



Waypoint Event Center

at the New Bedford Fairfield Inn & Suites by Marriott®

❧ 2021 WEDDING MENU ❧

185 MacArthur Drive, New Bedford, MA | 774.634.2009 | waypoint@lafrancehospitality.com

A Lafrance Hospitality Destination | www.LafranceHospitality.com

WAYPOINT DINNERS choice of two entrées

Salad choice of Mixed Field Greens with zinfandel vinaigrette or Classic Cæsar with crisp croutons
entrées include house baked bread, seasonal vegetable medley, choice of roasted fingerling, garlic smashed potatoes or jasmine rice
dessert, coffee & tea

SEASONAL VEGETABLE RAVIOLI

served with shallot & white wine cream sauce 27

AZOREAN CHICKEN

Portuguese stuffed boneless breast of chicken, topped with Madeira sauce 28

CHICKEN ATLANTIS

grilled chicken breast topped with two butterflied shrimp & fresh asparagus, then covered with our own lobster cream sauce 33

CHICKEN CORDON BLEU

boneless breast of chicken, stuffed with honey baked ham and Swiss cheese 29

GRILLED ATLANTIC SALMON

Atlantic salmon with a citrus beurre blanc 33

BAKED STUFFED SHRIMP

four colossal shrimp with lobster, crabmeat and bread crumb stuffing 35

NEW BEDFORD SCROD

baked with a citrus apricot butter; topped with homemade seafood crumbs 31

BAKED SCALLOPS CASSEROLE

from our fishing fleet, then blended with seasoned crumbs
and savory cheese sauce 37

ROASTED PRIME RIB OF BEEF

10 ounce with merlot au jus 36

BACON-WRAPPED FILET MIGNON

choice 8 ounce filet 40

DELECTABLE DESSERTS

Warm Fruit Crisp | Brownie à la mode | Host supplied Cake with Ice Cream

Triple Chocolate Fudge Cake +3 | Cheesecake Factory White Chocolate Mousse Cheesecake +4

Before placing your order, please inform your server if anyone in your party has a food allergy.

LAND & SEA SPECTACULARS

8 ounce bacon-wrapped filet mignon
with a lump crab cake or
two baked stuffed shrimp 44

ATLANTIC COAST BAKED STUFFED LOBSTER

a pound and a half lobster with
crabmeat and scallop dressing
market price

WAYPOINT BUFFET MENU

Minimum 40 persons | \$100 Buffet Setup Fee for parties under 75

HOWLAND BUFFET | \$35

Individual Mixed Field Greens with Zinfandel Vinaigrette

New Bedford Scrod with apricot citrus butter | Chicken Marsala | Steak Tips with rice
Roasted Seasonal Vegetables | Sour Cream and Chive Smashed Potatoes
Brownie à la mode *or* Host provided Cake with ice cream | Coffee

TABOR BUFFET | \$38

Individual Cæsar Salad with Homemade Croutons

Grilled Atlantic Salmon | Shrimp Scampi | Carved Roast Prime Rib of Beef with peppercorn demi | Azorean Chicken
Roasted Seasonal Vegetables | Roasted Fingerling Potatoes
Apple Crisp à la mode *or* Host provided Cake with ice cream | Coffee

MELVILLE BUFFET | \$46

Individual Mixed Field Greens, Feta Cheese, Walnuts and Zinfandel Vinaigrette

Baked Stuffed Shrimp | Chicken Cordon Bleu | Carved Roasted Tenderloin of Beef with merlot au jus
Wild Mushroom Ravioli | Grilled Salmon | Vegetable Medley | Garlic Smashed Potatoes
Chilled Calamari & Shrimp Asian Salad | New York Cheesecake with strawberries *or* Host provided Cake with ice cream and berries | Coffee

CUSTOMIZED BUFFET SELECTIONS & ADDITIONS

Minimum \$33 per person or as additions to above

Cæsar Salad 3	Chicken Marsala 5	Fresh Vegetable Medley 4
Garlic Smashed Potatoes 4	Chicken Piccata 5	Scallops au Gratin 11
Roast Turkey with stuffing ⁺ 7	Baked Virginia Ham ⁺ 5	Baked Fish a Portuguesa 6
Portuguese Stuffed Chicken Breast 5	Roast Pork Tenderloin ⁺ 6	Lobster Newburg Market Price
Seafood Newburg 9	Roast Prime Rib ⁺ 10	Steak Tips 7
Brownie à la mode 5	Party Pastries 5	Gourmet Cakes & Pastries 8

Before placing your order, please inform your server if anyone in your party has a food allergy.

All prices are per person plus Local State Meals Tax, and 20% House Fee and subject to Food and Beverage Minimums.*

Additional selections available on request. We will be happy to accommodate special meal requests and/or diets. ⁺chef carved

*The House Fee is utilized by the restaurant to cover expenses related to your function, and does not represent a tip or service charge for employees.

12/20

WAYPOINT HORS D'OEUVRES

Minimum 50 persons

HORS D'OEUVRE PACKAGES all priced per person | 1 Hour of Service

WAYPOINT PACKAGE | \$15

select 1 stationary and 3 butlered hors d'oeuvres

SEAQUEST PACKAGE | \$17

select 2 stationary and 4 butlered hors d'oeuvres

HARBOR PACKAGE | \$27

select 2 stationary hors d'oeuvres, 6 butlered hors d'oeuvres and Charcuterie Board with specialty meats, cheeses and vegetables

note: Only Harbor Package is available without the purchase of dinner entrées.

BUTLERED HORS D'OEUVRE

Coconut Chicken
Spanikopita
Crab Stuffed Mushroom Caps
Bruschetta
Chicken Cordon Bleu
Mac 'n Cheese Bites
Spring Rolls

above items \$2 per piece

Lobster & Crab Cakes · Clam Cake Demitasse Shooters
Bacon-wrapped Sea Scallops · Mini Reubens
Beef Teriyaki Skewers · Grilled Cheese with Tomato Bisque Sips
Grilled Tenderloin on Crostini · Beef Wellington
Jumbo Cocktail Shrimp · Mini Lobster Tacos

above items \$3 per piece
not included with Hors d'oeuvre Packages

STATIONARY HORS D'OEUVRE

Fresh Fruit Display
Fresh Vegetable Crudité with Hummus & Pita Chips
Gourmet Cheese & Assorted Crackers

above items \$5 per person

DELUXE STATIONARY HORS D'OEUVRE

Spinach & Artichoke Dip \$6 per person
Deluxe Cheese & Fruit Platter \$8 per person
Smoked Salmon \$9 per person
Deluxe Antipasto Platter \$10 per person

above items not included with Hors d'oeuvres Packages

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WAYPOINT LUNCHEON MENU

Not available for Weddings or Saturday Evenings | Room Fees may apply | Priced per person

LUNCHEON ENTRÉES | MINIMUM 40

served with mixed field greens | choice of any two

SEASONAL VEGETABLE RAVIOLI - with a shallot & white wine cream sauce

HERB-CRUSTED SCROD - baked with herbs and citrus butter, topped with homemade seafood bread crumbs

GRILLED ATLANTIC SALMON - fresh Atlantic salmon, with a citrus beurre blanc

AZOREAN CHICKEN - Portuguese stuffed boneless breast of chicken, topped with Madeira sauce

HOMEMADE ANGUS MEATLOAF - made with certified angus beef, topped with zesty merlot sauce

above served with rice pilaf, vegetable, brownie sundae \$21

HOT LUNCHEON BUFFET | MINIMUM 35

Mixed Field Greens Salad, New Bedford Baked Scrod, Penne Pasta with Shallot Sauce

Portuguese Stuffed Boneless Chicken Breast, Garlic Smashed Potatoes, Seasonal Vegetable,

Ice Cream Pie, Coffee \$24

DELI BUFFET | MINIMUM 25

Crisp Caesar Salad, Assorted Cold Cuts, Imported and Domestic Cheeses, Assorted Breads and accompaniments, Potato Chips

Pasta Salad, Whole Fresh Fruit, Fresh Baked Cookies \$18

add Crock of Soup \$5 per person | add Crock of New England Clam Chowder \$6 per person

Coffee & Soda Station included with Luncheon.

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WAYPOINT ALL INCLUSIVE PACKAGES

Minimum 40 persons

ATLANTIC PACKAGE | \$53

Champagne Toast | 1 Hour Premium Open Bar, add \$13 per person

Assorted Deluxe Cheese & Crackers

Bacon Wrapped Sea Scallops

Crisp Cæsar Salad

Spinach & Artichoke Dip with Pita Points

Coconut Chicken with Orange-Ginger Sauce

House-Baked Baguettes with Honey Butter

Italian Bruschetta

Beef Teriyaki Skewers

Your choice of two:

SEASONAL VEGETABLE RAVIOLI - with a shallot & white wine cream sauce

BACON-WRAPPED FILET - with creamy béarnaise sauce

NEW BEDFORD SCROD - with a citrus apricot butter; topped with homemade seafood crumbs

AZOREAN CHICKEN - Portuguese stuffed boneless breast of chicken, topped with Madeira sauce

entrées served with red bliss smashed potatoes and seasonal vegetable medley (excludes Wild Mushroom Ravioli)

Host provided Cake & Fresh Berries and Coffee Station

NANTUCKET PACKAGE | \$79

Champagne Toast | 1 Hour Open Bar

Gourmet Cheese & Assorted Crackers

Antipasto Plater

New England Clam Chowder

Grilled Cheese with Tomato Bisque Sips

Mini Lobster Fritters

Lettuce Wedge with diced tomatoes, hickory bacon and crumbled bleu cheese

Grilled Tenderloin Crustini

Bacon Wrapped Sea Scallops

Your choice of two:

CHICKEN ATLANTIS - grilled chicken breast with butterflied shrimp and lobster cream sauce

BACON-WRAPPED FILET - with creamy béarnaise sauce

AZOREAN SURF & TURF - Portuguese marinated steak topped with sautéed shrimp, red peppers and black olives

ATLANTIC SWORDFISH - with citrus burre blanc and chive oil

entrées served with bleu cheese smashed potatoes and seasonal vegetable medley

Host provided Cake & Fresh Berries and Coffee Station

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WAYPOINT PRIVATE EVENT INFORMATION

Generally function hours are from 7:30 am to 11 pm.

Day Function until 4 pm, Evening Functions from 6 pm.

Additional Room Fees after 5 hours - \$300 per hour.

Sunday evenings during Holiday weekends is subject to Saturday evening Room Fees and Minimums.

Our five separate Conference Rooms do not require a Food and Beverage minimum, although a guest minimum may be required with ordering.

GUARANTEES

Due to our Food and Beverage Minimum Purchase Amounts, it is very important that you have a good idea of the number of people that will be attending your event when you book it. An approximate meal count with menu selections should be given at least 30 days prior to the date of event. The final guaranteed guest count is required 7 days prior to your function date. You are required to pay for this number of guests, or the actual number of guests that are present (or food and beverage minimums), whichever is greater.

MENU OPTIONS

General guidelines for menu options are as follows: Parties can select 2 entrées and must have a pre-ordered menu with accurate meal counts given 7 days prior to the function. Our professional event planners will make every possible effort to customize your party menu to meet your needs and desires.

DETAILS

The Waypoint is happy to offer our Ivory or Black colored linen for use. Additional colors in tablecloths and napkins may be available with a minimum 2 weeks notice. Certain colors may require an additional charge. Microphone, podium, easel and other items may also be available with advance notice, at no additional charge. A wide variety of other audio-visual equipment, such as projectors, screens, and televisions, may also be available at an additional charge.

VALET PARKING

Due to our downtown location, we strongly suggest Valet Parking for groups over 75. Please check with our Sales Coordinator for pricing.

SPECIAL NOTES

Most special requests for changes and/or additions to menu can usually be accommodated as well as arrangements for special diets. In appreciation of hosting your wedding, we will gladly offer you a 10% discount on your Shower, Engagement Party, or Rehearsal Dinner at our affiliated restaurants, Merrill's on the Waterfront, Rachel's Lakeside, Bittersweet Farm or White's of Westport.

WAYPOINT PRIVATE EVENT INFORMATION CONT.

DEPOSITS & PRICING

Deposits equal to appropriate Room Fee, are required on all functions and are non-refundable. Weddings require a second deposit equal in amount to the original deposit 6 months prior to the function date. If wedding is reserved within 6 months, both deposits are required upon booking. All deposits are deducted from your final bill. Prices are reviewed annually in January and are subject to change.

PAYMENTS

Final payments for all Social Functions, in the form of cash, personal check, or bank check, must be made 7 days prior to event. A credit card is also required to cover any incidental costs that may occur on the day of the function. Corporate Functions, with credit approval, require payment on day of event. All food and liquor served will be charged a Local and MA Meals Tax & 20% House Fee.* Rental fees may also be subject to Local and MA Meals Tax.

LIQUOR SERVICE

Bar Service is included at no additional cost with 75 guest minimum. In compliance with MA State Liquor Laws, the Waypoint Event Center does not allow the service of alcoholic beverages to anyone under the age of 21. MA State Liquor Laws prohibit liquor being brought onto or removed from the premises for distribution (i.e. liquor favors). Management also reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service before the close of each function. Fee for Bar Service under 75 persons is \$75.

MISCELLANEOUS

We require that all food and beverages be purchased through us or our affiliated companies. The Waypoint Event Center will not be responsible for lost or stolen articles including wedding envelopes and gifts. In compliance with local laws, the Waypoint Event Center is a non-smoking establishment (including e-cigarettes). For safety reasons, open flame centerpieces are not allowed. All rooms are air-conditioned and heated. Proper dress and shoes are required.

PLEASE NOTE

Due to Board of Health Guidelines and to insure proper handling of food items, no bulk food is allowed to leave premises by patrons. Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

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WAYPOINT EVENT CENTER | HOST OPEN BARS

	1 hr	2 hrs	3 hrs	4 hrs
BEER, WINE & SODA includes wide variety of domestic and imported beers, glasses of wine and pepsi products	\$16	\$19	\$23	\$26
BEER, WINE, SODA & 1 SPECIALTY COCKTAIL	\$17	\$21	\$25	\$29
PREMIUM OPEN BAR domestic and imported beers, glasses of wine, pepsi products and all non-top shelf liquors	\$20	\$28	\$33	\$39
TOP SHELF OPEN BAR same as premium and includes access to all top shelf liquors	\$23	\$31	\$39	\$45

above priced per person

FUNCTION WINE LIST

CHAMPAGNE & SPARKLING WINES

William Wycliff, Brut, California	22
Ballatore Spumante, California	25
Westport Rivers Brut, Westport, Massachusetts	35
LaMarca Prosecco, Italy	35
Möet and Chandon Brut, France	68

WHITE WINES

Canyon Road, Pinot Grigio, California	21
Ecco Domani, Pinot Grigio, Italy	25
Casal Garcia, Vinho Verde, Portugal	19
Oyster Bay, Sauvignon Blanc, New Zealand	30
Canyon Road, Chardonnay, California	21
Kendall-Jackson, Chardonnay, California	33
Westport Rivers, Chardonnay, Westport, Massachusetts	33
Seaglass, Riesling, California	25
Canyon Road, Moscato, California	21

BLUSH WINES

Canyon Road, White Zinfandel, California	21
Beringer, White Zinfandel, California	22
La Vieille Ferme Rosé, France	23

RED WINES

Canyon Road, Pinot Noir, California	21
DaVinci, Chianti, Tuscany, Italy	29
Canyon Road, Merlot, California	21
Rosemount, Shiraz, Australia	23
Alamos, Malbec, Argentina	25
Vasco da Gama, Vinho Tinto Dão, Portugal	18
Borba, Red, Portugal	19
19 Crimes Red, Australia	23
Canyon Road, Cabernet Sauvignon, California	21
Dark Horse, Cabernet Sauvignon, California	24
Louis M. Martini, Cabernet Sauvignon, Sonoma, California	30

Prices are subject to MA and local meals tax and 20% house fee. The house fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees.

Waypoint Event Center

Special WEDDING VALUE

Valid January-April, July*, August* and November.

with a \$3,500 food & beverage minimum, receive:

COMPLIMENTARY

- Gourmet Cheese & Crackers
- Wedding night accommodations at the Fairfield Inn & Suites-New Bedford
- Special Wedding Room Rate for your guests
- No Room Fee

Enjoy over \$1,500
in Special Savings!

All items subject to availability.
Please present this flyer at time of booking.

Not valid on holidays and cannot be used
in conjunction with any other offer.

***Valet fee would apply in July & August**

Lafrance Hospitality
Hotel Accommodations:

Fairfield Inn & Suites - New Bedford
185 MacArthur Drive, New Bedford, MA
774.634.2000

Waypoint 774.634.2009 | www.WaypointNB.com | Valid through November 2021