

Water's Edge Events Center

Weddings



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PHOTOGRAPHY



Welcome



Located on the banks of the Bush River in Belcamp, Maryland, Water's Edge Events Center has the perfect combination of stunning architecture, romantic waterfront views, and catering expertise to make your wedding plans come to memorable life. We recognize how much care and consideration go into selecting the perfect venue and meal for your guests to enjoy, and we are here to help from the first tour until the moment you drive off at the end of the night.

Waterfront Ceremonies

Ceremony Package \$1000*

White wooden chairs for guests (golden chairs for inside ceremonies)

Individual suites for the couple and their wedding party prior to the ceremony

Complimentary beer and wine for the couple and their party prior to the ceremony

Complimentary Rehearsal on site the week prior to the wedding**

*Off-season pricing of \$500 is available during the months of January-April

** Rehearsals are coordinated by availability and scheduled three months prior to the wedding





Venue Rentals

With romantic lighting, panoramic waterfront views, and thoughtful architecture, the ballroom is the perfect setting for your dream reception.

In-season Pricing (May-December)

Grand Ballroom (300 guest capacity)

Friday \$2000

Saturday \$4000

Sunday \$1500

Bata, Osprey and Eagle Room (115 guest capacity)

Friday \$1500

Saturday \$3000

Sunday \$1500

Off-season Pricing (January-April)

Grand Ballroom (300 guest capacity)

Friday \$1500

Saturday \$2000

Sunday \$1000

Bata, Osprey and Eagle Room (115 guest capacity)

Friday \$1000

Saturday \$1500

Sunday \$1000

Our Menu



"I am inspired by the variety and quality of local produce and seafood throughout our region. I believe by using locally grown ingredients and supporting local business and agriculture, we become more engaged in creating a great dining experience."

- Executive Chef, Manny Martinez

Plated Dinner Options

Select one or two entrees from the offerings below. For a unique twist, select two entrees to make a duet plate. Pricing for duet entrees subject to selections.

Grilled Filet Mignon*

Port wine bordelaise, Yukon truffle mash and seasonal vegetable bundle

Roast Tenderloin of Beef

Creekstone Farms prime tenderloin, cabernet sauvignon reduction, crispy fried leek

Maryland Jumbo Lump Crab Cake

Twin 4 oz. all lump crab cakes, whole grain mustard Beurre blanc

Seared Ahi Tuna

Sushi grade, wakame salad, crispy wonton

Chicken Chesapeake

Chicken breast stuffed with Maryland lump crab meat, chardonnay cream sauce

Pan Roasted Halibut

Oyster and button mushroom fricasee, lemon Beurre blanc

Moroccan Grilled Chicken

All natural chicken breast marinated in turmeric and spices, arugula, Mediterranean quinoa, cilantro yogurt sauce

Potato Encrusted Rockfish

Maryland sweet corn, Yukon potato and smoked bacon hash, micro greens, chive oil

\$65 per person (*Price includes four hors d'oeuvres for your cocktail hour, and soup or salad service.*)

\$70 per person *

Herb Roasted Organic Chicken

All natural chicken breast, roasted red bliss potatoes, seasonal vegetable bundle, lemon Beurre blanc

Braised Beef Short Ribs

Horseradish mashed potatoes, port wine and natural jus, béarnaise sauce, seasonal vegetable

Creole Style Shrimp

Skewer of shrimp over smoked andouille sausage and holy trinity pan gravy, white cheddar grits, sautéed mustard greens

Steak Bistecca

Grilled chimichurri marinated sirloin steak, with artichoke, leek and lemon coulis, grilled asparagus

Pan-seared Atlantic Salmon

Char-grilled cauliflower, artichoke hearts, snow peas, sundried tomato chive Beurre blanc

Grilled Ratatouille

Roasted tomato pedals, grilled squash ribbons, wild mushroom beggar's purse, thyme oil

\$55 per person (*Price includes three hors d'oeuvres for your cocktail hour, and soup or salad service.*)

All prices are subject to 20% service charge and 6% sales tax. All prices are subject to change.

Buffet Dinner Options

Select two entrees from the offerings below. When selecting two items from different price groups, per person cost will be averaged. \$10 per person will apply for an additional entrée selection.

Roast Tenderloin of Beef Carving Board*

Creekstone Farms prime tenderloin, cabernet sauvignon reduction, crispy fried leek

Maryland Jumbo Lump Crab Cake

All lump crab cakes, whole grain mustard Beurre blanc

Chicken Chesapeake

Chicken breast stuffed with Maryland lump crab meat, chardonnay cream sauce

Potato Encrusted Halibut

Lump crab and corn succotash, sautéed mustard greens, lemon-chive Beurre blanc

Steak Diane

Tenderloin beef tips sautéed with wild mushrooms, brandy and grain mustard demi-glaze, crispy fried leeks

\$75 per person (*Price includes four hors d'oeuvres for your cocktail hour, and soup or salad service.*)

Herb Crusted Sirloin Carving Board*

Horseradish cream, whole grain mustard

Chicken and Shrimp Sauté

lightly blackened free range chicken breast, sautéed jumbo gulf shrimp, saffron rice pilaf, Cajun cream sauce

Grilled Chicken

Grilled artichokes, shiitake mushrooms, caper berries, sundried tomatoes, chardonnay cream sauce

Pan Roasted Dijon Chicken Breast

Sautéed Swiss chard and shiitake mushrooms, honey Dijon mustard sauce

Char-grilled Atlantic Salmon

Grilled shiitake mushrooms, artichokes and sautéed baby kale, lemon caper butter sauce

\$65 per person (*Price includes three hors d'oeuvres for your cocktail hour, and soup or salad service.*)

Buffets to include:

Vegetarian Pasta

Chef's Seasonal Vegetable Selection

Appropriate Starch Pairing

Artisanal Baked Rolls

***\$125 Chef attendant fee will apply when selecting a carving board option**

All prices are subject to 20% service charge and 6% sales tax. All prices are subject to change.

Soup and Salad Selections

Salads

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

Wedge Salad

Iceberg lettuce, tomato, hard-boiled egg, green onion, crispy Applewood bacon, buttermilk ranch 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, crumbled goat cheese, balsamic vinaigrette

Spring "Thyme" Salad (Available only in Spring and Summer)

Harvest strawberries, blueberries, asparagus, avocado, red onion, feta, smoked almonds,
wildflower honey thyme vinaigrette

Maryland Summer Salad (Available only in Spring and Summer)

Heirloom tomatoes, toasted local corn, English cucumber,
watermelon radish Cherokee and summer bib lettuce, garden herbs, citrus vinaigrette

Caribbean Salad

Pineapple, honeydew, cantaloupe, mandarin orange, Belgian endive, radicchio, baby greens,
zesty and light citrus aioli

Paleo Taco Salad

Crisp baby greens, salsa Fresca, avocado, char-grilled peppers, olives, Monterey and cheddar cheese,
cilantro-lime dressing

OR

Soups

Traditional Maryland Crab*

Butternut Squash Bisque

Cream of Broccoli and Cheddar

Cream of Tomato and Basil

Italian Wedding Style

Cream of Crab*

New England Style Clam Chowder*

*Additional \$1 per person

Soup and Salad Combo Additional \$2 per person



Hors D'oeuvres

Passed Vegetarian Options

Vegetarian Pot Stickers
Crispy Farm Vegetable Spring Rolls
Wild Forest Mushroom Tart
Spinach and Feta Cheese Phyllo Tarts
Grilled Tomato and Basil Bruschetta
Vegetarian Samosas
Truffle Mac and Cheese Fritters
French Brie with Pear and Almond
Grilled Vegetable Confit

Passed Seafood Options

Tuna Wonton Crisps
Bata Bang Shrimp
Shrimp and Grits Tasting Spoons
Shrimp and Bacon BBQ Skewers
Coconut Fried Shrimp
Maryland Crab Spring Rolls
Crab Bruschetta
Bacon Wrapped Diver Scallops
Mini Crab Cakes
Smoked Atlantic Salmon Crostini
California Rolls

Passed Meat Options

Beef Tenderloin Carpaccio
Mini Wagyu Burgers
Mini Beef Wellington
Thai Beef Satay
Thai Chicken Satay
Chicken Quesadilla Cones
Bata Bang Chicken
Tequila Chicken Burritos
Chili-lime Chicken Kabobs
Mediterranean Chicken Satay
Mini Reubens
Asian Pork Pot Stickers
Cuban Franks in a Blanket
Mini Biscuit and Ham Sandwich
Pit Beef Sliders
Philadelphia Cheesesteak Eggrolls

Stationary Options

Imported and Domestic Cheese Display
Market Crudités of Fresh Vegetables
Grilled Market Vegetables
Fresh Fruit Display
Spinach and Artichoke Dip
Buffalo Chicken Dip

Menu Enhancements

Appetizer Enhancements

Maryland Crab Dip \$6

Mediterranean Antipasto Display \$8

Add Selection of Fine Meats \$4

Smoked Salmon Display \$8

Chili-Lime Flank Steak Carving Board \$12*

Shrimp Cocktail (three pieces per person) \$6

Grilled Asparagus Spears \$5

Chilled Sliced Tenderloin Display \$12

Shucked Oyster and Clam Bar (Market Price)*

Sweet and Savory Treats

WEEC Grilled Cheese \$5

Smoked Gouda, Havarti, mozzarella, heirloom tomato, basil leaf, sourdough toast

American Wagyu Sliders \$6

Brioche rolls with aged sharp cheddar, caramelized onion, house sauce

Camden Yards \$7

All American ball park beef hot dogs, spicy mustard, relish, onions, ketchup

Nacho Station \$6

House assorted tortilla chips, roast corn and black bean salsa, guacamole, lime sour cream, warm nacho cheese sauce

Philadelphian \$5

Warm Bavarian soft pretzels, Guinness cheese fondue, maple mustard dip

Traditional or Seasonal Crème Brûlée \$4

Milk and Cookies \$5

Jumbo chocolate chip cookies paired with ice cold milk

S'mores Station \$8

torched marshmallows, chocolate ganache, graham crackers

Ice Cream Sundae Bar \$8*

French vanilla bean and chocolate ice cream, sliced bananas, fresh strawberries, maraschino cherries, chocolate chips, M&M's, Reese's pieces, crushed Oreo, wet nuts, whipped cream, chocolate fudge

*\$125 Chef attendant fee will apply

All prices are subject to 20% service charge and 6% sales tax. All prices are subject to change.



BAR PACKAGES

Four Hour Beer and Wine Bar \$22

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

Four Hour House Bar \$24

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, Sauvignon Blanc

Red Wine: Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

Selection of draft and bottled domestic and imported beers

Four Hour Name Brand Bar \$28

Titos Vodka, Beefeaters Gin, Bacardi Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Johnnie Walker Red Label Scotch, Jack Daniels Black Label Tennessee Whiskey, Jim Beam Bourbon, Jose Cuervo Silver 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

Seasonal Independent IPA

Four Hour Premium Bar \$32

Grey Goose Vodka, Tanqueray 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

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

Seasonal Independent IPA

All prices are subject to 20% service charge and 9% sales tax. All prices are subject to change.

Enhancements

Audio Visual

Full Ballroom Uplighting \$250

GOBO Template \$75 each

Custom GOBO Design \$250

Pin Spotting \$15 per unit

Upgraded Linens

Color Poly Guest Tables \$15 per table

Color Poly Napkins \$1 per guest

Satin Guest Tables \$20 per table

Satin Napkins \$2 per guest

**Additional linen options are
available upon request**

Miscellaneous Rentals

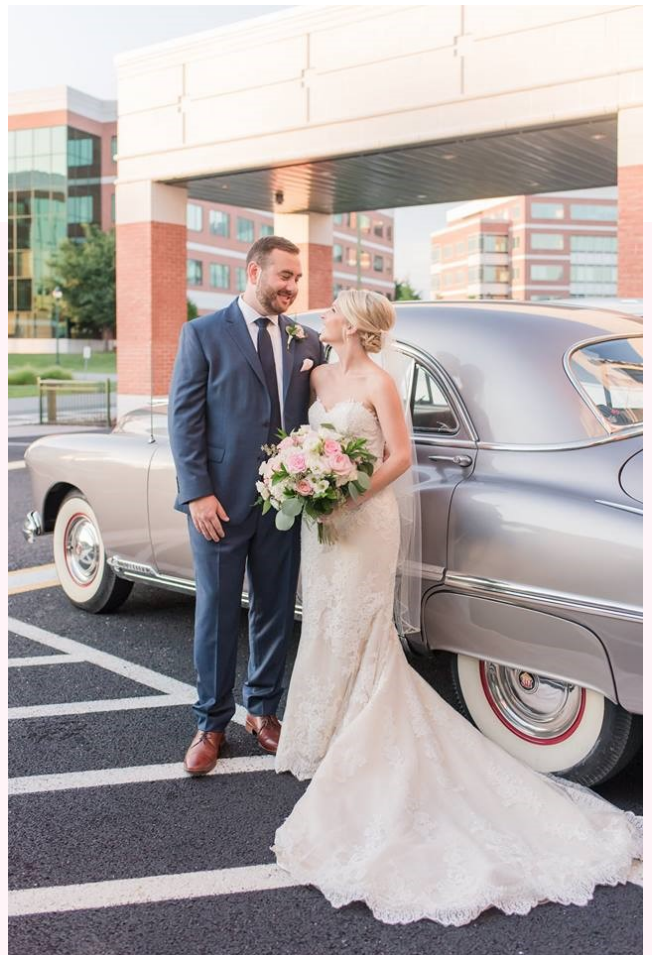
Chiavari Chairs \$11 per guest

WEEC Shuttle Bus \$395

WEEC Shuttle Additional Hour \$75 each

**Additional rental items are
available upon request**

*Prices are subject to 6% sales tax. 20% service charge or delivery
fee may apply.*



All Packages Include

Wooden dance floor up to 20' x 24'

Complimentary cake cutting

Champagne toast for head table

Four hour reception including cocktail hour

White floor-length linens paired with white napkins

Banquet tables, sweetheart table, chairs, and china for all guests

Complimentary parking for all guests

Wireless internet connection

A team of WEEC staff to ensure everything is perfect on your day

An invite for the couple and up to four guests to one of our tasting events



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 with the exception of a cake or specialty desserts from a licensed bakery only.

What is the deposit and are they refundable?

\$2000 and a signed contract will lock in your date. All deposits are non-refundable.

Is gratuity included in the contract?

WEEC applies a 20% 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.

Does Water's Edge provide shuttle service to local hotels?

Our shuttle bus is available to rent for the evening and travels to hotels within the Belcamp area.

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. Candles are permitted but should be scentless and either votive or floating. Other restrictions may apply.

What uniform does the staff wear?

The staff is uniformed in all black, vested, 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?

Once a date is secured, the couple will receive and invite to one of our group tasting events.

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 to include flasks.

Do I need to hire a day-of coordinator?

Our staff is able to do simple set up for your day and run your rehearsal. A day-of coordinator is a great option and always welcomed. We do ask if you bring on a coordinator that you put them in contact with us so we are able to allow them to run your day.

When do you host rehearsals?

Rehearsals are scheduled no sooner than three months 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.

Are you pet friendly?

We are happy to have your fur-babies present for the ceremony as long as they are tended to during their time on site and are up-to-date on their shots with proper documentation.