



Waypoint Event Center

at the New Bedford Fairfield Inn & Suites by Marriott®

❧ 2025 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, choice of roasted fingerling potatoes or garlic smashed potatoes, 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

CHICKEN MADEIRA

Portuguese spiced stuffed boneless breast of chicken with a Madeira wine sauce 33

HERB-ENCRUSTED STATLER CHICKEN

served with a port wine reduction sauce 35

ATLANTIC SALMON

with citrus beurre blanc 36

BAKED STUFFED SHRIMP

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

NEW BEDFORD SCROD

baked with a citrus butter; topped with seafood crumbs 35

ROASTED PRIME RIB OF BEEF

10 ounce with merlot au jus 42

FILET MIGNON

choice 8 ounce filet with garlic demi 44

LAND & SEA

choice 8 ounce filet with garlic demi and two jumbo baked stuffed shrimp 51

DELECTABLE DESSERTS

Brownie à la mode | Ice Cream Pie | Host supplied Cake with fresh berries

Triple Chocolate Fudge Cake +4 | Gourmet Cheesecake +5

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

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 citrus butter | Chicken Marsala | Sirloin Tips with rice

Seasonal Vegetable | Garlic Smashed Potatoes

Brownie à la mode or Host provided Cake | Coffee

TABOR BUFFET | \$45 - CHOICE OF 3 ENTRÉES

Cæsar Salad with Croutons

Atlantic Salmon | Shrimp Scampi | Chef Carved Roast Prime Rib of Beef with merlot au jus | Chicken Madeira

Seasonal Vegetable | Roasted Fingerling Potatoes

Dessert Station: Assorted Pastry Station or Host provided Cake with fresh berries | Coffee

MELVILLE BUFFET | \$52 - CHOICE OF 3 ENTRÉES

Mixed Field Greens, Feta Cheese, Walnuts and Zinfandel Vinaigrette

Baked Stuffed Shrimp | Herb Roasted Chicken | Chef Carved Roasted Tenderloin of Beef with garlic demi

Grilled Salmon | Seasonal Vegetable | Garlic Smashed Potatoes | Chilled Shrimp Salad

New York Cheesecake with strawberries or Host provided Cake with fresh 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.

*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.

WAYPOINT HORS D'OEUVRES

Minimum 30 persons

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

WAYPOINT PACKAGE | \$17

select 1 stationary and 3 butlered hors d'oeuvres

SEAQUEST PACKAGE | \$19

select 2 stationary and 4 butlered hors d'oeuvres

HARBOR PACKAGE | \$32

select 2 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.

STATIONARY HORS D'OEUVRE

Fresh Fruit Display

Fresh Vegetable Crudit  with Hummus & Pita Chips

Gourmet Cheese & Assorted Crackers

above items \$7 per person

choice of 2 items \$12 per person

DELUXE STATIONARY HORS D'OEUVRE

Spinach & Artichoke Dip \$6 per person

Deluxe Cheese & Fruit Platter \$8 per person

Charcuterie Board \$11 per person

above items not included with the Waypoint or Seaquest Packages

BUTLERED HORS D'OEUVRE

Coconut Chicken

Spanikopita

Crab Stuffed Mushroom Caps

Bruschetta

Mac & Cheese Bites

Spring Rolls

above items \$2 per person

DELUXE BUTLERED HORS D'OEUVRE

Mini Maryland Crab Cakes

Clam Cake Demitasse Shooters

Bacon-wrapped Sea Scallops

Beef Teriyaki Skewers

Grilled Cheese with Tomato Bisque Sips

Grilled Tenderloin on Crostini

Beef Wellington

Jumbo Cocktail Shrimp

above items \$3 per person

3 included with Harbor Package

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WAYPOINT ALL INCLUSIVE PACKAGES

Minimum 40 persons

ATLANTIC PACKAGE | \$65

Champagne Toast | 1 Hour Premium Open Bar, add \$21 per person

Assorted Deluxe Cheese & Crackers

Mediterranean Platter

Grilled Bruschetta

Bacon-wrapped Sea Scallops

Coconut Chicken

Crisp C sar Salad

House-Baked Baguettes

Your choice of two:

SEASONAL VEGETABLE RAVIOLI - varieties of vegetarian selections paired with appropriate sauce

PRIME RIB OF BEEF - with merlot au jus

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

CHICKEN MADEIRA - Portuguese spiced stuffed chicken boneless breast of chicken with a Madeira wine sauce

entr es served with garlic smashed potatoes and seasonal vegetable (excludes Seasonal Ravioli)

Host provided Cake & Fresh Berries and Coffee Station

NANTUCKET PACKAGE | \$80

Champagne Toast | 1 Hour Premium Open Bar, add \$21 per person

Gourmet Cheese & Assorted Crackers

Grilled Cheese with Tomato Bisque Sips

Mini Beef Wellington

Antipasto Platter

Mini Maryland Crab Cakes

Bacon-wrapped Sea Scallops

Lobster Bisque

Mixed Field Greens with feta cheese and walnuts

Your choice of three:

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

FILET MIGNON - with garlic demi

LAND & SEA - choice 8 ounce filet with garlic demi and two jumbo baked stuffed shrimp

ATLANTIC SALMON - with citrus burre blanc

entr es served with garlic smashed potatoes and seasonal vegetable

Host provided Cake with fresh berries and Coffee Station

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WAYPOINT LATE NIGHT FOOD & SNACKS

Minimum of 75% of guaranteed guest count and no less than 50 guests for all stations.

ANGUS SLIDERS & FRIES | \$10

Mini Angus Burgers on Onion Rolls with Lettuce, Tomato, Onion, Secret Sauce and Crispy French Fries

ASSORTED PIZZAS | \$8

pizzas with assorted toppings

FIESTA TIME TACO BAR | \$8

Soft Shell Tortillas with Ground Beef and all the fixings

PRETZEL BAR | \$6

Warm Soft Pretzels, dipped in Kosher Salt, with Dipping Sauces

THE SWEET TOOTH | \$6

Assorted flavored Milks, Chocolate Chip Cookies, and Mini Party Pastries

S'MORES BAR | \$8

Graham Crackers, Hershey Chocolate Bars, and Marshmallows

DONUT BAR | \$8

Assorted Fresh Donuts

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WAYPOINT EVENT CENTER | HOST OPEN BARS

	1H	2H	3H	4H	5H
BEER, WINE & SODA includes wide variety of domestic and imported beers, glasses of wine and pepsi products	\$18	\$22	\$27	\$32	\$37
BEER, WINE, SODA & 1 SPECIALTY COCKTAIL	\$22	\$26	\$30	\$34	\$38
PREMIUM OPEN BAR domestic and imported beers, glasses of wine, pepsi products and all non-top shelf liquors	\$24	\$32	\$37	\$40	\$44
TOP SHELF OPEN BAR same as premium and includes access to all top shelf liquors	\$26	\$34	\$40	\$46	\$52
above priced per person					

FUNCTION WINE LIST

CHAMPAGNE & SPARKLING WINES

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

WHITE WINES

Canyon Road, Pinot Grigio, California	22
Ecco Domani, Pinot Grigio, Italy	26
Casal Garcia, Vinho Verde, Portugal	21
Oyster Bay, Sauvignon Blanc, New Zealand	32
Canyon Road, Chardonnay, California	22
Kendall-Jackson, Chardonnay, California	34
Westport Rivers, Chardonnay, Westport, Massachusetts	34
Seaglass, Riesling, California	26
Canyon Road, Moscato, California	22

BLUSH WINES

Canyon Road, White Zinfandel, California	22
Beringer, White Zinfandel, California	23
La Vieille Ferme Rosé, France	24

RED WINES

Canyon Road, Pinot Noir, California	22
DaVinci, Chianti, Tuscany, Italy	30
Canyon Road, Merlot, California	22
Alamos, Malbec, Argentina	25
Grão Vasco, Vinho Tinto Dão, Portugal	21
19 Crimes Red, Australia	24
Canyon Road, Cabernet Sauvignon, California	22
Louis M. Martini, Cabernet Sauvignon, Sonoma, California	32

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 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 - \$500 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. **Open Bars do not include shots and are not allowed.**

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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