

WEDDING MENU



4160 Mears Avenue, Chesapeake Beach MD 20732 | 410.286.2111

THE ENGAGEMENT

Congratulations on your Engagement!

Our waterfront Resort offers spectacular views of the Chesapeake Bay providing the perfect location for a wedding. The Rod 'N' Reel Resort's experienced event team and award winning Culinary team will take care of you every step of the way, to provide magical moments and memories that last a lifetime. Our on-site Event Managers will assist you with coordinating all the details to create your wedding dream. Our team will create a custom package as unique as the two of you.

Begin your happily ever after at the Rod 'N' Reel Resort

DETAILS

- One-hour cocktail reception with a selection of five hors d'oeuvres
- Four-hour open bar with liquor, domestic and imported beers, select wines and soft drinks
- Plated dinner menu
- Choice of two entrée selections and custom designed seasonal vegetarian entrée
- Champagne toast
- Floor length bridal dinner linens and napkins
- Elegantly detailed Chiavari chairs
- Private photo area for the wedding party
- Complimentary suite for the newlyweds on the night of the wedding
- Complimentary welcome amenity for the night of the wedding
- Complimentary chef tasting for four people
- Complimentary Bridal Suite for hair and makeup for the wedding day includes tea sandwiches, fresh fruit and mimosas
- On Site guest rooms available for your wedding guests

Appetizers

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Plated: **Select five**

Vegetarian

Asparagus & Goat Cheese Tartlets
Caprese Salad Skewers
Grilled Portobello Crostini | shallot balsamic relish
Raspberry Brie & Almond Flowers
Macaroni & Cheese Bites
Tomato Bruschetta | parmesan & fresh basil

Chicken

Chicken Satays | Thai spiced peanut sauce
Chicken Quesadillas | salsa & sour cream
Slow Cooked Chicken Tacos | pico de gallo

Beef/Pork

Beef Satays | Thai spiced peanut sauce
Beef Tenderloin | crostini, pesto, asiago
Beef Tacos | salsa & crema
Asian Meatballs | sriracha dip
Pork Pot Stickers | soy ginger dipping sauce
Steak Au Poivre Crostini | roasted garlic aioli
Pork Shu Mai | soy ginger dipping sauce

Seafood

Bacon Wrapped Scallops
Crab Dip Crostini
Coconut Shrimp | sweet & sour sauce
Shrimp & Crab Quesadilla | roasted tomato salsa
Rockfish Bites | coleslaw
Crab Balls | tartar sauce

PLATED ENTREES

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Select one soup or salad on the following page

Tier I: \$119.00 per person

Slow Roasted Pork | Beef Brisket, Macaroni & Cheese, Collard Greens, Corn

Fried Chicken | Whipped Potatoes, Green Beans, Cole Slaw

Crab Stuffed Flounder | Rice Pilaf, Green Beans

Tier II: \$135.00 per person

Grilled Atlantic Salmon | Citrus Tarragon Butter, Whipped Potatoes, French Green Beans

Oven Roasted Cod | Herb Crusted & Served with Whipped Potatoes, French Green Beans, Blistered Smokey Cherry Tomato Compote

Grilled Pesto Chicken Breast | Whipped Potatoes, French Green Beans

Ribeye Mignon | Thick Cut "Filet Style" Ribeye Steak, Creamy Au Gratin Potatoes, French Green Beans, Red Wine Mushroom Reduction

Southern Style Pork Loin Chop | Collard Greens, Creamy Mac N Cheese, Demi Glace

Tier III: \$150.00 per person

Herb Crusted Rockfish | Crunchy Herb-Panko Crust, Whipped Potatoes, Fresh Green Beans

Prosciutto Wrapped Chicken | Stuffed with Fontina & Sage, Sweet Potatoes, Brussels Sprouts, Marsala Jus

Thick Cut NY Sirloin | Whipped Potatoes, Fresh Green Beans, Cabernet Wine Reduction

Crab Cakes (2) | Whipped Potatoes, Fresh Green Beans

Peppered Ribeye Steak | Creamed Spinach, Fresh Green Beans, Brandy-Mustard Sauce

Tier IV: \$165 per person

Grilled Beef Filet | Bacon & Onion Whipped Potatoes, Fresh Green Beans, Roasted Shallot Wine Reduction

Steak and Cake | 6oz Filet Mignon, Crab Cake, Whipped Potatoes, Fresh Green Beans

Tier V: Market Price

Maryland Crab Feast | Maryland Steamed Crabs (Dozen Per Person), Fried Chicken, Hush Puppies, French Fries, Cole Slaw, Corn on the Cob, Blueberry Cobbler

SOUPS & SALADS:

Tier I Select one

- New England Clam Chowder
- Tomato-Basil | Pesto Croutons
- Corn Chowder | Crab, Applewood Smoked Bacon
- Rod N Reel | Iceberg & Romaine, Tomatoes, Cucumbers, Red Onion, Red Peppers, Black Olives, Parmesan House Vinaigrette
- Classic Caesar | Romaine Tossed with Garlic Croutons, Reggiano Parmigiano, Lemon-Garlic Dressing
- Spinach Salad | Baby Spinach Tossed, Oranges, Strawberries, Spiced Pecans, Red Onions House-Made French Dressing
- Chopped Salad | Iceberg & Romaine Tossed with Green Beans, Tomatoes, Cucumbers, Eggs, Bacon, Red Onion, Red Peppers served with House-Made Ranch Dressing

Tier II Select one +\$3.00 per person

- Cream of Crab
- Maryland Crab Soup
- Shrimp Cocktail
- Rustic Italian Panzanella | Fresh Mozzarella Tossed with Cucumber, Fire Roasted Tomatoes, Capers Jumbo Croutons & Balsamic Vinaigrette
- Shrimp Caesar | Chopped Romaine Tossed with Garlic Croutons, Reggiano Parmigiano Shrimp

Tier III Select one +\$6.00 per person

- Lobster Bisque | Cognac Cream
- Lobster & Artichokes | Maine Lobster & Marinated Artichokes Tossed with Arugula, Artisan Lettuces, Feta & Tomatoes in Red Wine Vinaigrette
- Green Goddess Wedge | Iceberg & Romaine with Shrimp, Crab, Hard Cooked Eggs, Grape Tomatoes, Black Olive with Zesty Green Goddess Dressing

*All soups in Tiers I & II can be used in Tier III

*Tier III can be used in the other Tiers for an additional charge

BEVERAGES

\$200.00 per bartender
1 Bartender per 75 guests

HOUSE BAR

Four-hour bar included in all tiers

Liquor: Smirnoff Vodka | Bacardi Rum | Beefeater Gin | Dewar's White Label Scotch | Jim Beam White Label Bourbon | Canadian Club Whiskey | Jose Cuervo Tequila | Korbel Brandy

Wine: Cabernet Sauvignon | Merlot | Chardonnay | Pinot Grigio | White Zinfandel

Draft Beer: Budweiser | Bud Light | Miller Lite | Blue Moon | Samuel Adams Seasonal | Stella Artois | Heineken | Heineken 0.0

PREMIUM BAR

Additional \$10.00 per person

Liquor: Tito's Handmade Vodka | Bacardi Superior Rum | Mt. Gray Eclipse Gold Rum | Johnnie Walker Red Label Scotch | Maker's Mark Bourbon | Jack Daniel's Whiskey | Crown Royal Canadian Whiskey | Hennessy | Jose Cuervo

Cordials: Bailey's Irish Cream | Kahlua | Amaretto Disaronno | Grand Marnier | Frangelico

Wine: Cabernet Sauvignon | Merlot | Pinot Noir | Chardonnay | Pinot Grigio & Sauvignon Blanc | White Zinfandel | Sparkling: Mumm Napa | Prestige Chef De Caves

Beer: Budweiser | Bud Light | Blue Moon | Samuel Adams | Corona Extra | Stella Artois | Heineken | Heineken 0.0

SIGNATURE COCKTAIL

Additional \$17.00 per person

Add any signature cocktails to your open bar package for \$5.00 per person

Lemon Drop | Sky Citron | Cointreau | Lemon Juice | Simple Syrup

Batched Seasonal Margarita | Red Wine | White Wine | Rose Wine | Lime Juice | Triple Sec | Simple Syrup | Seasonal Fruit

Maryland's Favorite Orange Crush | Orange Vodka | Triple Sec | Orange Juice | Lemon Lime Soda



CEREMONY

Our location is absolutely out of a magazine with the breath-taking views of the bay. Whether it's an intimate wedding for two on the beach or celebration of 250 of your closest friends and family, we have the venue for you. The Rod N' Reel has several options to accommodate all ceremonies. Our ceremony fee is \$1,500.00, which includes set up and break down of white folding chairs and a ceremony rehearsal with our Event Manager.

RECEPTION

They say location, location, location when buying a new home. Well we say it here too! When finding the right wedding location, we have it all with our waterfront reception venue. Our venue offers indoor and outdoor cocktail and reception locations overlooking the bay and the marina of Chesapeake Beach. Our reception fee is \$3,000.00

CANDLES

Fire safety codes restrict the use of open-flame candles. We do allow the use of candles inside a vase.

ICE SCULPTURES

Let our team create a custom ice sculpture for your reception. Starting at \$500.00 depending on the design.

VENDORS

Our wedding Event Managers will make suggestions for vendors. We do allow you to hire vendors of your own choice. If you decide to include a meal for your vendors, we charge \$40 for a Chef's Choice of Entrée.

PARKING

The Rod 'N' Reel offers complimentary valet parking for all wedding guests. Self-parking options are also available at our on-site parking garage.

PAYMENT

When signing a wedding contract, a 25% deposit of the estimated charges are due. Payments may be made by credit card or check. All payments are non-refundable. The final payment is due in full 14 days prior to the wedding. Please inquire about adjusted pricing for Friday and Sunday wedding reception dates.

TAX AND SERVICE CHARGE

All prices are subject to a 21% service charge on food and beverage. 6% Maryland Sales tax will be added to food and other applicable charges. 9% Maryland Liquor Tax will be added to all alcoholic beverages.

ROOM BLOCK

We provide a complimentary suite for the Bride and Groom on the evening of the wedding reception. If you wish to reserve a block of guest's rooms for your guests our Event Managers will be happy to assist you. Guest room accommodations are subject to availability.

ADDITIONAL EVENTS

We will be happy to decrease our menu prices by 10% for any other wedding-related events booked in addition to your wedding reception.