



Waypoint Event Center

at the New Bedford Fairfield Inn & Suites by Marriott®

❧ 2023 EVENT MENU ❧

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A Lafrance Hospitality Destination | www.LafranceHospitality.com

WAYPOINT DINNERS choice of two entrées

Salad choice of Mixed Field Greens with zinfandel vinaigrette or crisp Cæsar salad, entrées include baguettes, seasonal vegetable medley, choice of roasted fingerling potatoes, baked potatoes, red bliss smashed potatoes or long grain wild rice, dessert, coffee & tea

SEASONAL RAVIOLI

varieties of vegetarian selections paired with appropriate sauce 29

CAPE COD CHICKEN

baked boneless breast of chicken filled with a cranberry-apple bread stuffing; paired with a chicken velouté sauce 33

AZOREAN CHICKEN

boneless breast of chicken filled with a flavorful chourico stuffing; finished with a spicy Portuguese sauce 33

HERB-ENCRUSTED STATLER CHICKEN

semi-boneless with oven-roasted vegetables; served with a port wine chicken reduction sauce 35

GRILLED SALMON

Atlantic salmon baked with citrus beurre blanc 36

BAKED STUFFED SHRIMP

four colossal shrimp with lobster, crabmeat and bread crumb stuffing 37

NEW BEDFORD SCROD

baked with a citrus apricot butter; topped with homemade seafood crumbs 35

ROAST PORK TENDERLOIN

all natural white marble farm raised pork, with a balsamic glaze 33

ROASTED PRIME RIB OF BEEF

10 ounce with merlot au jus 42

BACON-WRAPPED FILET MIGNON

choice 8 ounce filet 44

DELECTABLE DESSERTS

Brownie à la mode | Seasonal Ice Cream Pie | Host supplied Cake with Ice Cream
Triple Chocolate Fudge Cake +4 | Gourmet Cheesecake +5

LAND & SEA SPECTACULAR

8 ounce bacon-wrapped filet mignon
with choice of a lump crab cake
or two baked stuffed shrimp 51

ATLANTIC COAST BAKED STUFFED LOBSTER

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

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

01/23

WAYPOINT BUFFET MENU

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

HOWLAND BUFFET | \$38

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 | \$45 - CHOICE OF 3 ENTRÉES

Cæsar Salad with 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 | \$52 - CHOICE OF 3 ENTRÉES

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

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.

01/23

WAYPOINT HORS D'OEUVRES

Minimum 30 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 | \$18

select 2 stationary and 4 butlered hors d'oeuvres

HARBOR PACKAGE | \$32

select 3 stationary hors d'oeuvres, 3 butlered hors d'oeuvres and 3 deluxe butlered hors d'oeuvres

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 person

STATIONARY HORS D'OEUVRE

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

above items \$5 per person

DELUXE BUTLERED HORS D'OEUVRE

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 person
3 included with Harbor Package

DELUXE STATIONARY HORS D'OEUVRE

Spinach & Artichoke Dip \$6 per person
Deluxe Cheese & Fruit Platter \$8 per person
Smoked Salmon \$9 per person
Caharcuterie Board \$11 per person

above items not included with the Waypoint or Seaquest Packages

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WAYPOINT ALL INCLUSIVE PACKAGES

Minimum 40 persons

ATLANTIC PACKAGE | \$65

Champagne Toast | 1 Hour Premium Open Bar, add \$16 per person

Assorted Deluxe Cheese & Crackers

Spinach & Artichoke Dip with Pita Points

Italian Bruschetta

Bacon Wrapped Sea Scallops

Coconut Chicken with Orange-Ginger Sauce

Beef Teriyaki Skewers

Crisp Cæsar Salad

House-Baked Baguettes with Honey Butter

Your choice of two:

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

PRIME RIB OF BEEF - with merlot au jus

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 Premium Open Bar, add \$16 per person

Gourmet Cheese & Assorted Crackers

Grilled Cheese with Tomato Bisque Sips

Grilled Tenderloin Crustini

Antipasto Plater

Lobster & Crab Cakes

Bacon Wrapped Sea Scallops

New England Clam Chowder

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

Your choice of three:

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 red bliss 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 9 am to 11 pm.
Day Function until 3 pm, Evening Functions from 5 pm.
Additional Room Fees after 5 hours - \$300 per hour.**

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, Black or White linen for use. Additional colors for 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.

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 (food portion only) on your Shower, Engagement Party, or Rehearsal Dinner at our affiliated restaurants, Merrill's on the Waterfront, Rachel's Lakeside, Bittersweet Farm, Rosebrook Event Center 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 Payment for all events, with the exception of weddings, is due the day of the event by credit card, cash or bank check. Final payment by personal check is due no later than 7 days prior to the event date. A credit card is required to cover any incidental costs that may occur on the day of the function. 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

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 is \$100.

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	\$17	\$21	\$26	\$30
BEER, WINE, SODA & 1 SPECIALTY COCKTAIL	\$21	\$25	\$29	\$33
PREMIUM OPEN BAR domestic and imported beers, glasses of wine, pepsi products and all non-top shelf liquors	\$22	\$30	\$35	\$39
TOP SHELF OPEN BAR same as premium and includes access to all top shelf liquors	\$24	\$32	\$40	\$46

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.