

Water's Edge Events

S O C I A L E V E N T & W E D D I N G M E N U

FOOD, BEVERAGE, AND SERVICE PRICES WILL INCUR A 6% MARYLAND TAX AND 23% SERVICE CHARGE. PRICES AND MENU AVAILABILITY SUBJECT TO CHANGE BASED ON EXTERNAL FACTORS. ALCOHOLIC BEVERAGES ARE SUBJECT TO A 9% MARYLAND TAX PLUS THE APPLICABLE SERVICE CHARGE.

Water's Edge Events

V E N U E P R I C I N G & O P T I O N S

EVENT SPACES	M-TH	FRI	SAT	SUN
Water's Edge Events Complex (Water's Edge & River Watch)	\$4200	\$5775	\$7350	\$4200
Water's Edge Event Center (Exclusive Access)	\$3150	\$4200	\$5250	\$3150
Grand Ballroom (Bata Bar, Osprey, Eagle, Heron)	\$2100	\$3150	\$4200	\$2100
Bata Bar & Veranda	\$525	\$775	\$775	\$525
Osprey Room	\$525	\$775	\$775	\$525
Eagle Room	\$525	\$775	\$775	\$525
Heron Room	\$525	\$775	\$775	\$525
River Room (Available As Add-On Only)	\$250	\$375	\$375	\$250
Decoy Room Complex	\$525	\$775	\$775	\$525
Lawn Ceremony (Includes Extra ½ Hour)	\$1050			
River Watch	Per Person Inclusive, Please Inquire Directly for Hall Rentals			
River Watch (Exclusive Access Upgrade)	\$525			
Lawn Ceremony (Includes Extra ½ Hour)	\$525			

Please Inquire About Exclusive Corporate, Military, & Non-Profit Rates

OPTIONS

A/V Technician	\$80 per hour, 4 hour minimum
Banner Hanging	\$55 each (with delivery 2 days prior)
Easel	\$25 each
Exhibitor Tables with Linen	\$25 each
Flip Chart, Pads, & Markers	\$37 each
Full Ballroom Uplighting Bundle	\$360
Laptop Rental	\$80
Lavalier Microphone	\$30
Meeting Room Monitor & HDMI Connection	\$130
Podium Lighting Kit (2)	\$160
Power Drop (Standard Output)	\$25 per table
Screen at Podium	\$160
Screens & Projectors with HDMI Connections	\$160 each
Wireless Microphone & Stand	\$30

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H O R S D' O E U V R E S E L E C T I O N S

Select 2 - \$12 / Select 4 - \$22 / Select 6 - \$32 / Select 8 - \$42

**Tomato, Basil, & Mozzarella Bruschetta
Pear & Brie, Almonds & Honey
Spanakopita, Phyllo Triangles and
Tzatziki Vegetable Pot Stickers, Ponzu
Sauce Mac & Cheese Fritters**

**Shrimp & Grits Tasting Spoons, Cheddar & Bacon Bata
Bang Shrimp, Sweet Chili Aioli
Smokey BBQ Shrimp & Sweet Grilled Pineapple
Skewer Diver Scallops Wrapped In Bacon, Balsamic
Glaze Ahi Tuna Wonton Crisp, Wasabi Aioli**

**Steak Crostini, Boursin, Candied Jalapeno
Jam Slider Mini Cheeseburgers, Comeback
Sauce Thai Chicken Satay, Peanut Sauce,
Lime Chicken & Cheese Quesadilla, Pico De
Gallo Beef Short Rib Empanadas, Chipotle
Aioli Philly Cheesesteak Rolls, Queso Blanco**

**Spinach & Artichoke Dip, Pita Crisps Fresh
Seasonal Fruit & Cheeses, Flatbreads
Vegetable Crudites, Tzatziki**

Upgrades:

**Maryland Crab Balls, Remoulade + MP
Maryland Crab Dip, French Bread +\$4
Maryland Crab Soup +\$6
Mediterranean Antipasto Display + \$8
Chilled Jumbo Gulf Shrimp Display + \$12
New Zealand Baby Lamb Chops, Dijon & Rosemary +\$12**

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ENTREE SELECTIONS

For buffets, please select two proteins from the list below. Buffets are priced according to the most expensive protein selected. You may choose 3 sides and a first course to complete your buffet.

For seated dinners, select one entrée from the list below or make two selections to build a Duet Plate. Duet Plates offer two proteins on the same plate and are priced according to the average of your selections. Each plate is accompanied by two sides and a first course.

Herb Roasted Organic Chicken \$44
Chicken Breast, Lemon Buerre Blanc

Braised Beef Short Ribs \$48
Port Wine, Natural Jus

Pan-Seared Atlantic Salmon \$48
Sun-Dried Tomato & Chive Buerre Blanc

Pork Tenderloin \$48
Mango Chutney

Chicken Chesapeake \$55
Chicken Breast Stuffed with Lump Crab Meat,
Chardonnay Cream Sauce

Roasted Prime Rib \$55
Au Jus

Pan-Roasted Halibut \$55
Oyster and Button Mushroom
Fricasse, Lemon beurre Blanc

Steak Au Poivre \$57
Prime Tenderloin, Cabernet Sauvignon
Reduction, Crispy Leeks

Roast Tenderloin Of Beef \$59
Creekstone Farms Prime Tenderloin, Cabernet Sauvignon Reduction, Crispy Fried Leek

Maryland Jumbo Lump Crab Cakes \$59
Two 4 oz. Lump Crab Cakes, Whole Grain Mustard Buerre Blanc

Grilled Filet Mignon \$65
Port Wine Bordelaise

Cold Water Lobster Tail \$65
Lemon Buerre Blanc

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S I D E S & F I R S T C O U R S E S

Sides (Choose 3 for Buffets, 2 For Served Entrees)

Herb Roasted Potatoes
Roast Garlic Mashed Potatoes
Truffle Whipped Potatoes
Wild Rice Pilaf
Stir Fried Rice
Seasonal Vegetable Medley
Green Beans & Shallots
Parmesan Brussels Sprouts
Zucchini Provencal
Honey Roasted Carrots
Roasted Root Vegetables
Macaroni & Cheese Pasta
Primavera Asparagus

First Courses (Choose One)

Classic Caesar Salad
Traditional Garden Salad
Greek Salad
Fall Harvest Salad
Wedge Salad +\$3
Spring Thyme Salad +\$4
Maryland Summer Salad +\$4

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DESSERTS

One dessert selection is included for seated service. As an alternative, you may choose 2 stationed desserts at no additional charge.

Cannoli

Crisp Tulip Cookies, Creamy Mascarpone, and Chocolate Ganache

Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone Mousse

Chocolate Crunch Bar

Chocolate Mousse On A Praline Wafer Crust

Lemon Tart

Buttery Shortbread Filled With Glazed Lemon Curd

Apple Tart +\$2

New York Cheesecake +\$2

New York Cheesecake Served with Strawberry Sauce

Crepes Suzette +\$4

Served with Orange Buerre Suzette, Grand Marnier, and Strawberries

Ice Cream Bar +\$8

Vanilla Ice Cream Stationed With Assorted Toppings, Includes: Oreo Crumbles, Fudge Sauce, Bananas, Whipped Cream, Cherries, and Strawberries

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B A R & B E V E R A G E P A C K A G E S

For a full list of our selections, please contact our Sales Department for more information. The named brands listed below are representative of the quality within each tier. Bar packages may change based on availability and market conditions.

	2 HR	3 HR	4 HR	5 HR
Dry Bar	\$6	\$8	\$10	\$12
Beer & Wine Bar	\$16	\$19	\$22	\$25
Featuring a Selection of Red and White Wines, with Draft and Bottled Beers.				
House Open Bar	\$20	\$23	\$26	\$29
Featuring Dewar's White Label Scotch, Gordon's London Dry Gin, Jim Beam Bourbon, Jose Cuervo Tequila, and Smirnoff Vodka.				
Name Brand Open Bar	\$25	\$28	\$31	\$34
Featuring Jack Daniel's Black Label Tennessee Whiskey, Johnny Walker Red Label Scotch, Jose Cuervo Tequila, Tanqueray Gin, and Tito's Vodka.				
Premium Open Bar	\$30	\$33	\$36	\$39
Featuring Bombay Sapphire Gin, Grey Goose Vodka, Johnny Walker Black Label Scotch, Maker's Mark Bourbon, and Patron Tequila.				

ALL ALCOHOL PRICES PLUS 9% MARYLAND TAX AND 23% SERVICE CHARGE
DRY BAR IS TAXED AT 6% PLUS 23% SERVICE CHARGE

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T H E R I V E R W A T C H I N C L U S I V E M E N U

Starters & Sides

choice of four

Vegetable Crudite, Spinach & Artichoke Dip, Spicy Buffalo Chicken Dip, Maryland Crab Soup, Cole Slaw, Potato Salad, Macaroni Salad, Garden Salad, Caesar Salad, Street Corn, Baked Beans, Green Beans, Red Skin Mashed Potatoes, Roasted Potatoes

Entrees

choice of three

Texas Brisket, Pit Beef, Roast Pork Loin, Roast Turkey, Smoked Ham, Pulled Pork, Memphis Chicken, Maryland Fried Chicken, Chicken Piccata, Shrimp Scampi, Italian Sausages, Baked Ziti, Macaroni & Cheese (rolls and butter are included)

River Watch Buffet Includes:

Soft Drinks, Iced Tea, & Lemonade

4 Hour Event Time

2 Hour Food Service

2 Hour Set-Up Time

Room Rental, Tables, Chairs, Linens

VIP/Bridal Holding Rooms

Service Fees and Taxes

\$55 per person, inclusive of service and tax

+\$10 to add house beer and wine (3 selections each)

+\$20 to add house beer, wine, and house mixed drinks

Weekday Minimum 30 Guests (Wednesday, Thursday)

Weekend Minimum 40 Guests (Friday, Saturday)

THIS MENU IS EXCLUSIVELY AVAILABLE AT RIVER WATCH



Steps from the water, Miles from ordinary...