



WATER'S EDGE

STEPS FROM THE WATER. MILES FROM ORDINARY

ROOM RENTALS

Minimum Event Investment: \$3,000 Weekdays | \$5,000 Weekend

CLASSIC EVENT EXPERIENCE

Includes standard seating and full setup

2 Hours set up time

4 Hours event time

1 Hour strike time

Weekday Ballroom \$1000

Friday Evening Ballroom \$2000

Saturday Morning Ballroom \$3000

Saturday Evening Ballroom \$3000

Sunday Ballroom \$2000

Includes access to the main ballroom and adjacent flexible event space for cocktail hour, breakout use, or event flow enhancement.

Wedding Ceremony \$1000

includes: ceremony chairs, bride and grooms rooms

Additional Set Up/Strike Hours \$250 per hour

Dates are reserved with a \$2,000 Deposit

Catering selections are finalized approximately 8 weeks prior to the event.

ENHANCED OPTIONS

Every event includes everything needed for a complete experience. enhancements are available to further personalize your event.



WATERFRONT EVENTS. SEAMLESSLY DELIVERED

A full-service event experience designed for flow, flexibility, and unforgettable moments, 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](#)

WATER'S EDGE

PLATED

3-COURSE MENU STARTING AT \$31

FIRST COURSE : CHOOSE ONE

CHERRY TOMATO HEIRLOOM CAESAR

Romaine, shaved parmesan, garlic croutons, and lemon Caesar dressing

CAPRESE

Marinated tomato, mozzarella, basil oil, aged balsamic

GARDEN SALAD

Romaine and iceberg, tomatoes, shaved carrots, cheddar, croutons

CHESAPEAKE CRAB SOUP

Blue crab, sweet corn, tomato broth, Old Bay +

MAIN COURSE: CHOOSE ONE

FILET MIGNON \$65

Grilled tenderloin, bordelaise sauce, whipped potatoes, asparagus

BEEF SHORT RIBS \$33

Porter-braised, garlic mash, roasted root vegetables

TUSCAN CHICKEN \$31

Sun-dried tomato cream, wilted spinach, polenta, grilled squash

CRAB CAKES \$65

Jumbo lump Maryland-style, remoulade, charred corn succotash,
red potato mash

CHICKEN CHESAPEAKE \$38

Grilled breast, lump crab imperial, lemon butter sauce, green beans,
roasted red potatoes

VEGETABLE PESTO PASTA \$31

Seasonal vegetables, basil pesto cream, shaved parmesan

PLATED DUET

FIRST COURSE : CHOOSE ONE

CHERRY TOMATO CAESAR

Romaine, shaved parmesan, garlic croutons, and lemon Caesar dressing

CAPRESE

Marinated tomato, mozzarella, basil oil, aged balsamic

GARDEN SALAD

Romaine and iceberg, tomatoes, cucumber, shaved carrots

CHESAPEAKE CRAB SOUP

Blue crab, sweet corn, tomato broth, Old Bay

MAIN COURSE: CHOOSE ONE

HERB ROASTED ORGANIC CHICKEN WITH BRAISED BEEF SHORT RIB \$32

lemon beurre blanc, port wine natural juice

PAN-SEARED ATLANTIC SALMON & CHICKEN CHESAPEAKE \$38

sun-dried tomato chive beurre blanc

THE PERFECT PAIRINGS

GRILLED BEEF TENDERLOIN & MARYLAND CRAB CAKE \$55

cabernet sauvignon reduction, crispy leeks
whole grain mustard beurre blanc

CLASSIC SURF & TURF

GRILLED FILET MIGNON & LOBSTER TAIL \$86

Port wine bordelaise, lemon beurre blanc

BUFFET

\$45 PER PERSON

STARTERS (Choose Two)

Cherry Tomato Caesar Salad
Romaine, shaved parmesan, garlic croutons, and lemon Caesar dressing

Caprese
Marinated tomato, mozzarella, basil oil, aged balsamic

Garden Salad
Romaine and iceberg, tomatoes, shaved carrots, cheddar, croutons

Chesapeake Crab Soup
Blue crab, sweet corn, tomato broth, Old Bay

ENTRÉES (Choose Two)

Carved Prime Rib of Beef with Bordelaise
Chicken Chesapeake with Lump Crab Imperial & Lemon Butter

Salmon Piccata with Parmesan Risotto
Tuscan Chicken with Sun-Dried Tomato Cream with Squash
Vegetable Pesto Pasta with Shaved Parmesan (Vegetarian)

SIDES (Choose Two)

Potatoes Au Gratin with Garlic Cream & Cheese Crust
Mashed Potatoes with Cream & Cracked Pepper
Pasta (Fettuccine, Penne, or Linguine) with Alfredo, Scampi, or Marinara
Roasted Root Vegetables with Rosemary
Collard Greens with Smoked Ham
Asparagus with Lemon Zest

DESSERTS

DESSERTS : CHOOSE ONE

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

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

FOR THE TABLE TO SHARE

FRESHLY BAKED CHOCOLATE CHIP COOKIES

LEMON BARS

WATER'S **EDGE**

PASSED HORS'D OEUVRES

\$6 PER PERSON PER SELECTION

ARTISANAL VEGETARIAN

PEACHES & BRIE IN PHYLLO, RASPBERRY SAUCE

Flaky Phyllo pastry parcels filled with brandied peaches and creamy Brie, with a brush of peach reduction.

SPANAKOPITA

Golden Phyllo triangles with baby spinach, barrel-aged feta, and herbs, served with chilled tzatziki

TOMATO, BASIL & MOZZARELLA CROSTINI, AGED BALSAMIC

Heirloom tomato, buffalo mozzarella, basil oil, and balsamic glaze on toasted baguette.

DISPLAYS & ACCENTS

SEASONAL FRUIT DISPLAY WITH FRESH MINT

Seasonal and Tropical fruit display arranged with honey-lime and coconut cream sauces

FARM VEGETABLE CRUDITÉ, TRIO OF DIPS

A composed garden display with the chef's choice of house dips: spinach dip, ranch and hummus

WATER'S **EDGE**

PASSED HORS'D OEUVRES

\$6 PER PERSON PER SELECTION

LAND & SMOKED FAVORITES

BEEF SHORT RIB EMPANADAS, CHIPOTLE CREAM
Slow-braised short rib encased in golden pastry, served with smoked chipotle crème fraîche.

KOREAN BULGOGI SPRING ROLL, PICKLED DAIKON & CHILI
Sweet soy-marinated beef in spring roll wrappers with house-pickled vegetables and sesame-chili aioli.

THAI CHICKEN SATAY, PEANUT-LIME SAUCE
Lemongrass-marinated skewers, spiced peanut satay and lime zest

SEAFOOD SELECTIONS

SCALLOPS IN BACON, BALSAMIC REDUCTION
Diver sea scallops wrapped in applewood-smoked bacon, glazed with aged balsamic.

MALIBU COCONUT SHRIMP
Jumbo shrimp in a coconut crust, paired with a Malibu rum red chili sauce

MINI CRAB CAKES
Lump Maryland crab cakes, lightly broiled

BAR MENU

SPIRITS & BARS

PRICING IS BASED ON A 4 HOUR EVENT PER PERSON

BEER AND WINE BAR \$23

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

HOUSE BAR \$28

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 \$33

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 \$45

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

SOFT DRINK & MOCKTAIL BAR \$12

MARYLAND BULL ROAST EXPERIENCE

A CLASSIC MARYLAND TRADITION, ELEVATED ON THE WATERFRONT.

Perfect for corporate outings, fundraisers, and large social gatherings, our Bull Roast delivers a high-energy, casual dining experience with full-service execution.

What's Included

Full-service event setup and breakdown
Waterfront event space
Continuous food service for 3 hours
Professional service staff
Classic Maryland pit beef carving station
All disposables and guest table linens
\$30 per person plus 6 % Maryland Tax & 23% Service Charge
Facility Fee applies based on day and time

Assorted Fresh, Raw Vegetable Platter with Dip
Assorted Cheese & Fruit with Honey Mustard and Crackers

FROM THE PIT

Carved Top Round of Pit Beef, Pit Turkey Breast, Pit Ham
with Breads, Rolls, Lettuce, Tomato, Onion and Condiments
Maryland Fried Chicken Tenders, Dipping Sauces
Italian Sausage with Onions and Peppers

CLASSIC SIDES

Baked Beans, Baked Macaroni & Cheese
Garden Salad, Potato Salad, Cole Slaw
Assorted Iced Sheet Cakes

BAR OPTIONS

Chardonnay, Moscato
Merlot, Cabernet Sauvignon
Selection Of Imported Beer, Domestic & Draught, Soft Drinks
\$20 Per Person plus 9% Maryland Tax & 23 % Service Charge
Additional event enhancements available upon request
Paper & Plastic Disposables are Included

Simple to plan. Built for volume. Designed for a great time.

Prices are for a 4-hour event. That includes 2 hours of set up time and 1 hour of strike time.
Food service is continuous for the first 3 hours and concludes after the first 3 hours of the scheduled event. Beer, Wine and Soda service is for the 4 hours of the event.
Optional enhancements available to further customize your event
150 person minimum

WATER'S EDGE

LUNCH BUFFET

\$32 PER PERSON

Buffet Includes Freshly Baked Bread Basket, Iced Tea, Water, and Coffee

STARTERS (Choose One)

Fresh Fruit & Cheese Display

Heirloom Caesar Salad with Shaved Parmesan & Garlic Crumb

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

Tomato Bisque Soup

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 Rissolé with Herbs & Clarified Butter

Seasonal Vegetable Medley (Chef's Choice)

Green Beans Almondine with Pearl Onions

Sautéed Zucchini with Garlic & Olive Oil

Cookies, Brownies and Bars

plus Maryland 6 % tax and 23% service charge

WATER'S **EDGE**

BREAKFAST BUFFET

\$26 PER PERSON

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

BAKERY & FRUIT DISPLAY

Seasonal Fruit & Berry Platter

Assorted Breakfast Breads: Scones, Danish Pastry, Croissants
Butter & Jams

Bagels with Whipped Cream Cheese + \$3

CONTINENTAL BREAKFAST

\$16 PER PERSON

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

WATER'S **EDGE**

PROMS

\$55 PER PERSON

SEASONAL FRUIT DISPLAY

Seasonal and Tropical fruit display arranged with honey-lime and coconut cream sauces

FARM VEGETABLE CRUDITÉ, TRIO OF DIPS

A composed garden display with the chef's choice of house dips: spinach dip, ranch and hummus

HEIRLOOM CAESAR

Romaine lettuce, shaved parmesan, garlic croutons

BREADSTICKS

PENNE PASTA ALFREDO

CHICKEN TENDERS

Ranch and Honey Mustard Dipping Sauces

FRENCH FRY BOATS

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

CHEESE BURGER SLIDER BAR

pickles, special burger sauce

ICE CREAM SUNDAE BAR WITH NOVELTIES

SOFT DRINK BAR

WATER'S **EDGE**

FREQUENTLY ASKED QUESTIONS

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

WE SPECIALIZE IN IN-HOUSE CATERING. SELECT SPECIALTY CUISINES MAY BE ACCOMMODATED UPON REQUEST. FULL SERVICE OUTSIDE CATERING AVAILABLE FROM OUR PREFERRED LIST

WHAT IS THE DEPOSIT AND IS IT REFUNDABLE?

\$2000 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?

A 23% SERVICE CHARGE IS APPLIED 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 \$1000 AND INCLUDE OUTDOOR WHITE PADDED FOLDING CHAIRS, BRIDE AND GROOMS ROOMS

HOW EARLY CAN I ARRIVE AT THE VENUE?

UP TO 2 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 \$250 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, FIREWORKS 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 VENUE STAFF WILL DO SIMPLE SET-UPS FOR YOUR DAY AND HELP GUIDE THE REHEARSAL, CEREMONY AND RECEPTION. A COORDINATOR OR PLANNER IS HIGHLY 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.