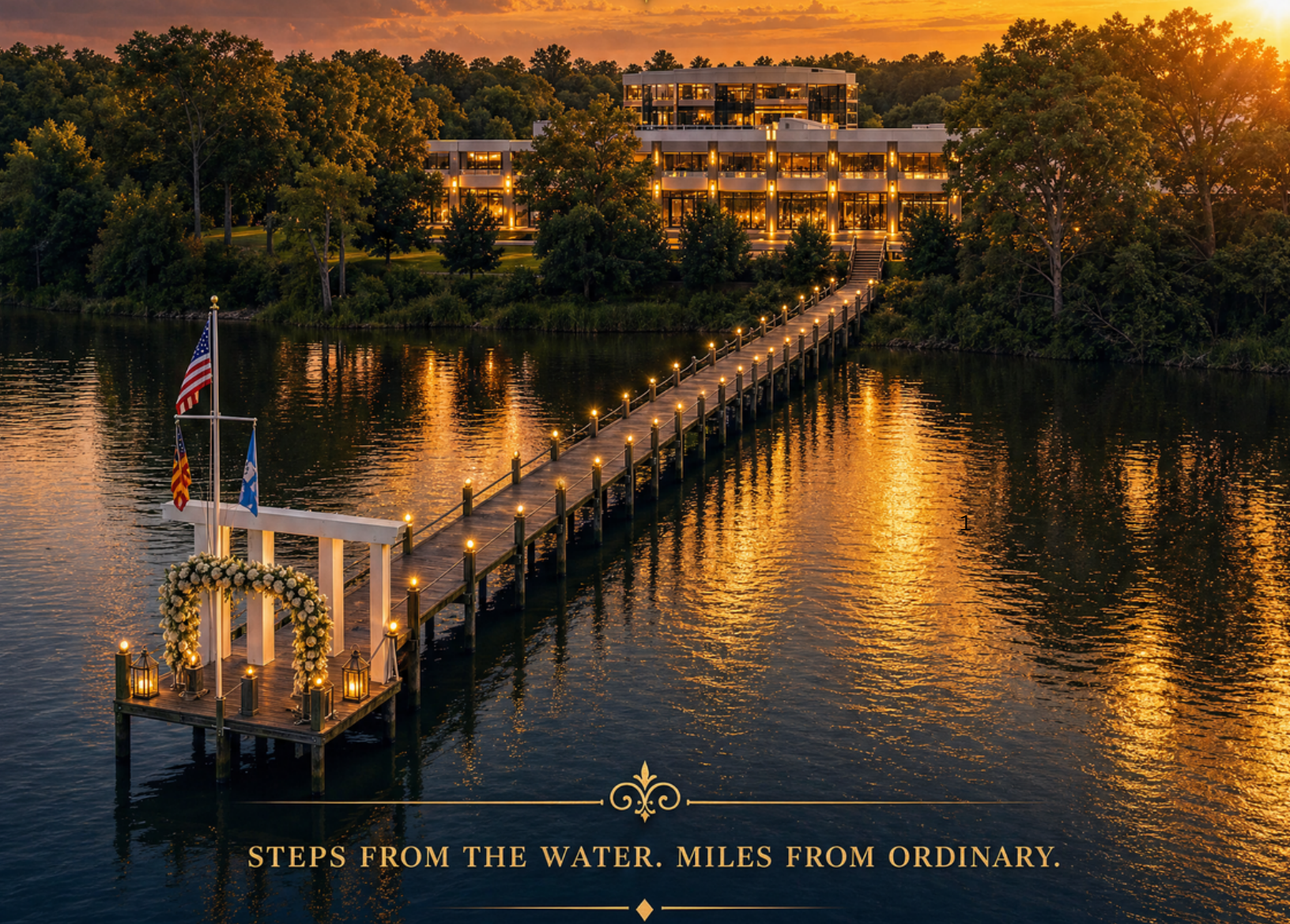




WATER'S EDGE

Wedding Experiences 2027



STEPS FROM THE WATER. MILES FROM ORDINARY.

Welcome to Water's Edge

Your wedding should feel personal, effortless and unmistakably yours. At Water's Edge, the riverfront setting, flexible ballroom and experienced catering team come together in one place, giving you room to celebrate without managing a collection of separate vendors.

Our 2027-2028 wedding experiences are designed to make planning simpler. Begin with the experience that best fits your celebration, then personalize the menu, bar and enhancements with our team.

Every Wedding Experience Includes

- Four-hour wedding reception
- Two hours of vendor access before the event and one hour for breakdown
- Ballroom tables and chairs with complete Water's Edge setup and breakdown
- House china, glassware and flatware
- House linens and napkins
- Cocktail-hour space and event-flow support
- Uniformed banquet staff and event captain
- Complimentary on-site parking
- A quarterly group tasting after the wedding is contracted
- Planning and menu-finalization meeting approximately eight weeks before the event

Good to Know

Room rental, ceremony fees, service charge and applicable taxes are additional unless specifically identified. Final package pricing is based on the contracted guest count and selected menu.



ROOM RENTALS

Minimum Event Investment: \$5,000 Weekdays and Sunday | \$10,000 Saturday

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 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

Facility & Suite availability 10 am

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.

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.

STEAK CROSTINI
Tenderloin of beef, Boursin cheese, candied jalapeno jam

KOREAN BARBECUE MEATBALLS

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

SEARED AHI TUNA
Wonton crust with wasabi aioli

MINI CRAB CAKES
Lump Maryland crab cakes, lightly broiled

WATER'S **EDGE**

PLATED

3-COURSE MENU STARTING AT \$31

FIRST COURSE : CHOOSE ONE

CAESAR SALAD

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

CAPRESE

Marinated tomato, mozzarella, basil oil, aged balsamic

HARVEST SALAD

Mesclun Greens, Goat Cheese, Dried Cranberries, Raspberry Vinaigrette

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 \$34

Porter-braised, garlic mash, roasted root vegetables

TUSCAN CHICKEN \$32

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

SALMON FILLET PICCATA \$36

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

CLASSIC CAESAR

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

CAPRESE

Marinated tomato, mozzarella, basil oil, aged balsamic

HARVEST SALAD

Spring Greens, Goat Cheese, Walnuts, Dried Cranberries, Raspberry Vinaigrette

CHESAPEAKE CRAB SOUP

Blue crab, sweet corn, tomato broth, Old Bay

MAIN COURSE: CHOOSE ONE

HERB ROASTED ORGANIC CHICKEN WITH BRAISED BEEF SHORT RIB \$33

lemon beurre blanc, port wine natural juice

PAN-SEARED ATLANTIC SALMON & CHICKEN CHESAPEAKE \$37

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

WATER'S **EDGE**

DINNER BUFFET

\$45 PER PERSON

STARTERS (Choose Two)

Classic Caesar Salad

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

Caprese

Marinated tomato, mozzarella, basil oil, aged balsamic

Harvest Salad

Spring Mixed Greens, Walnuts, Dried Cranberries, Goat Cheese, Raspberry Vinaigrette

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

Tuscan Chicken with Sun-Dried Tomato Cream

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

Chef's Season Fresh Vegetables

WATER'S EDGE

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**

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

WATER'S EDGE

FAQ

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?

\$2000 DEPOSIT AND A SIGNED CONTRACT WILL LOCK IN YOUR DATE. ALL DEPOSITS ARE NON-REFUNDABLE.

IS GRATUITY INCLUDED IN THE CONTRACT?

WEEC APPLIES A 23% SERVICE CHARGE THAT IS APPLIED TO ALL FOOD AND BEVERAGE ITEMS. ANY GRATUITY THAT THE CLIENT CHOOSES TO OFFER IS OPTIONAL BUT APPRECIATED.

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.

IS THERE A SHUTTLE SERVICE TO LOCAL HOTELS?

A VENDOR'S SHUTTLE BUS IS AVAILABLE TO RENT FOR THE EVENING AND TRAVELS TO HOTELS WITHIN THE BELCAMP AREA. WE CAN MAKE A RECOMMENDATION FROM OUR PREFERRED VENDORS LIST.

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.

IN THE COST SUMMARY, IT APPEARS THAT THE LABOR IS TAXED; IS THIS CORRECT?

YES, UNDER MARYLAND TAX LAW, CONTRACTED SERVICE CHARGES ARE TAXED AT THE MARYLAND RATE.

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 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.

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.

CAN WE PURCHASE EXTRA SETUP OR CLEAN UP TIME?

ABSOLUTELY. THE EVENT SPACE IS OPEN FOR VENDORS AND DECORATION 2 HOURS BEFORE THE EVENT BEGINS. THE EVENT IS 4 HOURS WITH 2 HOURS OF SET UP TIME AND 1 HOUR OF CLEANUP TIME. EXTRA TIME FOR SETTING UP OR STRIKING RATES VARY, BEGINNING AT \$250 PER HOUR. VENDORS **MUST** ALSO STRIKE WITHIN THE 1 HOUR OF ALLOTTED CLEAN UP TIME. OVERTIME WILL BE BILLED.

PLATINUM SAMPLE MENU PROPOSAL

PASSED APPETIZERS

PEACHES & BRIE IN PHYLLO, RASPBERRY SAUCE

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

THAI CHICKEN SATAY, PEANUT-LIME SAUCE

Lemongrass-marinated skewers, spiced peanut satay and lime zest

MALIBU COCONUT SHRIMP

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

SEATED DINNER

CLASSIC CAESAR

Romaine lettuce, shaved parmesan, garlic croutons, and lemon Caesar dressing
Rolls & Butter

GRILLED BEEF TENDERLOIN & MARYLAND CRAB CAKE

cabernet sauvignon reduction, crispy leeks
whole grain mustard beurre blanc

Boursin Mashed Potatoes, Seasonal Vegetable Bundle

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

FULL OPEN BAR

House Brand Mixed Drinks, Selections of Beer and Wine. Soft Drinks & Mixers

PLATINUM SAMPLE PRICING PROPOSAL

Guests	100	
Appetizers (3)	\$18.00	per person
Dinner	\$55.00	per person
House Bar	\$28.00	per person
23 % Service	\$23.23	per person
6 % Service Tax	\$1.39	per person
6 % Food Tax	\$4.38	per person
9 % Bar Tax	\$2.52	per person
Total Per Person	\$132.52	per person
Room Charges	\$3,000.00	Saturday
Ceremony	\$1,000.00	
Total	\$17,252.00	

This proposal menu is provided as a preliminary guide to assist with planning and budgeting for your event. Menu selections and event details are not finalized at this stage and may be adjusted based on your preferences and event requirements. Final menu selections and event details will be confirmed approximately eight weeks prior to the event date during the event detailing process. Please note that food and beverage pricing is subject to change in the event of force majeure circumstances or significant market fluctuations affecting product availability or cost.

SILVER SAMPLE PRICING PROPOSAL

Guests	100	
Appetizers (2)	\$12.00	per person
Dinner	\$33.00	per person
Beer & Wine Bar	\$23.00	per person
23 % Service	\$15.64	per person
6 % Service Tax	\$0.94	per person
6 % Food Tax	\$2.70	per person
9 % Bar Tax	\$2.07	per person
Total Per Person	\$89.35	per person
Room Charges	\$2,000.00	Friday
Ceremony	\$1,000.00	
Total	\$11,935.00	

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