



Water's Edge Wedding Menu

WATER'S EDGE EVENTS CENTER CATERINGSALES@WATERSEDEEVENTS.COM

01-01-2025

hors d'oeuvres - select four

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

ALL PRICES PLUS 6% MARYLAND TAX

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entrees - select up to three

GREEK HERB ROASTED ORGANIC CHICKEN \$111
WITH A COUSCOUS, GREEK OLIVE, TOMATO & FETA SALAD

BRAISED BEEF SHORT RIBS \$113
PORT WINE, NATURAL JUS

PAN-SEARED ATLANTIC SALMON \$113
SUN-DRIED TOMATO & CHIVE BEURRE BLANC

ROAST PORK LOIN \$113
MANGO CHUTNEY

CHICKEN CHESAPEAKE \$122
CHICKEN BREAST STUFFED WITH LUMP CRAB MEAT, CHARDONNAY CREAM SAUCE

ROASTED PRIME RIB \$122
AU JUS

PAN-ROASTED HALIBUT \$122
OYSTER AND BUTTON MUSHROOM FRICASSEE, LEMON BEURRE BLANC

STEAK AU POIVRE \$127
PRIME TENDERLOIN, CABERNET SAUVIGNON REDUCTION, CRISPY LEEKS

THE PERFECT PAIR \$128
MARYLAND LUMP CRAB CAKE & PETITE FILET MIGNON

ROAST TENDERLOIN OF BEEF \$131
CREEKSTONE FARMS PRIME TENDERLOIN, CABERNET SAUVIGNON REDUCTION

MARYLAND JUMBO LUMP CRAB CAKES \$131
TWO 4 OZ. BALTIMORE LUMP CRAB CAKES, WHOLE GRAIN MUSTARD BEURRE BLANC

GRILLED FILET MIGNON \$138
PORT WINE BORDELAISE

ALL PRICES PLUS 6% MARYLAND TAX

PLEASE INQUIRE ABOUT THE OFF SEASON PRICING PROGRAM

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salads - select one

CLASSIC CAESAR SALAD

CRISP ROMAINE HEARTS, HERBED CROUTONS, PARMESAN REGGIANO

INSALATA VERDE

BUTTER LETTUCE, FRISE, ROMAINE, SHERRY DIJON VINAIGRETTE

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, CRUMBLLED GOAT CHEESE, BALSAMIC VINAIGRETTE

MARYLAND SUMMER SALAD (AVAILABLE IN SPRING AND SUMMER)

HEIRLOOM TOMATOES, TOASTED LOCAL CORN, ENGLISH CUCUMBER, WATERMELON, RADISH, CHEROKEE AND SUMMER BIB LETTUCE, GARDEN HERBS, CITRUS VINAIGRETTE

seasonal sides - select two

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

ROASTED BRUSSELS SPROUTS

BALSAMIC GLAZE, WITH OLIVE OIL & GARLIC

ZUCCHINI PROVENCAL

ALL PRICES PLUS 6% MARYLAND TAX

bar packages - select one

BEER AND WINE BAR \$28

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

HOUSE BAR \$33.5

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

NAME BRAND BAR \$39.5

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

PREMIUM BAR \$49.5

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

ALL BAR PACKAGES ARE AVAILABLE FOR UP TO 5 HOURS

ALL BAR PRICES PLUS 9% MARYLAND TAX

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FREQUENTLY ASKED QUESTIONS

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

WEEC HOLDS A HANFORD 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?

UP TO 4 HOURS BEFORE THE START OF YOUR SCHEDULED WEDDING CEREMONY OR RECEPTION. 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 WEDDING. 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 WATER'S EDGE PROVIDE A FOOD TASTING FOR WEDDINGS?

ONCE A DATE IS SECURED FOR THE WEDDING RECEPTION, THE COUPLE WILL RECEIVE AN INVITATION TO ONE OF OUR GROUP TASTING EVENTS. THESE ARE HELD QUARTERLY.

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 WEDDING DAY-OF COORDINATOR?

OUR STAFF WILL DO SIMPLE SET-UPS FOR YOUR DAY AND HELP GUIDE THE REHEARSAL, CEREMONY AND RECEPTION. A COORDINATOR OR PLANNER IS A GREAT OPTION AND IS RECOMMENDED. 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.

WHEN DO YOU HOST REHEARSALS?

REHEARSALS MAY BE SCHEDULED 6 WEEKS OUT FROM YOUR WEDDING DATE AND ARE SCHEDULED AROUND OUR EVENTS CALENDAR. WE TYPICALLY HOST THESE ON WEDNESDAY OR THURSDAY EVENINGS.

CAN I HAVE A SPARKLER EXIT?

ABSOLUTELY! WE DO REQUIRE THAT SPARKLERS ARE A MINIMUM OF 20 INCHES, WHICH WILL WORK BEST FOR PHOTO PURPOSES. DUE TO LEGAL AND SAFETY ISSUES, AT THIS TIME, WATER'S EDGE STAFF CANNOT PARTICIPATE IN THE LIGHTING OR IGNITION OF THE SPARKLERS. WE RECOMMEND MULTIPLE LIGHTERS FOR YOUR GUESTS TO LIGHT THE SPARKLERS.