

hors d'oenvres

TOMATO, BASIL, & MOZZARELLA BRUSCHETTA
PEAR & BRIE IN PHYLLO, RASPBERRY SAUCE
SPANAKOPITA, PHYLLO TRIANGLES AND TZATZIKI
BRANDIED PEACHES AND BRIE PUFF
VEGETABLE EMPANADA WITH CHEDDAR AND PEPPER JACK

MINI MARYLAND CRAB CAKES, TARTAR SAUCE
BATA BANG SHRIMP, SWEET CHILI AIOLI
DIVER SCALLOPS WRAPPED IN BACON, BALSAMIC GLAZE
MALIBU COCONUT SHRIMP, SWEET CHILI SAUCE

PROSCIUTTO CROSTINI, MASCARPONE, FIG JAM
SLIDER MINI CHEESEBURGERS, COMEBACK SAUCE
THAI CHICKEN SATAY, PEANUT SAUCE, LIME
NORTH INDIAN CHICKEN TANDOORI MASALA KEBAB
PEACH BBQ BRISKET WRAPPED IN PORK BELLY
BEEF SHORT RIB EMPANADAS, CHIPOTLE AIOLI
PHILLY CHEESESTEAK EGG ROLLS, QUESO BLANCO
GOAT CHEESE STUFFED DATE, WRAPPED IN BACON

MARYLAND CRAB DIP, ASSORTED CRACKERS, FRENCH BREAD FRESH SEASONAL FRUIT & CHEESES, ASSORTED CRACKERS VEGETABLE CRUDITÉS, TZATZIKI

PICK 2 17.95 / PICK 4 \$31.50 / PICK 6 \$44

ALL PRICES PLUS 6% MARYLAND TAX

entrees - select up to 3

GREEK HERB ROASTED ORGANIC CHICKEN \$74

WITH A COUSCOUS, GREEK OLIVE, TOMATO, FETA SALAD.

BRAISED BEEF SHORT RIBS \$78

SLOW BRAISED SHORT RIBS IN A RICH CABERNET WINE SAUCE

PAN-SEARED ATLANTIC SALMON \$78

SUN-DRIED TOMATO & CHIVE BEURRE BLANC

CHICKEN CHESAPEAKE \$79

CHICKEN BREAST STUFFED WITH LUMP CRAB MEAT, CHARDONNAY CREAM SAUCE

PAN ROASTED HALIBUT \$79

OYSTER AND BUTTON MUSHROOM FRICASSEE. LEMON BEURRE BLANC

STEAK AU POIVRE \$92

PRIME TENDERLOIN, CABERNET SAUVIGNON REDUCTION, CRISPY LEEKS

ROAST TENDERLOIN OF BEEF \$93

CREEKSTONE FARMS PRIME TENDERLOIN, CABERNET SAUVIGNON REDUCTION

MARYLAND LUMP CRAB CAKES \$93

TWO 4 OZ. LUMP CRAB CAKES, WHOLE GRAIN MUSTARD BEURRE BLANC

sides - select

ROASTED POTATOES

FINE HERBS, PARSLEY PISTOU

GRILLED ASPARAGUS

LEMON & PARMESAN

PETITE GREEN BEANS, CARROT & SQUASH

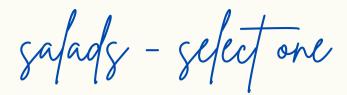
TRUFFLED WHIPPED POTATOES

JOLLOF RICE

TOMATOES, ONION, PEPPERS, WEST AFRICAN SPICES

GREEN BEANS & SHALLOTS

ALL PRICES PLUS 6% MARYLAND TAX
PLEASE INQUIRE ABOUT THE OFF SEASON PRICING PROGRAM
WATER'S EDGE EVENTS CENTER CATERINGSALES@WATERSEDGEEVENTS.COM



CLASSIC CAESAR SALAD

CRISP ROMAINE HEARTS, HERBED CROUTONS, PARMESAN REGGIANO

INSALATA VERDE

BUTTER LETTUCE, FRISE, ROMAINE, SHERRY DIJON VINAGRETTE

GREEK SALAD

CRISP ROMAINE, GREEK OLIVES, PEPPERS, FETA CHEESE, CUCUMBER, RED ONION, GRAPE TOMATO, LEMON THYME VINAIGRETTE

FALL HARVEST SALAD

SEASONAL GREENS, TOASTED WALNUTS, DRIED CRANBERRIES, ROAST PEARS, CRUMBLED GOAT CHEESE, BALSAMIC VINAIGRETTE

ts - select one

MARYLAND SUMMER SALAD (AVAILABLE ONLY IN SPRING AND SUMMER)
HEIRLOOM TOMATOES, TOASTED LOCAL CORN, ENGLISH CUCUMBER,
WATERMELON, RADISH, CHEROKEE AND SUMMER BIB LETTUCE, GARDEN HERBS, CITRUS
VINAIGRETTE

CHOCOLATE MOUSSE CAKE

TIRAMISU CAKE

LEMON CAKE

FILLED WITH A LIGHT VANILLA CREAM

STRAWBERRY CHEESECAKE

DESSERTS MAY ALSO BE OFFERED BUFFET STYLE FEATURING ALL FOUR OF OUR SIGNATURE DESSERTS.

ALL PRICES PLUS 6% MARYLAND TAX



4 HOUR BEER AND WINE BAR \$26

WHITE WINE: PINOT GRIGIO, CHARDONNAY, MOSCATO,
RED WINE: PINOT NOIR, MERLOT, CABERNET SAUVIGNON
SELECTION OF DRAFT AND BOTTLED DOMESTIC AND IMPORTED BEERS

4 HOUR HOUSE BAR \$31.50

SMIRNOFF VODKA, GORDON'S LONDON DRY GIN, CRUZAN WHITE RUM, MALIBU COCONUT RUM, CAPTAIN MORGAN SPICED RUM, DEWAR'S WHITE-LABEL SCOTCH, SEAGRAM'S 7 WHISKEY, JIM BEAM BOURBON, JOSE CUERVO TEQUILA WHITE WINE: PINOT GRIGIO, CHARDONNAY, MOSCATO RED WINE: PINOT NOIR, MERLOT, CABERNET SAUVIGNON SELECTION OF DRAFT AND BOTTLED DOMESTIC AND IMPORTED BEERS

4 HOUR NAME BRAND BAR \$37.50

TITOS VODKA, BEEFEATERS GIN, BACARDI RUM, MALIBU COCONUT RUM, CAPTAIN MORGAN SPICED RUM, JOHNNIE WALKER RED LABEL SCOTCH, JACK DANIEL'S BLACK LABEL TENNESSEE WHISKEY, MAKERS MARK BOURBON, EL JIMADOR SILVER TEQUILA WHITE WINE: PINOT GRIGIO, CHARDONNAY, MOSCATO, PROSECCO RED WINE: PINOT NOIR, MERLOT, CABERNET SAUVIGNON SELECTION OF DRAFT AND BOTTLED DOMESTIC AND IMPORTED BEERS

4 HOUR PREMIUM BAR \$47.50

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, BARBADOS MOUNT GAY RUM, MALIBU COCONUT RUM, CAPTAIN MORGAN SPICED RUM, JOHNNIE WALKER BLACK LABEL SCOTCH, WOODFORD RESERVE BOURBON, CROWN ROYAL CANADIAN WHISKEY, PATRON TEQUILA WHITE WINE: PINOT GRIGIO, CHARDONNAY, MOSCATO, PROSECCO RED WINE: PINOT NOIR, MERLOT, CABERNET SAUVIGNON SELECTION OF DRAFT AND BOTTLED DOMESTIC AND IMPORTED BEERS

CASH BARS REQUIRE: \$250 BARTENDER EACH. PLEASE INQUIRE REGARDS CASH BAR PRICING



ADDITIONAL ROOM RENTALS

RIVER ROOM ADD ON BREAK OUT \$150

WEEKDAY DECOY ROOM ADD ON BREAKOUT \$500

RIVER WATCH ADD ON EXHIBITION \$2000

CLASSROOM TABLE SETS \$10 EACH TABLE

** ALL ROOM ASSIGNMENTS SUBJECT TO AVAILABILITY

AUDIO VISUAL SERVICES & RENTALS

SCREEN AND PROJECTOR (1) HDMI CONNECTION \$150

SCREEN AND PROJECTORS (2) HDMI CONNECTION \$300

SCREEN AND PROJECTORS (3) HDMI CONNECTION \$450

LAPTOP RENTAL (HDMI CONNECT) \$75

MEETING IN ROOM MONITOR & HDMI CONNECTION \$75

SPEAKERS PREVIEW MONITOR \$125

WIRED MICROPHONE & STAND \$25

WIRELESS MICROPHONE & STAND \$30 (LIMITED AVAILABILITY)

LAVALIERE MICROPHONE \$30 (LIMITED AVAILABILITY)

FLIP CHART, PAD & MARKERS \$55 EACH FLIP CHART EASEL \$25

EASELS \$15

USB PRESENTATION CLICKER \$15

FULL BALLROOM UP LIGHT BUNDLE \$360

PODIUM LIGHT KIT (2) \$150

BANNER HANGING \$55 EACH (BANNERS MUST BE PROVIDED 48 HOURS PRIOR)

PIPE AND DRAPES \$12 PER FOOT - MINIMUM 8 FEET (BLACK DRAPES ONLY)

MEETING TABLE POWER DROP \$25 EACH TABLE

AV TECHNICIAN \$75 PER HOUR

STAGES \$125 PER SECTION (MAXIMUM 6 - 4X8 SECTIONS)

ALL AUDIO VISUAL PRICES PLUS 23% SERVICE CHARGE AND 6% MARYLAND TAX

WATER'S EDGE EVENTS CENTER CATERINGSALES@WATERSEDGEEVENTS.COM

FREQUENTLY ASKED QUESTIONS

CAN I BRING MY OWN LIQUOR, BEER, WINE, OR CATERER?

WEEC HOLDS A HARFORD COUNTY LIQUOR LICENSE AND THEREFORE DOES NOT PERMIT OUTSIDE FOOD OR BEVERAGE **EXCEPT** FOR A CAKE OR SPECIALTY DESSERTS FROM A **LICENSED BAKERY** ONLY.

WHAT IS THE DEPOSIT AND IS IT REFUNDABLE?

20% OF THE ESTIMATED REVENUE AND A SIGNED CONTRACT WILL LOCK IN YOUR DATE. ALL DEPOSITS ARE NON-REFUNDABLE. DEPOSITS MAY VARY INSIDE 6 MONTHS BOOKING.

ARE SERVICE CHARGES INCLUDED IN THE CONTRACT?

THE MENU PRICE INCLUDES SERVICE CHARGES FOR FOOD AND BEVERAGES . ANY GRATUITY THAT THE CLIENT CHOOSES TO OFFER IS OPTIONAL

WHAT HAPPENS IF I HAVE AN OUTSIDE CEREMONY PLANNED AND IT RAINS?

WEEC DOES PROVIDE A RAIN PLAN IN THE CASE OF INCLEMENT WEATHER, AND CAN RELOCATE YOUR CEREMONY WITHIN THE FACILITY.

CAN I HAVE A BUFFET?

YES, PLEASE INQUIRE ABOUT BUFFET PRICING.

CAN I HAVE A CEREMONY AT THE WATER'S EDGE?

YES, WATERFRONT CEREMONIES ARE CURRENTLY PRICED AT \$1100 AND INCLUDE OUTDOOR WHITE PADDED FOLDING CHAIRS

HOW EARLY CAN I ARRIVE AT THE VENUE?

2 HOURS BEFORE THE START OF YOUR SCHEDULED EVENT. 1 HOUR AFTER THE EVENT IS ALLOWED FOR STRIKE. EARLY ARRIVAL OR EXTENSIONS MAY BE ARRANGED, STARTING AT \$125 PER HOUR.

DO YOU HAVE ANY RESTRICTIONS ON DECORATIONS OR CENTERPIECES?

WE PERMIT EACH CLIENT TO PROVIDE THEIR OWN DECORATIONS FOR THEIR EVENT. WE DO NOT PERMIT CONFETTI OR LOOSE GLITTER. PYROTECHNICS ARE NOT ALLOWED. CANDLES ARE PERMITTED, BUT SHOULD BE SCENTLESS AND EITHER VOTIVE OR FLOATING. OPEN FLAMES ARE NOT PERMITTED.

WHAT UNIFORM DOES THE STAFF WEAR?

THE STAFF IS UNIFORMED IN ALL BLACK CATERING ATTIRE.

DOES THE OPEN BAR PACKAGE INCLUDE SHOTS?

WE DO NOT SERVE SHOTS IN ANY OF OUR BAR PACKAGES. ADDITIONALLY, NO OUTSIDE LIQUOR IS PERMITTED ON THE PREMISES, INCLUDING FLASKS.

DO I NEED TO HIRE A PLANNER OR DAY-OF COORDINATOR?

OUR STAFF WILL DO SIMPLE SET-UPS FOR YOUR EVENT AND HELP GUIDE THE RECEPTION. A COORDINATOR OR PLANNER IS A GREAT OPTION AND ALWAYS WELCOMED. WE DO ASK IF YOU HAVE A PLANNER OR COORDINATOR THAT YOU PUT THEM IN CONTACT WITH US, SO WE CAN ALLOW THEM TO RUN YOUR DAY. IF YOU DO NOT HAVE A COORDINATOR, OUR TEAM WILL BEGIN TO HELP PACK UP DECOR ITEMS 30 MINUTES BEFORE THE END OF THE EVENT.