



WEDDING PACKAGE

(847) 303-4444

2300 Bushwood Dr • Elgin • IL 60124

Watermark Events Wedding Package

© 10/6/25 Ala Carte Entertainment

All Info and Prices are Subject to Change Without Notice



Congratulations on your Engagement and Thank You for thinking of Watermark Events for your Wedding.

Whether it's an intimate or large affair we understand that every Wedding involves many details. Our Catering Professionals will guide you through the entire planning process from initial date selection to the final dance leaving no detail overlooked. With referrals for DJ's, florist, photographers and hotels we at Watermark Events are here to assist with every aspect of your day.

We look forward to working with you!

The Catering Sales and Service Team

The Wedding Package

Six-Hour Reception

Plated Dinner, Family Style, Buffet or Stations Packages available

Five Hours of Open Bar with Premium Liquors

Champagne Toast

Red and White Wine during Dinner Service

Custom Wedding Cake from One of our Two Bakeries

V.I.P Coffee Display

Floor Length Linens with Choice of Napkin Color

White Draped Linens for your Head Table, Cake Table,
Place Card Table and Gift Table

Black Draped Linen for your DJ and Food Stations

Candles for Head Table and Guest Tables

Private Wedding Suite with Champagne available One Hour Prior
to Scheduled Start Time

Complimentary Menu Tasting for 2 Once Date is Secured

10% Discount off your Bridal Shower or Rehearsal Dinner
when booked at one of our Moretti's locations

Waterfront Ballroom features:

Up to 300 Guests for Sit Down Dinner

Outdoor Patio

Outdoor Pond

The Wedding Menu

• Plated •

Plated Wedding Entrées include fresh baked rolls and butter, soup course, salad course, entrée, starch, vegetable, freshly brewed coffee, decaf or hot tea and served dessert. Dual entrées include same starch and same vegetable. A place card with a clear menu identifier must be provided to Watermark Events with guests' entrée selection. *Upgrade

SOUP

Minestrone • Chicken Noodle • Cream of Chicken with Rice
Broccoli Cheddar • Roasted Red Pepper
Lobster Bisque* 1.99 Per Guest

SALAD

Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Dressings

(Choice of Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

ENTRÉES

Grilled Herb Chicken

Double Boneless Breast Marinated in Fresh Lemon Juice, Dijon Mustard, Garlic,
Herbs and Thyme-scented Natural Juices 75.99
Pairs well with Yukon Gold Whipped Potatoes, Sautéed Zucchini and Yellow Squash

Chicken Marsala

Double Boneless Breast Sautéed with Mushrooms and Marsala Wine Sauce 75.99
Pairs well with Roasted Fingerling Potatoes, Seasonal Fresh Vegetable Medley

Chicken Vesuvio

Double Boneless Breast Marinated with a Garlic-Wine Sauce,
garnished with Peas and Roasted Peppers 75.99
Pairs well with Herb-Roasted Red Potatoes, Broccoli in Garlic Butter

Chicken Piccata

Sautéed Double Boneless Breast with Capers,
finished with a Lemon Garlic Butter Sauce 75.99
Pairs well with Roasted Fingerling Potatoes, Seasonal Fresh Vegetable Medley

Roast Sirloin of Beef

Tender Sliced Sirloin with choice of Au Jus or Bordelaise Sauce 79.99
Pairs well with Yukon Gold Whipped Potatoes, Broccoli in Garlic Butter

Roast Prime Rib of Beef

Hand Carved Prime Rib, Slow Roasted in its own Juices,
Served with Creamy Horseradish Sauce 89.99
Pairs well with Yukon Gold Whipped Potatoes, Seasonal Fresh Vegetable Medley

Filet Mignon

Center Cut Filet, Charbroiled to perfection, Served with Au Jus
or Bordelaise Sauce 89.99
Pairs well with Herb-Roasted Red Potatoes, Broccoli in Garlic Butter

Salmon

Beurre Blanc Sauce 76.99
Pairs well with Sun-Dried Tomato Rice Pilaf, Green Beans and Carrots

Filet and Chicken Breast

Our Center Cut Filet with Au Jus or Bordelaise Sauce
with Grilled Herb Chicken 89.99
Pairs well with Roasted Fingerling Potatoes, Seasonal Fresh Vegetable Medley

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Roasted Fingerling Potatoes
Baked Idaho Potato with Chives and Sour Cream
Sun-Dried Tomato Rice Pilaf

Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Green Beans and Carrots • Seasonal Fresh Vegetable Medley
Roasted Seasonal Vegetables
Fresh Asparagus with Garlic Butter* 1.99 Per Guest

Semi Family Style - Add Mostaccioli with Marinara or Vodka Sauce
4.99 Per Guest

SPECIALTY MEALS

Vegetarian • Gluten Free • Vegan

Chicken Bruschetta

Double Boneless Breast of Chicken Marinated and Char-Grilled,
Topped with Bruschetta Tomatoes (Gluten Free) 69.99

Stuffed Bell Pepper

Sweet Bell Pepper Stuffed with Sun-Dried Tomato Rice Pilaf and Roasted Vegetables,
Drizzled with a Tomato Vodka Sauce (Vegetarian) 63.99

Grilled Balsamic Glazed Vegetables

Seasonal Garden Vegetables Marinated in Olive Oil with Fresh Garlic and Italian
Herbs, Drizzled with a Balsamic Glaze. Served with Herb-Roasted Red Potatoes
(Vegan and Gluten Free) 63.99

Penne Spinach and Feta

Sautéed Spinach, Sun-Dried Tomatoes, Capers and Artichokes tossed with Penne
Pasta in our Homemade Marinara Sauce. Topped with Crumbled Feta Cheese
and Fresh Basil (Vegetarian and Gluten Free*)

*Gluten Free Pasta available • Minimum 10-Day Notice
63.99

While preparing each guests' meal we make every effort to avoid cross contamination
between food products and cooking preparation utensils. Please be aware due to
normal kitchen operations we cannot guarantee that any menu item will be completely
Allergen Free (Gluten Free).

CHILDREN'S

(Choice of One)

For Children 10 and under 22.99

Please Choose One Children's Meal for all Children

Chicken Fingers

1/4lb Hamburger or Cheeseburger

Angus Beef Hot Dog

Macaroni and Cheese

All Children's Meals are Served with Fries

DESSERTS

(Choice of One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sorbet: Lemon • Raspberry

Buffet

70.99

Family Style Available for an Additional 2.00 Per Guest

Buffet include Salad Course (served), Fresh Baked Rolls and Butter, Pasta, Two Entrées, One Vegetable, One Starch, Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert. *Upgrade

SALAD

Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Dressings

(Choice of Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

PASTA

(Choice of One Pasta and One Sauce)

Pasta: Penne • Angel Hair • Fettuccine • Cavatappi

Sauce: Marinara • Hearty Bolognese • Vodka Sauce • Alfredo

ENTRÉES

(Choice of Two)

Grilled Herb Chicken

Broasted Chicken

Roast Spring Chicken

Chicken Vesuvio

Roasted Sirloin of Beef

Italian Sausage with Roasted Peppers and Marinara

Atlantic Salmon with Beurre Blanc Sauce

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes

Roasted Fingerling Potatoes

Baked Idaho Potato with Chives and Sour Cream

Sun-Dried Tomato Rice Pilaf

Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter

Green Beans and Carrots • Seasonal Fresh Vegetable Medley

Fresh Asparagus with Garlic Butter* 1.99 Per Guest

DESSERTS

(Choice of One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sherbet / Sorbet: Lemon • Raspberry

UPGRADES

Prime Rib / Roast Tenderloin of Beef

Add 8.00 Per Guest

Chef Attended Carving Station For Buffets

75.00 Per Attendant Per Entrée

Stations Package

75.99

Please note - Adequate space must be booked for stations menu. Maximum 200 guests.

HORS D' OEUUVRES

(Choice of Two Hot and Two Cold)

One-Hour Unlimited Butler Passed During Your Cocktail Hour

Hot

Stuffed Mushroom Caps with Spinach and Cheese

Focaccia Pizza Bites

Spanakopita with Tzatziki Sauce

Mac and Cheese Bites

Mini Egg Rolls with Sweet and Sour Sauce

Vegetable Potstickers with Ginger Soy Sauce

Cold

Fresh Fruit Kabobs

Antipasti Spears - Chef's Selection

Spinach and Artichoke Dip

Tomato Basil Bruschetta

Caprese Pops

Whipped Goat Cheese with Hot Pepper Jelly

PASTA

(Choice of Two Pastas and Two Sauces)

Pasta: Penne • Angel Hair • Fettuccine • Cavatappi

Sauce: Marinara • Hearty Bolognese • Vodka Sauce • Alfredo

CARVING STATION

Served with Fresh Silver Dollar Rolls and Accompanying Sauces
(Choice of Two)

Roast Sirloin of Beef with Au Jus or Bordelaise Sauce
Herb-Roasted Turkey with Turkey Gravy and Cranberry Sauce
Virginia Baked Ham with Pineapple Glaze

MASHED POTATO BAR

Yukon Gold Whipped Potatoes Scooped into a Martini Glass
and Topped with your Heart's desire.

Toppings: Hot Sauce • Sour Cream • Shredded Wisconsin Cheddar
Jalapeno Corn Relish • Baby Shrimp in a Spicy Remoulade Gravy
Sautéed Mushrooms • Bleu Cheese Crumbles • Chives
Tomatoes and Bacon

UPGRADES

Prime Rib / Roast Tenderloin of Beef

Add 8.00 Per Guest

Add First Course Served Soup or Salad

2.99 Per Guest

Hors d'Oeuvres

10.99 Per Guest

SIGNATURE

(Choice of Two Hot and Two Cold)

One-Hour Unlimited Butler Passed During Your Cocktail Hour

Hot

Focaccia Pizza Bites

Spanakopita ▪ Mac and Cheese Bites

Stuffed Mushroom Caps with Spinach and Cheese

Mini Egg Rolls with Sweet and Sour Sauce

Vegetable Potstickers with Ginger Soy Sauce

Meatballs with Marinara

Cold

Spinach and Artichoke Dip ▪ Tomato Basil Bruschetta

Whipped Goat Cheese with Hot Pepper Jelly ▪ Caprese Pops

Deli Spiral Pinwheels - Chef's Selection

Antipasti Spears - Chef's Selection

Fresh Fruit Kabobs ▪ Watermelon Feta Basil Skewers

ADDITIONAL DELUXE

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 125.00

Crab Rangoon 105.00

Shrimp Ceviche Shooters 125.00

DISPLAYS ONE HOUR

Fresh Vegetable Crudité

3.99 Per Guest

Assortment of Fresh Seasonal Vegetables with Ranch Sauce

Charcuterie Board

6.99 Per Guest

Domestic and Imported Cheeses, Cured Italian Meats, Roasted Vegetables
and Assorted Crackers with Fruit Garnish

Fresh Fruit Display

4.99 Per Guest

Seasons Finest Fruit

Domestic Cheese and Fruit Display

5.99 Per Guest

Cheddar, Swiss and Jalapeno Cheese paired with Assorted Crackers
and Seasonal Fresh Fruit

Bar Service

Five Hours of Bar Service. Featuring Premium Liquors, Domestic Bottles and House Wine with Red and White Wine on each Table during Dinner Service.
Bar Closes for One Hour during Dinner Service.

PREMIUM LIQUORS

Absolut • Absolut Flavors • Bacardi • Carolans Irish Cream • Beefeater
Canadian Club • Captain Morgan • Christian Brothers Brandy
Cuervo Gold • Dewars White Label • Jack Daniels • Johnny Walker Red
J & B Scotch • Jim Beam Bourbon • Kahlua • Kettle One • Malibu
Rum Chata • Seagram's VO • Seagram's 7 • Southern Comfort • Tito's

Top Shelf Upgrade

5.00 Per Guest

Amaretto Di Saronno • Crown Royal • Jameson Irish Whiskey
Johnny Walker Black • Grey Goose • Grand Marnier

DOMESTIC BOTTLED BEER

Budweiser • Bud Light • Coors Light
Miller Genuine Draft • Miller Lite • O'Douls

*Upgrade Craft Beers, White Claw or Imported Bottled Beer

4.00 Per Guest

Amstel Light • Blue Moon • Corona • Heineken • Revolution Anti-Hero
Samuel Adams • Stella Artois

BOTTLES OF HOUSE WINES DURING DINNER

(Choice of Two)

White Zinfandel • Chardonnay • Pinot Grigio • Merlot
Cabernet Sauvignon • Pinot Noir

Upgrade One Hour Outdoor Wine and Beer Bar on Patio

100.00

Weather Permitting
Includes Two Bottled Beers and select wines

Late Night Sweets and Snacks

Pizza Buffet

4.25 Per Guest

Up to 3 Assorted One Topping Pizzas

Mini Chicago Style Hot Dogs (50 Pieces)

100.00

With Onion, Tomato, Pickle, Celery Salt and Sport Peppers.

Jumbo Soft Pretzels (50 Pieces)

150.00

With Cheese and Mustard Sauce

Beef or Chicken Tacos (50 Pieces)

150.00

With Lettuce, Tomato, Jalapenos, Shredded Cheese, Sour Cream and Pico de Gallo.

Mini Italian Beef Sandwiches (50 Pieces)

185.00

With Peppers and Giardiniera.

Specialty Sweet Table

10.99 Per Guest

Sliced Seasonal Fresh Fruit and Melon, Assorted Fresh Tartlets, Petit Fours,
Assorted Butter Cookies, Brownies, Specialty Tortes, Chocolate Eclairs,
French Pastries, Mini Cheesecakes and Mini Cannoli

*Selections may vary due to availability.

European Sweet Table

12.99 Per Guest

Sliced Seasonal Fresh Fruit and Melon, Assorted Fruit Tartlets, Petit Fours,
Caramel Nut Brownies, Assorted Butter Cookies, Eclairs, Cream Puff Swans,
Chocolate Covered Strawberries, French Pastries and Specialty Tortes

*Selections may vary due to availability.

Champagne Brunch Buffet

47.99

67.99 with Premium Bar Package (Four Hours)
4 Hour Brunch Reception

Carafes of Fresh Chilled Juices

Mini Bakery Fresh Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit Display

Cheddar Scrambled Eggs with Bacon, Peppers, Onions and Tomatoes

Bacon and Link Sausage

Homemade Hash Browns

Choice of One: French Toast • Buttermilk Pancakes with Maple Syrup

Add Cheese Blintzes with Strawberry Sauce

3.99 Per Guest

Fresh Baked Rolls and Butter

Classic Garden

Mostaccioli with Marinara

Choice of Two Dressings: Ranch • Bleu Cheese • Italian • White Balsamic Vinaigrette
Raspberry Vinaigrette • Honey Citrus Vinaigrette

Choice of One: Virginia Baked Ham with Pineapple Glaze

Roasted Spring Chicken

Roasted Sirloin of Beef with Bordelaise Sauce or Natural Au Jus

Choice of One: Broccoli and/or Cauliflower in Garlic or Parmesan Butter

Seasonal Fresh Vegetable Medley • Green Beans and Carrots

Sautéed Zucchini and Yellow Squash

Choice of One: Yukon Gold Whipped Potatoes

Sun-Dried Tomato Rice Pilaf • Herb-Roasted Red Potatoes

VIP Coffee Display with Whipped Cream, Cinnamon and Shaved Chocolate

Custom Wedding Cake

Unlimited Champagne and Mimosas

BEVERAGE SERVICE

Bellini Bar

Prosecco with Mango, Peach, Strawberry and Raspberry Fruit Puree.
6.99 Per Guest Per Hour

Vodka Cranberry or Lemonade Punch

Serves approximately 30 guests - 75.00

Non-Alcoholic Fruit Punch

Serves approximately 30 guests - 50.00

Ask to See Our Wine and Beer Selection

UPGRADES

Prime Rib / Roast Tenderloin of Beef

Add 8.00 Per Guest

Chef Attended Carving Station

75.00

Chef Attended Deluxe Omelette Station

3.99 Per Guest

Ceremony Package

1,250.00

Our Outdoor Ceremony Space offers gorgeous Views of our Pond
and features:

Garden Chairs

Unity Table

Rehearsal Space

Rehearsal Day and Time is based on availability and cannot be booked more than 45 days prior. Ceremony Package does not include on On-Site Officiant. A member of our Catering Department is present during your Rehearsal, however we recommend you work with your Officiant for organization of your Ceremony and Rehearsal.

Indoor Ceremony includes a Beautiful Arch and Unity Table

Ask about your 10% discount for booking your Rehearsal Dinner or Shower at one of our many Moretti's locations.

Upgrades

SPECIALTY DESSERTS

Tiramisu

3.99 Per Guest

Chicago's Best Cheesecake

Served with your choice of Raspberry Sauce, Chocolate Sauce or Caramel

3.99 Per Guest

Chocolate Fudge Cake

Topped with Whipped Cream and Drizzled with Decadent Chocolate Sauce.

3.99 Per Guest

ROOM & LIGHTING UPGRADES

See your Catering Sales Manager for details

Ice Sculpture

Linens, Overlays and Table Runners

Swag Chair Covers

Chair Cover with Color Sash

Chiavari Chairs

Up Lighting / Lighting Effects

General Information

Ask about your 10% discount for booking your Rehearsal Dinner or Shower at one of our many Moretti's locations.

Confirmation - To secure your date Watermark Events requires signed Conditions of Agreement along with an initial deposit of \$1,000.00. A second deposit of \$1,000.00 is due three months after booking. Additional deposits are not required but can be made at your discretion.

Food and Beverage Minimum - All event rooms are assigned in accordance with anticipated revenue requirements. If your room revenue is not met a rental fee will be applied.

Guest Guarantees - A final guest guarantee is required 10 days prior to your event. You will be charged for the guarantee or number served, whichever is greater.

Vendor meals are available at a reduced cost.

A place card with an entrée selection identifier must be provided to Watermark Events.

Tasting - Complimentary tasting for 2 includes two entries with starch and vegetable. Additional entrées are available for an applicable fee. Tastings are scheduled in our restaurant and by appointment only.

Account Balances - Final payment is due 3 days prior via debit card, cashiers check or money order. No cash payments are accepted. Personal checks may not be used for final payments.

Cancellation - All deposits are non-refundable. Funds may be transferred to a new date within 3 months of cancellation. Cancellations that are not transferred to a new date will be charged a cancellation fee of 50% of required food and beverage minimum if cancellation is received within 90 days of event date.

Off Season (January and February) special pricing is offered for Saturday packages.

Friday and Sunday Discounts - Special pricing is offered for Friday and Sunday evenings (excluding holiday weekends).

Sales Tax - Pricing does not include current sales tax.

Price Guarantee - Pricing cannot be guaranteed more than a year prior.

Service Fee - Pricing does not include an 18% gratuity, room rental fee and tax.