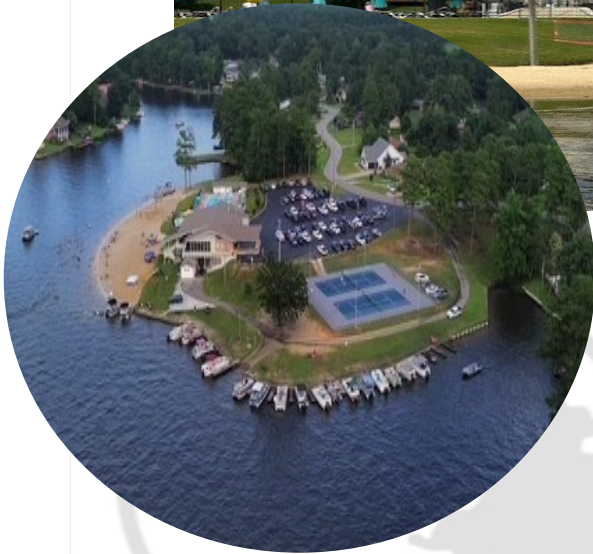


Waters Edge Restaurant

Relaxed Lakefront Dining



**510 E. Lakeshore Dr.
Carriere, MS 39426
HAWL Office: 601-798-1484
Waters Edge: 769-717-4133**

Special Event Brochure

Private Dining & Events for up to 180 Guests

Congratulations on your upcoming event!

This party brochure has been carefully created and organized to provide the widest range of prices and services. Try as we may, it is just not possible to foresee every request; therefore, we will be happy to work with you on special requirements and provide a quote for any item not included in this brochure.

Thank you for allowing us to be a part of your special event. Call today and set up a meeting with Waters Edge so we may bring your vision to life.



Venue Options

Main Dining Room and Lakeview Room: \$500.00 for three hours. A truly private event for you and your guests.

Lakeview Room Only: \$200.00 for three hours. Restaurant will also be open for regular business.

Main Dining Room:

The larger of the two rooms, featuring sweeping views of the lake with access to the large covered deck. Ideal for events with a dance floor.

Maximum room capacity is 150 guests.



Lakeview Room:

The smaller of the two rooms, featuring sweeping views of the lake with access to the large covered deck. Ideal for more intimate events such as a dinner party. Maximum room capacity is 30 guests.



At the time of reservation, a nonrefundable deposit of \$500.00 is required to hold the date.

Buffet Style Options:

Platinum - \$35.00 per person

- Chef's Specials - Choice of 1
 - Entrees - Choice of 2
 - Sides - Choice of 2
- Display Section - Choice of 2
 - Salad - Choice of 1
 - Dessert - Choice of 1

Silver - \$24.00 per person

- Entrees - Choice of 1
- Sides - Choice of 2
- Display Section - Choice of 1
 - Salad - Choice of 1
 - Dessert - Choice of 1

Gold - \$28.00 per person

- Chef's Specials - Choice of 1
 - Entrees - Choice of 1
 - Sides - Choice of 2
- Display Section - Choice of 1
 - Salad - Choice of 1
 - Dessert - Choice of 1

Bronze - \$18.00 per person

- Entrees - Choice of 1
- Sides - Choice of 1
- Salad - Choice of 1
- Dessert - Choice of 1

All packages and options can be customized for your special event! Don't see something, let us know, and we will work with you to make your event the best it can be.

Personal Touches:

Add a personal touch to your event. Choose from a list of small savory hors d'oeuvres. Add a little flare to any event by adding on a live action station manned by one of our professional culinary team. Pricing varies depending on number of guests and seasonal pricing.

Hors d'oeuvres:

- **BBQ or Sweet and Sour Meatballs** - Bite sized pork meatballs tossed in your choice of sauce (60 count - \$20)
- **Mini Sausages** - Small smoked sausages tossed in a sweet BBQ sauce (60 count - \$20)
- **Mini Meat or Crawfish Pies** - Either beef or crawfish filling in a soft dough turnover (30 count - \$50)
- **Stuffed Mushrooms** - Mushrooms stuffed with choice of beef or crabmeat (30 count - \$50)
- **Bacon Wrapped Asparagus** - Fresh asparagus wrapped in bacon and baked to perfection (45 count - \$50)
- **Finger Sandwiches** - Classic New Orleans Leidenheimer bread cut into 1 inch finger sandwiches with ham and turkey (35 count - \$40)
- **Queso and Chips** - Rich queso blanco served with handmade flour tortilla chips (\$45)
- **Shrimp Dip** - (\$50)
- **Shrimp Cocktail** - Domestic shrimp crab boiled (45 count - \$40)

Live Action Stations (Priced according to availability):

- **Bone-in Country Style Ham** - Bone-in ham slow cooked and glazed
- **Salmon** - Baked salmon in light seasoning and topped with lemons
- **Pasta Station** - A create your own pasta made to order in front of you
- **Prime Rib (depending on availability)** - Slow cooked prime rib seasoned to perfection and served with horseradish sauce and finishing butter

Smaller Events:

30 guests or less

We can cater to your needs! Allow us to discuss a specialized menu for your event and needs. Pricing will vary depending on selection.

Item Descriptions

Chef's Specials:

- **Gumbo** - Southern styled gumbo in a dark base with either chicken and sausage or shrimp, crab, and okra
- **Crawfish Etouffee** - Crawfish tails cooked down in a creole tomato sauce and served over rice
- **Country Style Glazed Ham** - Ham basted and glazed with brown sugar and cooked with pineapple and cherries
- **Slow Roasted Pork Loin** - A tender pork loin slow roasted and sliced into small medallions
- **Trout Almondine** - Lightly breaded, fried speckled trout served with a toasted almondine brown butter on the side
- **Cajun Homestyle Pot Roast** - Slow cooked beef roast with all the fixings (celery, onions, carrots, garlic, bell peppers) and served in its own gravy

Entrees:

- **Fried Catfish Strips** - Domestic catfish in strips and fried until crispy in corn flour (GF)
- **Fried Chicken Tenders** - Hand cut chicken tenders brined and tossed in seasoned flour
- **Chicken Alfredo Penne Pasta** - Creamy parmesan garlic Alfredo sauce with penne pasta topped with delicious grilled chicken
- **Shrimp Delight Pasta** - Creole cream sauce with domestic gulf shrimp and lump crab meat
- **Salsbury Steak** - Chargrilled hamburger steak in a mushroom and onion brown gravy
- **Jambalaya** - A southern classic Cajun rice dish with smoked sausage and your choice of shrimp or chicken
- **BBQ Chicken (Bone-in or Boneless)** - Slow baked chicken with sweet Southern BBQ sauce

Sides:

- **Broccoli and Cauliflower Medley** - Fresh broccoli, cauliflower, carrots, and onions
- **Potato Casserole** - A loaded mashed potato casserole topped with cheddar and bacon bits
- **Boiled Corn on the Cob** - Spicy crab boiled corn on the cob
- **Smothered Green Beans** - Green beans smothered in onions and bacon
- **Fresh Squash** - Zucchini and yellow squash medley
- **BBQ Baked Beans** - BBQ baked beans with the creole trinity, brown sugar, honey, and BBQ sauce
- **Rice Pilaf** - A lightly seasoned rice tossed with onions, bell peppers, and garlic
- **Soup Option** -
 - Artichoke** - Creamy artichoke soup with bacon and ham
 - Potato** - Loaded potato soup, a classic
 - French Onion** - Caramelized onions in a rich deep brown beef base soup
 - Mushroom** - A garlic and cream based soup prepared with a fresh portobello mushroom base

Salads:

- **Garden Salad** - Fresh romaine with tomatoes, cheese, cucumber, and croutons
- **Caesar Salad** - Fresh romaine tossed in Caesar dressing with parmesan and croutons
- **Summer Salad** - Spinach, fruit, nuts, and feta cheese
- **Pasta Salad** - Spiral pasta with olives, tomatoes, and feta cheese tossed in Italian dressing

Display Section:

- **Fresh Fruit** - Seasonal fruit medley
- **Cheese Options** - A variety of cheeses sliced and displayed with crackers
- **Charcuterie** - A mixture of cold cuts including salami, pepperoni, and summer sausages
- **Fresh Vegetable Tray** - In season vegetables served with dipping sauce

Desserts:

- **Bread Pudding** - A southern classic that can be tailored to your event
- **Cheesecake** - Savory, sweet cheesecake in a light graham crumble crust
- **Pecan Pie** - Roasted pecans topping over a sweet and sticky brown sugar filling in a pie crust
- **Lemon Icebox Pie** - A tart treat of lemon crème with whipped topping in a pie crust
- **Cobbler** - A sweet homemade fruit cobbler
- **Chocolate Silk Pie** - A smooth chocolate pie topped with whipped cream
- **Italian Lemon Cream Cake** - Very soft and refreshing Italian cake with hints of citrus

Beverages:

- All packages include soft drinks, iced tea, water, and coffee

Waters Edge Policies

- HAWL proudly boasts a family environment. Hide-A-Way Lake Club, Inc. reserves the right to deny, cancel, or terminate the event if it does not reflect a family friendly environment.
- Only members and their guests may use our facilities. The member assumes full responsibility for payment of goods or services provided to the guest. Damage to Club property occurring during special functions is the responsibility of the member.
- The property owner is responsible for the actions of their guest(s) at all times while in the community.
- A printed, alphabetized list of all guests must be given to Security and the Restaurant Manager at least 24 hours prior the event. Any guest not on the list may have difficulty entering the community.
- All goods and services are priced on present costs and therefore are subject to change without notice. Once a confirmed price with party agreements has been specified with a signed contract, prices will not be changed. The prices quoted do not include room rental, tax, or gratuity.
- 15% gratuity and 7% sales tax will be added to the total price of food and beverages, but not to the room rental.
- All room rentals include your choice of white or black table skirts, equipment, and serving staff. Prices quoted are for three hours. After the initial three hours, each additional hour is \$150.00. Any deviation from the agreed upon time in the contract will result in an additional charge.
- Room rental pricing does not include catering of the food.
- At the time of reservation, a nonrefundable deposit of \$500.00 is required to hold the date.
- Payment must be made in full one week prior to the event date. You will be charged for the number of guests you agree to on the contract unless there are additional guests which attend who were not included in the original contract. At the end of the event, a final headcount of guests will be confirmed by restaurant management and the event host in order to verify the number of guests in attendance. Should the guests in attendance exceed the number of guests previously agreed upon, payment for the additional guests is required in full the day of the event; if not, the outstanding balance will be charged to the sponsoring property owner's account.



Waters Edge Amenities

Weddings & Receptions:

- In addition to receptions, Waters Edge also hosts wedding ceremonies. The Wedding Package includes an additional hour for the combined events and 50 folding chairs with white covers are available for rent \$350.00.

Music:

- A sound system is available should you desire to provide your own music.
- Bands and DJs can be accommodated.
- All entertainment, musical or non-musical, must be approved by the Restaurant Manager prior to the event.
- Arrangements must be made with the band or DJ to close down early enough to be packed and out of the building by the end of the event. Any portions of an hour will be charged for a full hour. Any deviation from the agreed upon time will result in an additional charge.

Bar Set-Up Package:

- The Bar Package includes glasses, mixers, and the bar area for \$250.00. All alcohol including a bartender must be provided by the event host.
- Alcohol delivered to Waters Edge prior to the event will be inventoried and signed off by the Restaurant Manager as well as the event host.

Event Security:

- **Security is mandatory for all events of 150 or more guests and for all events with 100 or more guests when alcohol is served.** Security is set at the rate of \$40.00 per hour and is to include an hour prior to and after the event as well as the entire event.



Frequently Asked Questions

Do I have to be a Hide-A-Way Lake property owner to book an event?

Non-property owners must be sponsored by a current HAWL property owner who is in good standing. The property owner must also sign the Special Event Agreement with the Restaurant Manager. Corporate events may work directly with the Restaurant Manager to book events.

How far in advance may I book my event?

Successful events take time and planning; the more time, the better.

What types of event can I host at Waters Edge?

Waters Edge can host events ranging from a small business lunch to a large wedding with reception. The Lodge has hosted birthdays, family reunions, cooperate meetings, charity and fundraising events, among other occasions. With the proper planning and communication, no event is too big or too small.

May I decorate the Lodge for my event?

You are encouraged to decorate the event space to provide a personal touch to your event. Arrangements to have individuals come in to decorate the space will be made with the Restaurant Manager with attention to the regular restaurant operating hours. No nails, tape, staples, tacks, or any other type of anchor will be allowed to be attached to the walls, ceilings, windows, etc. Please be advised, confetti is not permitted.

Am I permitted to bring a cake or special dessert for my event?

No food may be brought into the Club from outside sources, with the exception of a wedding cake or other special dessert such as a birthday cake.

I'm ready to book my event. What's the next step?

Contact the HAWL Office at 601-798-1484 or Waters Edge (during operational hours) at 769-717-4133.

