



DUNES MANOR
=HOTEL ◦ COURT ◦ SUITES=
Ocean City, MD ◦ Beachfront

**Coastal Inspired Weddings,
Landmark Destination**

About The Dunes

The Dunes Manor Hotel provides couples and guests with stunning oceanfront views of the Atlantic Ocean. Imagine the crashing waves as the backdrop of your wedding complemented by exceptional fare and gracious hospitality all, in a relaxing atmosphere.

This beautifully designed hotel was created in the Ocean City's Victorian-era style, which captures a timeless elegance that is both endearing & unique. Located in the coveted midtown area of Ocean City, Dunes Manor is steps away from the famous Ocean City boardwalk,, breathtaking beach & amusement rides, and a short distance from America's "Coolest Small Town" Berlin and "Land of The Wild Ponies" Assateague Island.

You will find that it's all about the experience at Dunes Manor Hotel, a one-of-a-kind venue where you can celebrate all the special events of your wedding from a Welcome Cocktail Party for incoming hotel guests, Rehearsal Dinner for family and friends, Elegant Ocean Front Wedding Reception or Departure Brunch. The options are endless! We find that many of our brides choose our venue to keep all their events in one location. The hotel is open year-round, so couples can still enjoy the beautiful view and host their dream wedding regardless of the season!

Ceremonies & Event Space

When you decide on hosting your wedding at the Dunes Manor Hotel & Suites, you can choose to host the Wedding Ceremony either inside or outside on your special day.

GENESAR BALLROOM | Guest Capacity - 175

VERRAZANO BALLROOM | Guest Capacity - 50

Ceremony options include a romantic wedding overlooking the crashing waves on our expansive oceanfront deck or in the Verrazano ballroom with full ocean view. Beach weddings can be accommodated with the assistance of a wedding planner.

The Oceanfront Verrazano & Genesar Ballrooms can accommodate receptions from 25 -175 guests with adjoining inside/outside cocktail spaces. The hotel offers accommodations for your guests at one or more of our beach-front properties including Dunes Manor Hotel, Dunes Court or Dunes Suites. Couples will also enjoy a breathtaking wedding night suite included in their package. A wide variety of wedding styles can be incorporated in our rooms & spaces which is ideal for your wedding vision.

Venue Fee pricing ranges from \$750-\$2000.

What to Expect

Prior To Your Wedding

Complimentary tasting available for the wedding couple by appointment. Planning Session held one-on-one in person or by phone with the Catering Sales Manager to plan the menu, discuss timeline, determine linen selections and review details

Weekend Of Your Wedding

Dunes Banquet Manager will receive your favors, toasting glasses, cake knives, seating cards and additional décor prior to the Wedding Rehearsal

Your Wedding Day

Wedding party access to the Hospitality Suite at 8a.m. Dunes Staff will greet and direct vendors, coordinate with vendors prior to, during and after the ceremony to ensure smooth flow of reception's schedule of events. A seasoned Banquet Manager will assist with orchestrating the details of your special day.

Included Amenities:

- Best rates for wedding room blocks
- Wedding night accommodations for Bride & Groom
- Complimentary Hospitality Suite for weddings of 100 or more guests
- Dance Floor
- Coastal inspired centerpiece with glass cylinder, sand & shells, votive glass candles, 12" round mirror
- White tablecloths and choice of napkin color
- China, glassware, silverware
- Round tables, reception chairs
- Cake cutting service
- Champagne toast
- Complimentary Bartender
- Endless photo opportunities
- A team of dedicated staff members & Banquet Manager on your special day to ensure your dream wedding



Hospitality Suite, Cocktails & Nibbles

Blushing Bride

Champagne Cocktail with a touch of Cranberry Juice & Peach Liqueur, Gourmet Cheeses & Vegetable Crudités with Dips, Finger Sandwiches, Chocolate Covered Strawberries

\$20 per person

Dashing Groom

Craft Beer Pitcher, Italian Hoagie Platter, House Kettle Chips, Vegetable Crudités, Chocolate Chip Cookie & Brownies

\$20 per person



Coastal Inspired Buffet

Includes 4-hour Open Bar | \$115 per person, Tax & Surcharge Additional

Hors D' Oeuvres

Stationary Hors D' Oeuvres

- An array of fresh Vegetable Crudites & Gourmet Cheeses

Passed Hors d' Oeuvres | Please choose three

- Truffled Deviled Egg Spoons
- Mini Caprese Kebobs
- Crispy Shrimp Wraps
- Mini Crab Imperial Stuffed Mushrooms
- Chicken Lemongrass Potstickers
- Miniature Pretzel wrapped Beef Franks
- Asian Meatballs
- Olive & Roasted Red Pepper Tapenade Bruschetta
- Brochettes of Teriyaki Chicken
- Chicken Empanadas, Chipotle-Lime Crema
- Maryland Crab Balls (add \$6pp)
- Cream of Crab Shooters (add \$5pp)
- Eastern Shore on the Oysters on the Half Shell Bar (add \$14pp)
- Chesapeake Seafood Raw Bar (add \$20pp)

Dinner Buffet

First Course – Served, Please Choose One

- Homemade Maryland Vegetable Crab Soup
- Garden Gazpacho, Chilled Crab Craw
- Italian Wedding Soup
- Farmers Market Garden Salad, Dunes House Vinaigrette
- Classic Caesar Salad, Chopped Romaine, Shaved Parmesan, Croutons
- Kale Salad, Bleu Cheese Crumbles, Pecans, Dried Cranberries, Champagne Vinaigrette (add \$2pp)
- Baby Spinach Salad, Fresh Strawberries, Pine Nuts, Feta Crumbles, Honey Balsamic Dressing (add \$3pp)
- Classic Shrimp Scampi, Lemon-Garlic Butter, fresh Parsley, Parmesan
- Southern Style Shrimp & Cheesy Grits
- Braised, Tender Beef Short Ribs, Burgundy Demi-Glace
- Sirloin of Beef, Bordelaise Sauce
- Maryland Crab Cake, Eastern Shore Sweet Corn Tomato Relish, Lemon Beurre Blanc (add \$8pp)

Second Course – Please Choose Two

- Chicken Chesapeake, Creamy Crab Imperial, Virginia Ham
- Classic Chicken Picatta, Lemon-Caper Sauce
- Roasted Mediterranean Salmon, Baby Spinach, Roasted Red Peppers, Feta, Fresh Dill, Olive Oil
- Seafood Imperial, Scallops, Shrimp, Crab, Red Peppers, Lemon-Cream Sauce
- Broiled Seasonal White Fish, Julienned Vegetables, Light Shallot-Lemon Butter Broth
- Mashed Garlic Yukon Potatoes
- Baby Red Bliss Potatoes, Fresh Parsley
- Lemon-Herb Basmati Rice
- Sweet Potato Mash, Honey Butter
- Brown Butter Green Beans, Toasted Almonds
- Roasted Asparagus, Hollandaise Sauce
- Chef's Seasonal Vegetable Medley, Garlic Butter
- Creamy Parmesan Risotto with toppings: Asparagus Tips, Sautéed Wild Mushrooms, Chives, Fresh Parmesan and Bacon Crumbles (add \$3pp)

Sand Meets Surf Culinary Station

Includes 4-hour Open Bar | \$120 per person, Tax & Surcharge Additional

Hors D' Oeuvres

Stationary Hors D' Oeuvres

- An array of fresh Vegetable Crudites & Gourmet Cheeses

Passed Hors d' Oeuvres | Please choose three

- Truffled Deviled Egg Spoons
- Mini Caprese Kebobs
- Crispy Shrimp Wraps
- Mini Crab Imperial Stuffed Mushrooms
- Chicken Lemongrass Potstickers
- Miniature Pretzel wrapped Beef Franks
- Asian Meatballs
- Olive & Roasted Red Pepper Tapenade Bruschetta
- Brochettes of Teriyaki Chicken
- Chicken Empanadas, Chipotle-Lime Crema
- Maryland Crab Balls (add \$6pp)
- Cream of Crab Shooters (add \$5pp)
- Eastern Shore on the Oysters on the Half Shell Bar (add \$14pp)
- Chesapeake Seafood Raw Bar (add \$20pp)

Stations

Carving Station – Please Choose One

- Honey Glazed Ham, Honey Dijon, Whole Grain Mustard
- Pork Loin Roulade, Granny Smith Apple, Golden Raisin, Spoonbread Stuffing
- Baked Turkey Breast, Cranberry Chutney, Spicy Mustard Sauce
- Roasted Top Round of Beef, Wild Mushroom Sauce
- Slow Roasted Prime Rib of Beef, Horseradish Cream Sauce, Natural Jus (add \$6pp)
- Served with rustic rolls and appropriate condiments

Signature Seafood – Please Choose One

- Southern Style Shrimp & Grits
- Classic Shrimp Scampi, Butter, Parsley, and Parmesan Lemon-Garlic Sauce
- Atlantic Salmon, en croute, Spinach, Wild Mushrooms, Fresh Herbs, Dijon Mustard-Lemon Sauce
- Baked Flounder, White Wine Herb Pesto Sauce
- Seafood Imperial, Scallops, Shrimp, Crab, Imperial Sauce
- Pub Style Fish & House-made Potato Chips, Malt Vinegar

Enhancements Culinary Station – Please Choose One

Market Salad Station

Fresh Mesclun, Romaine and Spinach Lettuces Kalamata Olives, Roasted Peppers, Feta Cheese, Hard-boiled Egg, Crumbled Bleu Cheese, Dried Cranberries, Grape Tomatoes, Candied Pecans, Balsamic Vinaigrette, Spring Onion Ranch, Bleu Cheese Dressings

Potato Bar

Whipped Yukon Garlic Potatoes and Roasted Red Potatoes
Toppings include: Chives, Cheddar Cheese, Chopped Bacon, Sour Cream, Jalapenos

Pasta Station - Please Choose Two

- Cheese Ravioli with Mushrooms in a Brandy Cream Sauce
- Penne Arrabbiati with Spicy Sausage in a Fresh Basil and Tomato Sauce
- Cheese Tortellini with Roasted Tomato Cream Sauce
- Orecchiette with Breast of Chicken, Mushrooms, Artichokes, Capers in a Pesto Sauce
- Penne & Shrimp & Prosciutto in an Asiago Cream Sauce
- Crusty Italian Garlic bread, Breadsticks, Shaved Parmesan Reggiano

Elegant Plated Reception

Includes 4-hour Open Bar | \$105 per person, Tax & Surcharge Additional

Hors D' Oeuvres

Stationary Hors D' Oeuvres

- An array of fresh Vegetable Crudites & Gourmet Cheeses

Passed Hors d' Oeuvres | Please choose three

- Truffled Deviled Egg Spoons
- Mini Caprese Kebobs
- Crispy Shrimp Wraps
- Mini Crab Imperial Stuffed Mushrooms
- Chicken Lemongrass Pot-stickers
- Miniature Pretzel wrapped Beef Franks with Grain Mustard
- Asian Meatballs
- Olive & Roasted Red Pepper Tapenade Bruschetta
- Brochettes of Teriyaki Chicken
- Chicken Empanadas, Chipotle-Lime Crema
- Maryland Crab Balls (add \$6pp)
- Cream of Crab Shooters (add \$5pp)
- Eastern Shore on the Oysters on the Half Shell Bar (add \$14pp)
- Chesapeake Seafood Raw Bar (add \$20pp)

Plated Dinner Courses

First Course – Soup – Please Choose One

- Homemade Maryland Vegetable Crab Soup
- Garden Gazpacho Shooter, Chilled Crab Craw
- Italian Wedding Soup

Third Course – Dinner – Please Choose Two

- **Hasselback Chicken**
Stuffed with Tomatoes, Spinach, Fresh Mozzarella, Basil Pesto Sauce
- **Stacked Grilled Garden Vegetable Tower**
Layers of Eggplant, Peppers, Tomato, Squash & Onion, Creamy Risotto
- **Flounder Tapenade**
Baked Flounder, House Made Olive & Roasted Red Pepper Tapenade, EVOO, Lemon-Herb Rice
- **Pork Loin Roulade**
Granny Smith Apple, Golden Raisin, Spinach, Pine Nuts, Spoonbread Stuffing

Second Course – Salad – Please Choose One

- Farmers Market Garden Salad, Dunes House Vinaigrette
- Classic Caesar Salad, Chopped Romaine, Shaved Parmesan, Croutons
- Tropical Fruit Salad, Mélange of Seasonal Fruit

- **Sirloin of Beef**

Red Burgundy Demi-Glace, Roasted Asparagus, Mashed Garlic Yukon Potatoes

- **Mediterranean Salmon**

Baby Spinach, Feta, Fresh Dill, Olive Oil, Roasted Potatoes, Roasted Red Peppers

- **Tuscan Butter Shrimp**

Cherry Tomatoes, Fresh Basil, Cream, Parmesan, Spinach, Linguine

- **Orecchiette with Breast of Chicken**

Mushrooms, Artichokes, Capers in a Pine Nut Pesto Sauce



Chesapeake Plated Reception

Includes 4-hour Open Bar | \$115 per person, Tax & Surcharge Additional

Hors D' Oeuvres

Stationary Hors D' Oeuvres

- An array of fresh Vegetable Crudites & Gourmet Cheeses

Passed Hors d' Oeuvres | Please choose three

- Truffled Deviled Egg Spoons
- Mini Caprese Kebobs
- Crispy Shrimp Wraps
- Mini Crab Imperial Stuffed Mushrooms
- Chicken Lemongrass Potstickers
- Miniature Pretzel wrapped Beef Franks
- Asian Meatballs
- Olive & Roasted Red Pepper Tapenade Bruschetta
- Brochettes of Teriyaki Chicken
- Chicken Empanadas, Chipotle-Lime Crema
- Maryland Crab Balls (add \$6pp)
- Cream of Crab Shooters (add \$5pp)
- Eastern Shore on the Oysters on the Half Shell Bar (add \$14pp)
- Chesapeake Seafood Raw Bar (add \$20pp)

Plated Dinner Courses

First Course – Soup – Please Choose One

- Homemade Maryland Vegetable Crab Soup
- Garden Gazpacho Shooter, Chilled Crab Craw
- Italian Wedding Soup
- Cream of Crab

Second Course – Salad – Please Choose One

- Farmers Market Garden Salad, Dunes House Vinaigrette
- Classic Caesar Salad, Chopped Romaine, Shaved Parmesan, Croutons
- Tropical Fruit Salad, Mélange of Seasonal Fruit
- Baby Spinach Salad, Fresh Strawberries, Pine Nuts, Feta Crumbles, Honey Balsamic Dressing
- Shaved Brussel Sprout Salad, Almonds, Shaved Parmesan Cheese, Balsamic, EVOO
- Kale Salad, Bleu Cheese Crumbles, Pecans, Dried Cranberries, Champagne Vinaigrette

Third Course – Dinner – Please Choose Two

Served with Choice of Fresh Vegetable and Starch

- **Chicken Chesapeake**
Breast of Chicken, Crab Imperial Sauce, Crispy Virginia Ham
- **Stacked Grilled Garden Vegetable Tower**
layers of eggplant, peppers, tomato, squash & onion, creamy risotto
- **Crab Imperial**
A Dunes Classic
- **Braised Beef Short Ribs**
Slow Roasted, red burgundy demi-glace
- **Stuffed Rockfish**
Choice of Creamy Crab Imperial
- **Shrimp & Grits**
Creole Sauce, Shrimp, Andouille Sausage, Cheesy Grits
- **Filet Mignon**
Hand Cut 6oz Filet with Red Burgundy Demi-Glace
- **Seared Scallops**
Brown Butter Sea Scallops dusted with Tumeric
- **Chesapeake Duo**
Dunes Crab Cake with Lemon-Garlic Shrimp (add \$6pp)
- **Filet Mignon & Jumbo Lump Crab Cake**
Eastern Shore Sweet Corn-Blistered Tomato Relish (add \$8pp)
- **Beef Short Ribs & Mahi**
Braised, Red Burgundy Demi-Glace, Lemon Beurre Blanc, Wilted Spinach (add \$8pp)



Dunes Intimate Wedding

All-Inclusive Wedding Packages for 50 Guests or Less

Small weddings at Dunes Manor are memorable with our simplified elegance and subtle sophistication, all with the ocean as your backdrop

- Sunrise Breakfast Reception
- Cocktail Parties
- Dinner Receptions
- Vow Renewals

From Simple to Elaborate, We Will Customize Your Perfect Day. The possibilities are endless!

For bookings and inquiries, please call us at (410) 289-1100 or email you're the Sales Department at groupsales@dunesmanor.com

Inclusive Four-Hour Open Bar

Included with all reception packages

Domestic Beer - Please Choose Two

- Budweiser, Bud Light, Coors Light, Miller Lite, Natural Light, Yuengling

Import Beers – Please Choose Two

- Stella Artois, Heineken, Amstel Light, Blue Moon, Corona, Sam Adams

Beer Premium Upgrade –

Please Choose Two Additional Varieties:

- Two seasonal craft beer selections (add \$12pp)

Liquors

- Stolichnoff Vodka, Captain Morgan Rum, Jose Cuervo Tequila, Beefeater Gin, Jim Beam Whiskey, Cutty Sark Scotch

Liquor Premium Upgrade

- Tito's Vodka, Bacardi Rum, Tanqueray Gin, Jack Daniels Whiskey, Kahlua or Baileys An additional (add \$12pp)

Wine

- Merlot, Chardonnay, Cabernet Sauvignon, Pinot Grigio

Wine Premium Upgrade –

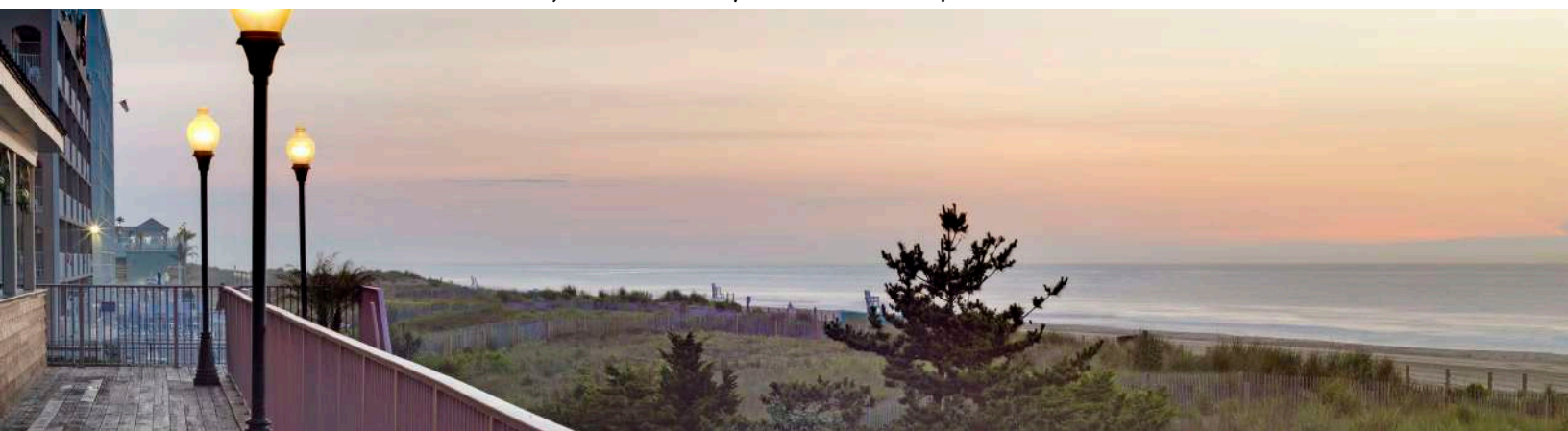
Please Choose Two Additional Varieties:

- Pinot Noir, Rosé, Moscato, Riesling (add \$12pp)

Non-Alcoholic Beverages

- Coke, Diet Coke, Sprite, Iced Tea, Coffee

Subject to availability, Substitutions may be made.



Wedding FAQs

Are there any additional fees added to package pricing?

Package Pricing include food stated and 4-hour open bar plus complimentary amenities as outlined. An additional 6.5% food tax, 9.5% liquor tax and 22% service charge will be added to all Package Prices.

What deposit amount do you require?

A deposit of one fourth of the contracted total is due with the signed contract. Additional payment installments will be stated on the contract with the date required.

Do you charge full price for children?

Special entrees are available for children up to 12 years. Chicken Fingers with French Fries remains our most popular selection. The charge is \$27 per child, plus tax and gratuity.

How much is it to extend an open bar beyond what is included in your wedding package?

All Wedding packages include a 4-hour Open Bar. An additional hour is available at your request for \$12.00 per person.

Are centerpieces included in the wedding package?

Dunes includes glass cylinder centerpieces with shells & sand placed on a 12" round mirror with glass votive candles.

What if I want to bring my own cake?

Brides are to provide their own wedding cake. Cut and service of your cake is provided complimentary. Cakes can be delivered the day of your wedding. Please make arrangements through the sales department.

How many bartenders will I have?

Included in your package will be one bartender for each 75 guests. Additional Bartenders, \$100 per bartender.

Who will run the event?

There will be a Banquet Manager on duty who is responsible for the facilitation of your event and serves as the liaison between you, the chef and the vendors to ensure a smooth reception.

May I bring gift bags for my hotel guests?

You are welcome to provide gift bags for your guests.@ \$3 per bag. All gift bags are presented to guests as they check-in.

Does the hotel offer a shuttle for guests around town?

No, however, the sales office can recommend local shuttle/taxi companies. Ocean City also offers a transit bus service and there is a seasonal boardwalk trolley as well.

Is there a fee for ceremonies performed on the beach?

The beach is for the public so we do not charge a fee however, a permit must be obtained through the town, you are responsible for securing an officiant and a wedding planner is recommended to facilitate your ceremony.

