



WATER'S EDGE CATERING

Located on the banks of the Bush River in Belcamp, Maryland, Water's Edge Events Center has the perfect combination of stunning architecture, waterfront views, and catering expertise to make your event plans come to memorable life.

Our talented culinary team will be happy to help you create a custom menu for your event. Enjoy!

EXECUTIVE CHEF MANNY MARTINEZ

WATER'S EDGE APPETIZERS

APPETIZERS

TOMATO, BASIL & MOZZARELLA BRUSCHETTA
PEAR & BRIE, ALMONDS AND HONEY
SPANAKOPITA PHYLLO TRIANGLES, TZATZIKI
VEGETABLE POT STICKERS, PONZU SAUCE
MAC-N-CHEESE FRITTERS, BUFFALO RANCH

SHRIMP & GRITS TASTING SPOONS, CHEDDAR & BACON
BATA BANG SHRIMP, SWEET CHILI AOILI
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 CHEESE STEAK EGG ROLLS, QUESO BLANCO

SPINACH & ARTICHOKE DIP, PITA CRISPS
FRESH SEASONAL FRUIT & CHEESES, FLAT BREADS
VEGETABLE CRUDITÉS, TZATZIKI

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 *

* \$250 CARVER FEE APPLIES

SELECT 2 - \$11 | SELECT 4 - \$21 | SELECT 6 - \$31 | SELECT 8 - \$41

ALL FOOD AND BEVERAGE PRICES PLUS 6% MARYLAND TAX AND 23% SERVICE CHARGE
PRICES SUBJECT TO CHANGE PLUS APPLICABLE SEASONAL & CEREMONY FEES

WATER'S EDGE SMALL PLATES

APPETIZER SMALL PLATES STATION UPGRADE

FRIED GREEN TOMATO SALAD + \$6

CHAR ROASTED RED PEPPER COULIS, MICROGREENS, FRIED BASIL

DIVER SCALLOPS + \$8

MARYLAND CORN HASH, MACHE SALAD, SMOKED BACON VINAIGRETTE

BRAISED SHORT RIBS + \$10

CELERY-ROOT PUREE, CRISPY CURRIED SHALLOTS, GRILLED ASPARAGUS

ROAST WILD SALMON + \$12

ORGANIC BABY GREENS, GRILLED MANGO RELISH,
BLOOD ORANGE BEURRE BLANC

MISO GLAZED SEA BASS + \$14

ENGLISH CUCUMBER AND DAIKON RADISH SALAD,
CARROT GINGER EMULSION

WATER'S EDGE CRAB CAKE + \$14

ROASTED CORN & GOLDEN PEPPER RELISH
LEMON CHIVE BEURRE BLANC

AHI TUNA NICOISE + \$16

SASHIMI- GRADE SEARED RARE, BABY BEANS, GRAPE TOMATO, ROAST
FINGERLING POTATO, QUAIL EGG, NICOISE OLIVE

SESAME CRUSTED AHI TUNA + \$16

SASHIMI-GRADE SEARED RARE, WAKAME SALAD, DAIKON RADISH
SPROUTS, WASABI AIOLI AND SOY REDUCTION

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11/23/2023

WATER'S EDGE SALADS

**SEATED FIRST COURSE: CHOOSE ONE
BUFFET FIRST COURSE: CHOOSE ONE
FIRST COURSE IS INCLUDED IN THE ENTREE PRICE**

CLASSIC CAESAR SALAD

CRISP ROMAINE HEARTS, HERBED CROUTONS, PARMESAN REGGIANO

TRADITIONAL GARDEN SALAD

**CRISP ICEBERG, CUCUMBERS, JULIENNE CARROTS, GRAPE TOMATOES,
RED ONION, HERBED CROUTONS, PEPPERCORN DRESSING**

GREEK SALAD

**CRISP ROMAINE, GREEK OLIVES, PEPPERS, FETA CHEESE, CUCUMBER,
RED ONION, GRAPE TOMATO, LEMON THYME VINAIGRETTE**

FALL HARVEST SALAD

**SEASONAL GREENS, TOASTED WALNUTS, DRIED CRANBERRIES,
ROAST PEARS, CRUMBLLED GOAT CHEESE, BALSAMIC VINAIGRETTE**

WEDGE SALAD +\$3

**ICEBERG LETTUCE, TOMATO, HARD-BOILED EGG, GREEN ONION,
CRISPY APPLEWOOD BACON, BUTTERMILK RANCH DRESSING**

SPRING "THYME" SALAD (SPRING AND SUMMER) +\$4

**HARVEST STRAWBERRIES, BLUEBERRIES, ASPARAGUS, AVOCADO,
RED ONION, FETA, SMOKED ALMONDS,
WILDFLOWER HONEY THYME VINAIGRETTE**

MARYLAND SUMMER SALAD (SPRING AND SUMMER) +\$4

**HEIRLOOM TOMATOES, TOASTED LOCAL CORN, ENGLISH CUCUMBER,
WATERMELON RADISH, CHEROKEE AND SUMMER BIB LETTUCE,
GARDEN HERBS, CITRUS VINAIGRETTE**

FOR A BUFFET SERVICE : CHOOSE 2 SALADS

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WATER'S EDGE ENTRÉES

SEATED SELECTIONS: CHOOSE ONE ENTREE
BUFFET SELECTIONS: CHOOSE TWO ENTREE'S

HERB ROASTED ORGANIC CHICKEN \$43
CHICKEN BREAST, LEMON BEURRE BLANC

BRAISED BEEF SHORT RIBS \$46
PORT WINE NATURAL JUS

PAN-SEARED ATLANTIC SALMON \$46
SUN-DRIED TOMATO CHIVE BEURRE BLANC

PORK TENDERLOIN \$46
MANGO CHUTNEY

CHICKEN CHESAPEAKE \$52
CHICKEN BREAST STUFFED WITH MARYLAND LUMP CRAB MEAT,
CHARDONNAY CREAM SAUCE

ROASTED PRIME RIB* \$52
AU JUS

PAN-ROASTED HALIBUT \$52
OYSTER AND BUTTON MUSHROOM FRICASSEE, LEMON BEURRE BLANC

STEAK AU POIVRE \$54
PRIME TENDERLOIN, CRISPY FRIED ONIONS,
PEPPERCORN BRANDY CREAM SAUCE

GRILLED BEEF TENDERLOIN* \$56
PRIME TENDERLOIN, CABERNET SAUVIGNON REDUCTION, CRISPY LEEKS

MARYLAND JUMBO LUMP CRAB CAKES \$56
TWO 4OZ LUMP CRAB CAKES, WHOLE GRAIN MUSTARD BEURRE BLANC

GRILLED FILET MIGNON \$62**
PORT WINE BORDELAISE

COLD WATER LOBSTER TAIL \$62**
LEMON BEURRE BLANC

**THESE ITEMS NOT AVAILABLE FOR BUFFET SERVICE * CARVER FEE APPLIES \$250

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WATER'S EDGE DUETS

SUGGESTED CHEF'S DUET ENTREES

HERB ROASTED ORGANIC CHICKEN WITH BRAISED BEEF SHORT RIB \$44.50

LEMON BEURRE BLANC, PORT WINE NATURAL JUICE

PAN-SEARED ATLANTIC SALMON & CHICKEN CHESAPEAKE \$49

SUN-DRIED TOMATO CHIVE BEURRE BLANC

PAN-ROASTED HALIBUT & STEAK AU POIVRE \$53

OYSTER AND BUTTON MUSHROOM FRICASSEE, LEMON BEURRE BLANC
PEPPERCORN BRANDY CREAM SAUCE

THE PERFECT PAIR

GRILLED BEEF TENDERLOIN & MARYLAND CRAB CAKE \$56

CABERNET SAUVIGNON REDUCTION, CRISPY LEEKS
WHOLE GRAIN MUSTARD BEURRE BLANC

CLASSIC SURF & TURF

GRILLED FILET MIGNON & LOBSTER TAIL \$62

PORT WINE BORDELAISE, LEMON BEURRE BLANC

WATER'S EDGE SIDES

SEATED: CHOOSE TWO SIDES
BUFFET: CHOOSE THREE SIDES
SIDES ARE INCLUDED IN THE ENTREE PRICE

CHEF'S CHOICE

**CHEF WILL SELECT THE PERFECT SEASONAL
ACCOMPANIMENTS FOR YOUR SELECTED ENTREES**

HERBED ROASTED POTATOES
ROAST GARLIC MASHED POTATOES
TRUFFLED WHIPPED POTATOES
WILD RICE PILAF
STIR FRIED RICE
SEASONAL VEGETABLE MEDLEY
GREEN BEANS AND SHALLOTS
PARMESAN BRUSSELS SPROUTS
ZUCCHINI PROVENCAL
HONEY ROASTED CARROTS
ROASTED ROOT VEGETABLES
MACARONI & CHEESE
PASTA PRIMAVERA
ASPARAGUS

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WATER'S EDGE DESSERTS

SEATED: CHOOSE ONE DESSERT

BUFFET: CHOOSE TWO DESSERTS

DESSERT IS INCLUDED IN THE ENTREE PRICE

**CHOCOLATE AND GOLDEN VARIETY OF CUPCAKES
FOR THE TABLE: WHITE & CHOCOLATE BUTTERCREAM**

CANNOLI

**FOR THE TABLE: CRISP TULIP COOKIES, SWEET
CREAMY MASCARPONE, ORANGE ZEST AND GRAND MARNIER FILLING,
CHOCOLATE GANACHE**

TIRAMISU

COFFEE LADYFINGERS WITH MASCARPONE MOUSSE

CHOCOLATE CRUNCH BAR

CHOCOLATE MOUSSE ON PRALINE WAFER CRUST

LEMON TART

BUTTERY SHORTBREAD FILLED WITH GLAZED LEMON CURD

APPLE TART CREME ANGLAISE +\$2

**NEW YORK CHEESECAKE +\$2
STRAWBERRY SAUCE**

CREPES SUZETTE +\$4

ORANGE BUEIRE SUZETTE, GRAND MARNIER, STRAWBERRIES

SOUTHERN PIE BAR +\$6

APPLE PIE, PECAN PIE, KEY LIME PIE, WHIPPED CREAM

ICE CREAM BAR +\$8

**VANILLA ICE CREAM, FUDGE SAUCE, BANANAS, WHIPPED CREAM
CHERRIES, OREO CRUMBLE, M&M CRUMBLE,
STRAWBERRIES**

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WATER'S EDGE BARS

OPTIONAL BAR & BEVERAGE PACKAGES

SOFT DRINK BAR 2 HOURS \$6 - 3 HOURS \$8 - 4 HOURS \$10 - 5 HOURS \$12
COKE, DIET COKE, SPRITE, GINGER ALE, ICED TEA, LEMONADE

BEER AND WINE BAR 2 HOURS \$15 - 3 HOURS \$18 - 4 HOURS \$21 5 HOURS \$24
WHITE WINE: PINOT GRIGIO, CHARDONNAY, MOSCATO,
RED WINE: PINOT NOIR, MERLOT, CABERNET SAUVIGNON
SELECTION OF DRAFT AND BOTTLED DOMESTIC AND IMPORTED BEERS

HOUSE BAR 2 HOURS \$17- 3 HOURS \$21 - 4 HOURS \$23 5 HOURS \$25
SMIRNOFF VODKA, GORDON'S LONDON DRY GIN, CASTILLO 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 BAR 2 HOURS \$24- 3 HOURS \$28 - 4 HOURS \$32 - 5 HOURS \$ \$36
TITOS VODKA, TANQUERAY 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,
JOSE CUERVO TEQUILA
WHITE WINE: PINOT GRIGIO, CHARDONNAY, MOSCATO, SAUVIGNON BLANC
RED WINE: PINOT NOIR, MERLOT, MALBEC, CABERNET SAUVIGNON SELECTION
OF DRAFT AND BOTTLED DOMESTIC AND IMPORTED BEERS

PREMIUM BAR 2 HOURS \$27 - 3 HOURS \$31 - 4 HOURS \$35 5 HOURS \$39
GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, BARBADOS MOUNT GAY RUM,
MALIBU COCONUT RUM, CAPTAIN MORGAN SPICED RUM,
JOHNNIE WALKER BLACK LABEL SCOTCH, MAKER'S MARK BOURBON, CROWN ROYAL CANADIAN
WHISKEY, PATRON TEQUILA, HENNESSY, GRAND MARNIER
WHITE WINE: PINOT GRIGIO, CHARDONNAY, MOSCATO, SAUVIGNON BLANC
RED WINE: PINOT NOIR, MERLOT, MALBEC, CABERNET SAUVIGNON
SELECTION OF DRAFT AND BOTTLED DOMESTIC AND IMPORTED BEERS

SOFT DRINKS & APPROPRIATE MIXERS INCLUDED IN ALL PACKAGES

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WATER'S EDGE RENTALS

ROOM RENTALS & FEES

CEREMONY \$1,000

WEEKDAY GRAND BALLROOM \$2,000

FRIDAY GRAND BALLROOM 4 HOURS \$3,000

FRIDAY GRAND BALLROOM 5 HOURS \$3,750

SATURDAY GRAND BALLROOM 4 HOURS \$4,000

SATURDAY GRAND BALLROOM 5 HOURS \$5,000

SUNDAY GRAND BALLROOM 4 HOURS \$2,000

SUNDAY GRAND BALLROOM 5 HOURS \$2,500

UPLIGHTING BUNDLE \$300

CHAIR COVERS \$4 EACH

BOW TIE SASHES \$5 EACH

SIMPLE SASH \$2

CHIAVARI CHAIRS \$12 EACH

SELECT PINSPOTS \$50 EACH

HOUSE LINENS: INCLUDED

PLEASE INQUIRE ABOUT OFF SEASON RENTAL PRICES

FREQUENTLY ASKED QUESTIONS

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?

20 % 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.

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 4.5 HOURS (INCLUDING A 30-MINUTE CEREMONY) WITH 2 HOURS OF SET UP TIME AND 1 HOUR OF CLEANUP TIME. EXTRA TIME FOR SETTING UP OR STRIKING RATES VARY, BEGINNING AT \$125 PER HOUR. VENDORS **MUST** ALSO STRIKE WITHIN THE 1 HOUR OF ALLOTTED CLEAN UP TIME. OVERTIME WILL BE BILLED.

