



Water's Edge Events Center

# WATER'S EDGE

STEPS FROM THE WATER. MILES FROM ORDINARY



## WELCOME TO THE WATER'S EDGE EVENTS CENTER

One of Maryland's premier waterfront destinations, Water's Edge Events Center is a sophisticated, full-service catering venue overlooking the scenic Bush River. Known for refined cuisine, exceptional service, and stunning design, Water's Edge offers an elevated experience for weddings, corporate gatherings, and social celebrations alike.

From elegant ballrooms to contemporary breakout spaces, each event is thoughtfully curated by our expert team—combining seasonal, chef-driven menus with seamless planning and hospitality. Whether you're hosting a gala for hundreds or an intimate dinner, our venue is designed to impress at every turn.

Conveniently located near I-95 in Belcamp, Water's Edge is just minutes from Baltimore and centrally positioned between Washington, D.C. and Philadelphia. With sweeping waterfront views and versatile indoor-outdoor space, it offers a timeless escape from the ordinary. To begin planning your event, Call 410-297-9467 or [Contact Us](#)

All food and beverage packages are subject to 6% Maryland sales tax, 9% on alcohol, and 23% service charge.  
Prices in our packages are priced per person unless otherwise stated.

WATER'S EDGE

## PLATED BREAKFAST

\$26 PER PERSON

CHOOSE ONE

Served with Fresh Baked Bread & Pastry Basket, Coffee, and Juice

### **CHESAPEAKE CRAB BENEDICT + MP**

Jumbo lump crab cake, folded egg, Old Bay hollandaise, grilled tomato, toasted English muffin, microgreens

### **BUTTERMILK FRIED CHICKEN & CORNBREAD WAFFLE**

Crispy herb-brined chicken tenders, sweet cornbread waffle, hot honey, pickled green tomato, whipped butter

### **PIT HAM & FARM EGG HASH**

Smoked pit ham, fingerling potatoes, roasted peppers, caramelized onions, scrambled eggs, chive crème fraiche

### **ROCKFISH SCRAMBLE + MP**

Local rockfish, scrambled eggs, sweet corn, leeks, tarragon, lemon beurre blanc, grilled sourdough

### **SMOKED BACON & GRITS BOWL**

Maple-smoked bacon, stone-ground cheddar grits, folded egg, sautéed spinach, pickled shallots

WATER'S EDGE

# BREAKFAST BUFFET

\$26

Includes Coffee, Tea and Orange Juice  
Served for up to 2 hours

## **FARM FRESH EGGS & CLASSICS**

Scrambled Farm Eggs with chives and cheddar

Applewood Smoked Bacon

Maple Sausage Links

Old Bay Home Fries with caramelized onions and herbs

Buttermilk Biscuits with whipped butter, honey, and jams

Bakery & Fruit Display

Seasonal Fruit & Berry Platter

Assorted Breakfast Breads: Scones, Danish Pastry, Croissants

Butter & Jams

Bagels with Whipped Cream Cheese + \$3

## **EASTERN SHORE FAVORITES**

Mini Crab Cake Sliders on potato rolls with lemon aioli + \$12

**WATER'S EDGE**

# CONTINENTAL BREAKFAST

\$18

Includes Coffee, Tea and Orange Juice  
Served for up to 2 hours

## FRUIT DISPLAY

Seasonal Fruit & Berry Platter

## BAKERY BASKET

Scones, Danish Pastry, Croissants  
Butter & Jams

## BAGELS

With Whipped Cream Cheese

## YOGURT

Assortment of individually packaged yogurts

WATER'S **EDGE**

## HOT BREAKFAST ENHANCEMENTS

All enhancements are designed to complement our breakfast menu.  
Each station or item may be added to any breakfast package

### **ARTISAN QUICHE DUET** +\$9

Chef's selection of artisan quiche, baked in golden pastry shells:  
Quiche Lorraine – Applewood bacon, caramelized onion, and gruyere  
Seasonal Vegetable Quiche – Spinach, roasted peppers, goat cheese  
Served warm and cut into wedges.

### **FRIED CHICKEN & CORNBREAD WAFFLES** +\$12

Buttermilk fried chicken tenders paired with mini sweet cornbread waffles. Accompanied by hot honey, bourbon maple syrup, and whipped butter. Add braised collard greens for +\$4 per person.

### **GOURMET PANCAKE BAR** +\$11 | Chef-attended +\$150

Made-to-order buttermilk pancakes, prepared on a live griddle.

Toppings include:

Fresh berries, banana slices, chocolate chips, whipped cream  
Vermont maple syrup, fruit compotes, Nutella, honey butter  
Savory add-ons: crispy bacon bits, cheddar, scallions

WATER'S **EDGE**

## CHILLED BREAKFAST ENHANCEMENTS

All enhancements are designed to complement our breakfast menu.  
Each station or item may be added to any breakfast package.

### **SMOKED SALMON DISPLAY** +\$14

House-smoked Atlantic salmon, thinly sliced and elegantly displayed with mini bagels, whipped cream cheese, capers, diced red onion, hard-boiled egg, cucumbers, and fresh dill

### **BLOODY MARY BAR** +\$18 (2-hour service) | Bartender fee \$150

Classic Bloody Mary cocktails built to order with premium vodka. Garnishes include celery stalks, Old Bay-dusted shrimp, pickled vegetables, olives, bacon, lemon & lime wedges. Optional Mimosa pairing available (+\$6 per person).

### **SMOOTHIE STATION** +\$8 | Chef-attended +\$150

Freshly blended smoothies prepared to order. Flavors include:

Berry Burst – strawberry, blueberry, Greek yogurt, honey

Tropical Sunrise – mango, pineapple, banana, coconut water

Green Glow – spinach, apple, cucumber, ginger, lime

Served in clear cups with garnish, energizing or corporate breakfasts.

WATER'S **EDGE**

# PLATED LUNCH

3-COURSE MENU \$34

Includes Freshly Baked Bread Basket, Iced Tea, Water, and Coffee Service  
Dessert Included (See Dessert Menu)

## FIRST COURSE : CHOOSE ONE

### **HEIRLOOM CAESAR**

Romaine and Little Gem lettuce, shaved parmesan, garlic crouton,  
lemon Caesar dressing

### **CAPRESE**

Marinated tomato, mozzarella, basil oil, aged balsamic

### **GREEK ORZO SALAD**

Cucumber, tomato, feta, olives, oregano vinaigrette

### **CHESAPEAKE CRAB SOUP**

Blue crab, sweet corn, tomato broth, Old Bay

### **ROASTED VEGETABLE SOUP**

Root vegetables, fresh herbs, savory broth



WATER'S **EDGE**

# PLATED LUNCH

## MAIN COURSE: CHOOSE ONE

### **GRILLED FLANK STEAK**

Chili-marinated flank steak, flame-seared and sliced, topped with chimichurri.  
Served with roasted herbed potatoes and garlic-haricots verts.

### **CHICKEN PICCATA**

Pan-seared chicken breast in a lemon-caper beurre blanc.  
Paired with wild rice pilaf and seasonal asparagus.

### **CITRUS-GRILLED ATLANTIC SALMON**

Fresh Atlantic salmon, grilled and glazed with citrus-herb vinaigrette.  
Served with tricolor quinoa and seasonal vegetables



### **JAMBALAYA**

Louisiana-style jambalaya with andouille sausage, shrimp, and pulled chicken  
simmered with peppers, tomatoes, and Creole spices.  
Served over long-grain rice.

### **ROASTED CAULIFLOWER STEAK**

Charred cauliflower steak with chimichurri  
over a bed of beluga lentils and roasted carrots.  
Finished with tahini drizzle and microgreens.



WATER'S **EDGE**

# LUNCH BUFFET

\$38

Includes Freshly Baked Bread Basket, Iced Tea, Water, and Coffee  
Dessert Included (See Dessert Menu)

## **STARTERS (Choose One)**

Heirloom Caesar Salad with Shaved Parmesan & Garlic Crumb

Greek Orzo Salad with Tomato, Cucumber, Feta & Oregano Vinaigrette

Chesapeake Crab Soup (+\$3 per guest)

## **ENTRÉES (Choose Two)**

Grilled Flank Steak with Chimichurri

Chicken Piccata with Lemon-Caper Beurre Blanc

Citrus-Glazed Atlantic Salmon

Jerk Chicken with Mango-Pineapple Salsa

Roasted Cauliflower Steak with Lentils & Tahini (Vegan)

## **SIDES (Choose Two)**

Jasmine, Wild, or Yellow Rice with Aromatics

Roasted Red Potatoes with Garlic & Rosemary

Potatoes Rissolle with Herbs & Clarified Butter

Seasonal Vegetable Medley (Chef's Choice)

Green Beans Almondine with Pearl Onions

Sautéed Zucchini with Garlic & Olive Oil



**WATER'S EDGE**

# LUNCH BUFFET ENHANCEMENTS

Enhance your lunch buffet with chef-attended action stations.

## **CHEF CARVING STATION**

+\$13 | Chef-attended station +\$150

Roast Turkey Breast – slow-roasted and carved to order,

Served with cranberry chutney & herb gravy.

Glazed Pit Ham – honey-Dijon glazed, carved fresh,

served with whole-grain mustard.

Accompanied by artisanal rolls & condiments.

## **THIRD ENTRÉE UPGRADE**

Pricing varies per selection.

## **JUMBO LUMP CRAB CAKES**

Maryland-style with citrus aioli & roasted corn succotash +\$MP

## **PRIME RIB OF BEEF + \$16**

Chef attended station +\$150 carved to order

## **MINI GRILLED CHEESE STATION + \$7**

Toasted sourdough with aged cheddar, cut into triangles.

Served with tomato soup shots

## **COBBLER BAR WITH ICE CREAM +\$ 13 | Chef-attended station +\$150**

Warm seasonal cobblers baked fresh

(peach, apple, or berry depending on the season).

Served with vanilla bean ice cream, whipped cream, and streusel toppings.

**WATER'S EDGE**

## DESSERTS

### **CHOCOLATE MOUSSE CAKE**

Layers of rich chocolate cake and airy mousse, finished with ganache and chocolate curls.

### **SEASONAL SHORTCAKES**

Strawberry, Blueberry, Peach, Mixed Seasonal, Whipped Cream

### **NEW YORK CHEESECAKE**

Creamy and dense, topped with seasonal berry compote.

### **TIRAMISU**

Espresso-soaked ladyfingers layered with mascarpone cream dusted with cocoa.

### **ICE CREAM SUNDAE BAR +\$7**

A full-service sundae station with premium vanilla and chocolate ice cream. Oreo crumble, vanilla cookie crumble, candy crumble, cherries, whipped cream, fudge sauce, strawberry sauce

WATER'S **EDGE**

## LATE SNACKS & BREAKS

\$7 PER SELECTION PER HOUR

### **ASSORTED CHIPS**

Sea Salt  
Barbecue  
Salt & Vinegar  
Jalapeno

served with salsa, blue cheese dipping sauce  
hot and cheesy dip with poblano & jalapeno peppers



### **CRISPY MAC & CHEESE BITES**

Fried panko-crust macaroni fritters with  
a smoked tomato dipping sauce.

### **FRENCH FRY CUPS**

Jersey - cut fries served in fry cups with malt vinegar,  
special sauce, and Old Bay ketchup.

### **ANGUS BEEF SLIDERS**

Served on slider buns with aged cheddar, bread & butter  
pickle, and a dollop of dijonnaise.

### **MINI GRILLED CHEESE**

Toasted sourdough with aged cheddar, cut into triangles.  
Served with tomato soup shots

**WATER'S EDGE**

## SMALL MEETINGS

\$95 - MINIMUM 10 GUESTS

Designed for mid-size corporate meetings, trainings, and private gatherings. Our executive meeting rooms accommodates 8 to 30 guests in a private setting with full-service amenities

### **CONTINENTAL BREAKFAST**

Fresh Baked Pastries – Croissants, Danish, Muffins  
Bagels with Cream Cheese & Preserves  
Seasonal Fruit & Berry Display

### **EXECUTIVE LUNCH BUFFET**

Includes Rye and Sourdough Bread Basket

### **LOMBARD STREET DELI**

Roast Beef, Turkey Breast, Lancaster Ham, Mortadella  
Swiss Cheese, American Cheese  
Lettuce and Tomato  
Cole Slaw, Potato Salad, Potato Chips, Pickles  
Appropriate Condiments: Mustard, Mayonnaise, Tiger Sauce

### **DESSERT**

Chocolate Chip Cookies  
Brownies & Blondies

### **ALL-DAY BEVERAGES**

Coffee, Tea, Bottled Waters & Assorted Soft Drinks

### **AV PACKAGE**

Projector & Screen  
Wi-Fi Access  
Basic Tech Support

**WATER'S EDGE**

# PER DIEM MILITARY MEETING

\$44

## **CONTINENTAL BREAKFAST**

Fresh Baked Pastries – Croissants, Danish, Muffins  
Bagels with Cream Cheese & Preserves  
Seasonal Fruit & Berry Display

## **EXECUTIVE LUNCH BUFFET**

Chef's Bakery Basket

House Garden Salad

Tuscan Chicken with Sun-Dried Tomato Cream with Squash  
Jasmine, Wild, or Yellow Rice with Aromatics  
Vegetable Pesto Pasta with Shaved Parmesan (Vegetarian)

## **DESSERT**

Seasonal Shortcakes  
Strawberry, Blueberry, Peach, Mixed Seasonal, Whipped Cream

## **ALL-DAY BEVERAGES**

Coffee, Tea, Bottled Waters & Assorted Soft Drinks

## **ROOM & FACILITY CHARGES**

\$20

WATER'S **EDGE**



Thank you for considering The Water's Edge Events Center for your private event. For questions or booking inquiries, please contact our events team at 410-297-9467 or contact us via our online [Inquiry Form](#)

WATER'S EDGE