill butter sauce or marinated in a citrus vinaigrette and topped with mango fruit salsa. Served with red beans & rice.

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
(Market Price)
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.

Caramel Fudge Pecan Brownie

Served with a large scoop of vanilla ice cream.

Dessert Tray

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

Jumbo Cupcake of the Day

:: 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
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
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, Prosciutto 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 or garlic mashed potatoes.	
Chicken Marsala (for 20 people).....	\$82.50
Grilled chicken breasts smothered in a creamy mushroom Marsala sauce. Served with roasted potatoes or garlic mashed potatoes.	

:: STATION SERVICE SELECTIONS ::

:: 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

Beverages:

Coffee, tea & water beverage station \$2 per person

Add orange and cranberry juice for an additional \$1 per person

Kick start the day Continental Breakfast: \$8.99 per person

Assorted bagels, muffins, pastries, seasonal fruit, yogurt and granola

Morning breads and pastries: \$5.99 per person

Assorted bagels, muffins and pastries served with cream cheese and butter

Natural Awakenings: \$4.99 per person

Seasonal fruit, yogurt and granola

Seasonal Fresh Fruit Platter: \$65 (Serves 20 guests)

Served with yogurt dip

Assorted bagels: \$3.99 per person

Served with cream cheese spread and butter

Plain, wheat, everything and cinnamon raisin

Assorted muffins: \$3.99 per person

Served with whipped butter

Plain, banana nut and blueberry

Assorted pastries: \$3.99 per person

:: Lunch Options ::

Plated-Choice of 3 plated lunch options from Bluewater's banquet lunch menu.

-OR-

Buffet: \$15 per person

Deli sandwiches/wraps with condiments on the side -Turkey, Roast Beef,

Ham & Cheese

Salad station (*choose one*)

Bluewater house salad, Caesar salad or Fruit Tray

Sides (*choose two*)

Pasta salad, potato salad, french fries, steamed vegetables,
mashed potatoes, or red beans and rice

Afternoon snack (*choose 2*) : \$3 per person

Chocolate chip cookies

Brownies

Dessert tray - Assortment of miniature cheesecakes, lemon bars and blondies

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

Vodka Relska	Gin Aristocrat	Whiskey Aristocrat	Scotch Inverhouse
Tequila Matador	Rum Aristocrat	Bourbon Early Times	

CALL BRANDS

Vodka Absolute Absolute Peppar Firefly Sweet Tea Stolichnaya Smirnoff Vanilla Smirnoff Raspberry Smirnoff Blueberry Smirnoff Orange Belvedere Smirnoff Citrus	Tequila Cuervo Gold	Gin Beefeater Bombay Tanqueray Tanqueray Rangpur	Whiskey Seagrams VO Seagrams 7 Canandian Club
Rum Bacardi Bacardi 151 Malibu Myers Parrot Bay	Bourbon Jack Daniels	Scotch Dewars	

PREMIUM BRANDS

Vodka Ciroc Grey Goose Ketel One	Whiskey Crown Royal Jameson Old Bushmills
Rum Mt. Gay Oronoco Ten Cane Cabana	Bourbon Makers Mark Wild Turkey Knob Creek
Tequila 1800 Reposado Patron Silver Don Julio Patron XO Cafe	Cognax Courvoisier VSOP Remy Martin VSOP
Gin Bombay Sapphire	Scotch Johny Walker Black Chivas Regal
	Single Malt Glenfiddich Macallan 12 yr

:: BAR SERVICES ::

Additional Liquors Available on Request.



BEER

Domestic Imports

PUNCHES

Champagne Punch Fruit Punch

Coffee
free refills

Soft Drinks
free refills

Iced Tea
free refills

Bottled Water
Voss

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

glass bottle

CHAMPAGNE

Veuve Cliquot, France \$73.00
Dom Perignon, France \$193.00

SPARKLING WINE

Cristalino, Cava, Spain \$6.00 \$24.00
La Marco, Prosecco, Italy \$29.00

PINOT GRIGIO

Ecco Domani, Italy \$6.00 \$24.00
Livio Felluga, Italy \$44.00

WHITE ZIN

La Terre, California \$6.00 \$24.00

WHITE BLEND

Evolution, Oregon \$8.25 \$33.00

RIESLING

Hogue, Washington \$6.25 \$25.00

SAUV BLANC

Nobilio, New Zealand \$6.75 \$27.00
Cloudy Bay, New Zealand \$46.00

CHARDONNAY

La Terre, California \$6.00 \$24.00
Kendall Jackson, California \$8.50 \$34.00
Sonoma Cutrer,
Russian River, California \$37.00
La Crema, Sonoma,CA \$38.00
CakeBread, Napa, CA \$66.00
Far Niente, Napa, CA \$79.00

glass bottle

PINOT NOIR

Rex Goliath, California \$6.25 \$25.00
Estancia, California \$7.50 \$30.00
King Estate, Oregon \$46.00
Ponzi, Oregon \$56.00
Etude Heirloom 2006,
Napa, CA \$129.00

MERLOT

La Terre, California \$6.00 \$24.00
Blackstone, California \$6.75 \$27.00
14 Hands, Columbia, WA \$28.00
Stags Leap, Napa, CA \$46.00

CHIANTI

Antinori Santa Cristina,
Tuscany \$34.00

MALBEC

Trivento, Argentina \$6.50 \$26.00
Bodego Colome, Argentina \$44.00

PETITE SYRAH

Greg Norman, California \$32.00

SHIRAZ

Wolf Blass, Australia \$7.00 \$28.00

SYRAH

Zaca Mesa,
Santa Barbara,CA \$38.00

TORRENTES

Bodega Colome, Argentina \$6.75 \$27.00

ZINFANDEL

Deloach
Russian River, California \$8.00 \$32.00

CABERNET SAUVIGNON

La Terra, California \$6.00 \$23.00
Liberty School, California \$7.25 \$29.00
Kendall Jackson, California \$8.50 \$34.00
Jordan Alexander Valley,
California \$66.00
Caymus, Napa, California \$103.00
Silver Oak, Alexander Valley,
California \$107.00

WINE LIST



:: DJ Services ::

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

DJ Brian Hood
www.djbrainhood.com

Active Entertainment
Jay Tatum
910-232-5577 |
www.actedjentertainment.com

:: Event Planners ::

Social Butterfly Events
Charyl Holmes & Heather Ivady
910-297-5837 |
www.socialbutterflyeventsnc.com

A Shindig
910-233-5163 | www.ashindigevents.com

Port City Event Planners
910-520-2947 |
www.pceventplanners.com

One Red Event
Katey Dennett
415.948.7892 | www.oneredevent.com

:: Photographers ::

Scott Piner Photography
www.scottpiner.com | (910) 274-5357

Millie Holloman
www.millieholloman.com | 888-316-3136

Logan Wallace
www.loganwallacephoto.com |
910.795.4091

Baca Photography
Ray Baca
910-297-6526 |
www.bacaphotography.com

Blueberry Fusion
910-200-2568 | www.blueberryfusion.com

:: Videographers ::

Brick Street Cinema
910-762-8551 |
www.brickstreetcinema.com

Blueberry Fusion
910-200-2568 | www.blueberryfusion.com

:: Bakeries ::

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

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

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

Nicki's Cakes
910-799-4884 | www.nickiscakes.com

Imaginary Friends Bakery
Cindy Laverdiere
910-795-0920 |
www.imaginaryfriendsbakery.com

:: Florists ::

A Beautiful Event
Wendy Wright
910-327-0877 | www.abeautiful event.net

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

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

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

Bella Florals by Theresa
Theresa Chambers
910-836-0942 | www.bellafloralstc.com

:: Rental Equipment ::

A Tent Event
910-256-6404 | www.atentevent.net

Party Suppliers
910-791-0024

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

:: RECOMMENDED VENDOR LIST ::