

# *Gala New Year's Eve Celebration Party*

*Thursday, December 31, 2009*

## **Dinner and Dance Party**

*~Welcome Reception~*

*7:00PM to 8:00PM*

*Name Brand Open Bar*

*Butler Served Hot and Cold Hors d'oeuvres*

*~Gourmet Dinner~*

*8:00PM*

### ***Shrimp Cocktail "Martini"***

*Imported Green Olive Relish, Grey Goose Horseradish Cocktail Sauce*

### ***Baby Mesculin Greens Salad***

*Roasted Pecans, Dried Cherries, Black Currant Balsamic Vinaigrette*

*~Entrees~*

*Choice of:*

### ***Filet Mignon***

*Port Wine Syrup, Goat Cheese Whipped Potato, Asparagus Spears*

### ***Cumin and Blood Orange Glazed Atlantic Salmon***

*Ginger Scallion Sticky Rice, Snow Peas*

### ***Long Island Breast of Duck***

*Cranberry Pinot Noir Gastrique, Baby Zucchini and Wild Rice Pilaf*

### ***Chocolate Panna Cotta***

*Dark Chocolate Custard, Chocolate Tart Shell, Crème Anglaise, Fresh Berries*

*~Dance Party~*

*9:30PM to 1:30AM*

*Name Brand Open Bar Service*

*Live Entertainment*

*Champagne Toast at Midnight*

*\$125.00 Per Person*

*Plus Service Charge and Applicable Taxes*

**~Early Dinner Seating Only~**

*5:00PM & 5:30PM*

*\$50.00 Per Person*

*Plus Service Charge and Applicable Taxes*

**~Overnight Packages~**

*Deluxe Accommodations for Two*

*Dinner & Dance Party for Two and Brunch for Two*

*Starting at \$485.00 Double Occupancy*

*Plus Service Charge and Applicable Taxes*

*Extend your Celebration – Ask About Our 2 and 3 Night Special Rates*

*Please Call*

*Water's Edge Resort & Spa*

*800-222-5901 or 860-399-5901*

*For Reservations*