

GARDEN HOUSE

2025 - 2026

# WEDDINGS



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## WHAT WE DO

Full Service mentality paired with an expert team to walk you through each step of the planning process. We love what we do and it shows!

## SAMPLE MENUS

Menus can be customized to your preferences and needs! Use your event planner along with our Chef to get your menu just right.

## PRICING

Our pricing is easy to navigate and transparent - no hidden fees. EFI is the best value for quality in the area and what you deserve for your wedding.



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# W E L C O M E

Hey there! Congrats on your engagement!

You're probably overwhelmed with all the wedding information out there, but don't worry - you're not alone. We are seasoned professionals who are here to help you on one of the biggest days of your life so you have beautiful memories for years to come.

The information in this planning guide is meant to help you through all of your venue and catering-related questions so you can relax and get excited for your big day.

If you still have questions, don't hesitate to give us a ring or send over an email! We are here for you every step of the way.

[info@elkridgefurnaceinn.com](mailto:info@elkridgefurnaceinn.com)

ph: 410.379.9336

*Cheers!*

**THE ELKRIDGE  
FURNACE INN**

# Reasons to book with us -

Figuring out where and when you are going to have your wedding is the most important step in the wedding planning process. Below are the top five reasons our couples book.

01

**We are Full Service - and yes, we take care of that...**

From the initial tour to your send-off, we are involved in all the details! We provide tables, chairs, linens, flatware, china, staff, all catering and venue related needs. Just bring your décor and any other vendors you see fit!

02

**Our food is unlike any other with locally-sourced, farm-fresh fresh ingredients**

We are chef-owned and operated which means your menu will be exciting, delicious, and leave your guests raving for years to come. Award-winning Chef Dan Wecker hand-crafts each plate himself. Let us help you create a menu that will WOW your guests.

03

**We make your wedding one of a kind - in Historic Elegance**

We want your wedding to reflect two unique people joining as one. Have fun, be creative and dream with us. With our team's guidance and expertise, you have the ability to customize your menu choices and personalize spaces. Our couples become an important part of our historic roots and natural setting.

**Location. Location. Location.**

04

The Elkridge Furnace Inn is such a convenient location. We are 3 miles away from numerous BWI hotels many of which offer *complimentary shuttle service*, discounted *room blocks*, spaces for your *after-party*, and more! Also, EFI is about 15 minutes from the Inner Harbor so your out of town guests can still explore without having to deal with Baltimore city's traffic and parking.

05

**Don't take our word for it - read our reviews.**

We put everything we have into everything we do. After over three decades of making memories, we have accumulated quite a reputation we are so proud of and we are beyond thankful for every single couple who has made us a part of their special day.



@aleynarentzphotography



@thewillinghamsphotography



# Rental Pricing



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## WHAT'S INCLUDED?

Tables & chairs for up to 220 guests with many different table shapes and size options to make the space your own

Our perfect-for-all-seasons **climate-controlled celebration tent** with ballroom floors, elegant draping, and floral features

Double-skirted **white linens, china, flatware, and glassware** for your bar and guest tables

**Serving staff and bartenders** (paid through your service fee on food and beverage)

**Getting -ready spaces** for your belongings and privacy before and during your wedding

**Free parking** on the property, including handicap-accessible spaces

Both **indoor and outdoor options** for your ceremony.

Our rental packages cover 5 hours starting at the beginning of your ceremony. Saturday brunch wedding rentals are 4 hours and must end by 3pm.

### PRIME MONTH PRICING

APRIL, MAY, JUNE, SEPTEMBER, OCTOBER, NOVEMBER

Friday/Sunday: 2,000

Saturday: 3000

### MINIMUMS

*Prime Saturday nights have a 60 guest minimum guarantee for both catering and bar packages.*

### STANDARD PRICING

DECEMBER, JANUARY, FEBRUARY, MARCH, JULY, AUGUST

Friday/Sunday: 1250

Saturday: 1750

### MINIMUMS

*No minimum guest counts*

### CEREMONY SET UP FEE\*

10 - 30 Guests \$300

30 - 40 Guests \$400

40+ Guests \$500

\*Includes indoor or outdoor set up and a non-alcoholic beverage for your guests to enjoy!

### COORDINATION FEE / \$800

This covers all formal meetings, floor plan and time line planning with our coordination team.

\*tastings can be arranged for an additional fee

### STAFFING FEE

23 % surcharge on Food + Beverage

### ADDITIONAL TIME

Extra Early Arrival for Bridal Party: 100/hr

Event Time: 600/hr (plus optional bar extension)

### HOLIDAY RENTALS

Base rental prices increase by 20% on holiday weekends\*

\*ask your coordination staff if your date applies

# Choosing Your Menu

## No. 1 --- Serving style

The catering serving style you choose will help determine what types of food make it onto the wedding menu. If you're going with the less formal feel, stations provide choices for mood, and varied dietary needs. Alternatively, a formal plated dinner is organized and time efficient. Our talented culinary team creates everything from fine to casual dining options, so we have you covered either direction.

## No. 2 --- Consult your EFI Planner & Chef

As you plan your menu and tastings, your event planner can answer your questions and guide your choices. We love creativity and seasonality along with understanding the importance of crowd-pleasers.



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## No. 3 --- Match meals to your relationship

A fun option to adding a touch of sentimentality to your wedding is to think about how food relates to your courtship and personalities. If the two of you are breakfast people, maybe include a waffle bar. If you got engaged in Italy, pizza, pasta and arancini could be featured in your lineup.

## No. 4 --- Seasonal foods

In Maryland, we're blessed with all four seasons. Those tying the knot in the winter may want to take advantage of root vegetables and squashes while summer ceremonies call for the bounty of kitchen garden specials. Using locally-sourced, seasonal items will make your wedding menu more eco-friendly, too!

## No. 5 --- Dietary restrictions

There's a good chance several of your guests will have dietary restrictions. You will want to leave space for them to indicate dietary restrictions on your wedding RSVP card. This information is then easily placed on your online guest list so our Kitchen Team will make those important adjustments.

*"We don't buy food, we make it."* - CHEF DAN WECKER



# Cocktail Hour



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## What Is Cocktail Hour?

The vows have been said, the rings have been exchanged. Now, it's time to celebrate! We start with a VIP toast in our outdoor Alcove for the bridal party and VIP family members. This ensures you get to taste your hors d'oeuvres before family picture time.

For your guests, it's time to mingle in our side yard and Manor House to warm up the Celebration.

Your catering package includes TWO displayed hors d'oeuvres and THREE passed hors d'oeuvres.

## DISPLAYED HORS D'OEUVRES (choose 2)

Roasted Garlic or Seasonal Hummus served with seasoned Pita Points, Crudité & Spiced Olives

Seasonal Fresh Fruit Display

Seasonal Fruit & Cheese Display – seasonal confiture, mustards served with crostini

Vegetable Crudite Display - With House-made Tapenade

Southwest Dip Display – Choice of Two: Salsa Roja, Roasted Corn & Black Bean Salsa, Hot Queso Dip,

Spicy White Bean Salsa, Pineapple & Mango Salsa; Served with House Fried Corn Chips

Signature & Imported Cheese – With Assorted Crackers or crostini

Mediterranean Display - Olives, Mozzarella, Marinated Artichokes, Roasted Red Peppers and Croutons

Vegetable Tempura– Seasonal vegetables with Sweet Chili dipping sauce

Classic Hot Crab Dip - With Gruyere Cheese

Prima Antipasto Display – Italian Meats and Cheeses, Sweet Spiced Olives & Pepperoncini (Add \$1.00)

Charcuterie Display & House-Made Salami Cornichons, House Made Mustard & Crostini (Add \$2.00)

House Cured Gravlax Display – with Cucumber, Capers, Red Onion, Dill Cream and Crostini (Add \$2)

Bacon Bar – Chocolate Covered, Applewood Smoked, Maple & Brown Sugar, Sweet Chili (Add \$2.00)

Maryland Pride Display— with Hot Crab Dip, Hushpuppies & Remoulade, House Made Old Bay Waffle Chips, & Mac-n-Cheese Balls dusted with Old Bay (Add \$4.00)

Flatbread Display Choose 3: Margarita, Arugula, Pesto, Asiago, & Pancetta, Creamy Crab, Mediterranean or

BBQ Chicken with Red Onion, Cheddar & Smokey BBQ

Raw Bar - Shrimp & Local Oysters served with house-made cocktail sauce, horseradish, and lemon slices. Market Pricing.

... and more!



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## **PASSED HORS D'OEUVRES (choose 3)**

- Pigs-in-a-Blanket**— Kasher Dogs with House Dijon
- Mini Avocado Toast**—topped with choice of Marinated Tomato, Bacon, Siracha Aioli, Shrimp, or Crab (Add \$1.50)
- Bruschetta** - Choice of Tomato, Mushroom, or Seasonal
- Baked Brie in Tartelette Shell with Raspberry Sauce**
- Mac-N-Cheese Balls**— Aged Cheddar Cheeses & Bacon
- Goat Cheese Croquettes**
- Mini Chicken or Beef Wellingtons**
- Spanakopita**
- Filet on Crouton** - with Horseradish and Red Onion
- Caprese Skewer** - Tomato, Basil, Mozzarella & Balsamic
- Mediterranean Skewer** - Olive, Mozzarella, Marinated Artichoke Heart and Roasted Red Pepper
- Stuffed Mushrooms** – Pesto, Sausage, or Crab & Cheese
- Crab and Cheese Dip Tartelettes**
- Pissaladiere** – Caramelized Onion and Olive Flatbread
- Roasted Pork, Caramelized Onion, BBQ on Crostini**
- Deviled Egg**—with Paprika, Bacon or Crab
- Vegetarian Spring Rolls**—with sweet chili sauce
- Perogies**—Choice of Potato & Cheese, Bacon & Crab
- Pecan Waffle Skewer** (Add chicken for \$1.00/guest)
- Lettuce Wraps** – Choice of Thai Chicken, Sweet & Sour Pork
- Bourbon & Mint Glazed Fruit Skewers**
- Mini Vegetable Samosas**
- Mini Crab Cakes on Old Bay Crouton** (Add \$2.00)
- Bacon Wrapped Scallops or Shrimp** (Add \$2.00)
- Shrimp Cocktail with Spicy Remoulade** (Add \$2.00)
- Smoked Salmon on Cucumber with Dill** (Add \$0.50)
- Mini Chicken and Waffle Skewers** (Add \$0.50)
- Tuna Tartar on House Made Wonton** (Add \$1.00)
- Mini Tacos**– Served in a Soft Tortilla with choice of Chicken, Steak, Pork, or Sautéed Veggies
- Mini Sliders**—Choice of : Pulled Pork & Slaw | Cheeseburger | Grilled Chicken | Crab Cake (Add \$2.00)
- Rockfish Bites**— Blackened or Fried, served with Aioli
- Shrimp & Grits Shooters** (Add \$1.00)





Our Themed Stations create a buffet service style where our staff will help serve your guests.

*Ask your planner if you have any questions!*

## SINGLE STATION PACKAGE

TWO MAIN COURSES \$80

THREE MAIN COURSES \$85

### ITALIAN STATION

**CHOOSE 2 ENTREES:** Garlic and Herb Chicken | Chicken Stuffed with Fontina and Prosciutto | Chicken Masala | Italian Sausage with Pasta and Marinara | Shrimp Scampi (Add \$1.00) | Meat Bolognese with Farfalle | Tortellini with Sundried Tomatoes and Basil Pesto | Gnocchi with Peas, Onions and Lemon Supreme Sauce | Pasta Primavera with Seasonal Vegetables and St Alphonso's Alfredo Sauce

**SIDES:** Lemon Blanched Asparagus, Seasonal Risotto, Spinach Salad with Mozzarella and Marinated Tomatoes, Focaccia Bread served with Sweet Whipped Parsley Butter

### MEDITERRANEAN STATION

**CHOOSE 2 ENTREES:** Herbs de Province Chicken | Salmon with Lemon Caper Butter Sauce | Sautéed and Breaded Orange Roughy | Pesto Eggplant Roulade with Mozzarella over Angel Hair Pasta | Falafel with Tahini Sauce | Action\* Chef Carving Garlic and Rosemary Leg of Lamb (Add \$2.00)

**SIDES:** Grilled Vegetables with Balsamic Drizzle, Israeli Cous Cous, Salad of Tomato, Cucumber, Olives and Feta over Mixed Greens with Balsamic Vinaigrette, Rosemary and Olive Breads with Whipped Butter

### FAJITA STATION\*

**ENTREES:** Grilled, Sliced Chicken & Skirt Steak

**SIDES:** Sautéed Fajita Vegetables, Red Beans and Rice, Pico de Gallo, Corn and Black Bean Relish, Sour Cream, Shredded Cheese & Warm Tortillas

*\*Taco Station with Seasoned and Ground Chicken and Beef also available*

### CHESAPEAKE STATION

**ENTREES:** Old Bay Dusted Crab Cakes with Citrus Scallion Aioli & Maryland Rockfish

**SIDES:** Tomato and Corn Relish, Ruby Rice Blend, Lemon Blanched Asparagus, Salad of Cucumbers, Tomatoes, Basil over Garden Greens finished with a Champagne Vinaigrette, Artisan Breads served with Whipped Butter (Add \$2.00)

### SOUTHWEST GRILL STATION

**ENTREES:** Grilled, Sliced Chicken & Skirt Steak

**SIDES:** Southwest Rice Blend, Grilled Vegetable Display, Jicama and Mango Salad with Field Greens and Citrus Vinaigrette, Corn and Black Bean Salsa and Salsa Roja with Corn Chips (Add Third Dip \$2.00)

### FRENCH STATION

**ENTREES :** Beef Bourguignon & Coq Au Vin

**SIDES:** Green Beans Bercy, Potatoes Dauphinoise, Salad of Crumbled Blue Cheese, Candied Almonds and Crispy Bacon served over Frisee finished with a Dijon Dressing, French Baguettes with Whipped Butter; Add Bleu Cheese and Apple Tarts (\$1.50)

### SURF AND TURF STATION

**CHOOSE YOUR FIRST ENTREE:** Braised Short Ribs in Red Wine Sauce OR Filet Tips with Mushroom Masala (Add \$1.00)

**CHOOSE YOUR SECOND ENTREE:** Atlantic Salmon in Lemon Butter Caper Sauce OR Maryland Crab Cakes (Add \$1.00)

**SIDES:** Roasted Rosemary Potatoes, Seasonal Vegetable Medley, Garden Greens Salad with Balsamic Vinaigrette and Assorted Rolls with Whipped Butter

### STEAK AND POTATO STATION

**CHEF CARVES:** NY Strip & Beef Tenderloin

**SIDES:** Roasted Rosemary Potatoes; Honey Glazed Carrots; Potato Leek Soup; Assorted Dinner Rolls and Sweet Whipped Butter (Add \$2.00)

#wemakememories



### THAI STATION

**ENTREES:** Coconut Curried Chicken & Vegetable Pad Thai  
**SIDES:** Long Grain Rice, Sautéed Asian Vegetables, Spinach Salad with Mandarin Oranges, Red Onion, Sliced Almonds, Sesame Ginger Dressing and Spring Rolls

### CARVING STATION

**CHEF CARVED CHOICE OF TWO:** Brown Sugar Glazed Ham | Pork Tenderloin | House Smoked Turkey Breast | Beef Tenderloin (Add \$2.00)  
**SIDES:** Served with Scalloped Potatoes, Seasonal Vegetable Medley, Garden Greens Salad with Vegetable Garniture and Champagne Vinaigrette, Freshly Baked Rolls with Whipped Butter

### INDIAN STATION

**ENTREES:** Chicken Tikka Masala & Potato "aloo" Curry & Vegetarian Biryani  
**SIDES:** Roasted Cauliflower; Cucumber and Tomato Salad with Raita Dressing; House-grilled Naan

### BUILD YOUR OWN PASTA STATION

Made to Order Pasta  
**CHOOSE 5 TOPPINGS:** Asparagus Tips | Sautéed Peppers | Mushrooms | Sundried Tomatoes | Artichoke Hearts | Scallions, Roasted Red Peppers | Broccoli | Olives  
**CHOOSE 2 PROTEINS:** Grilled Chicken | House Made Sausage | Meatballs | Shrimp/Scallops (Add \$1.00)  
**CHOOSE 2 SAUCES:** Marinara | Pesto | Garlic Cream | Alfredo Sauce  
**SIDES:** Caesar Salad, Italian Bread with Whipped Butter

### BRUNCH STATION

**CHOOSE 2 ENTREES:** Cinnamon French Toast with Maple Syrup | Quiche | Sausage Gravy over Biscuits | Sweet Potato Pecan Waffle (Add \$1.00) | Cinnamon Cream Cheese Stuffed French Toast (Add \$0.50) | Shrimp and Grits (Add \$1.50) | eggs Benedict Action\* Station (Add \$3.00)  
**SIDES:** Potatoes O'Brien, House Made Sausage and Bacon, Fresh Fruit Salad and Croissants with Sweet Whipped Butter

### BUILD YOUR OWN OMELET STATION

Chef Making Omelets to Order with Chopped Ham, Crumbled Applewood Smoked Bacon, Spinach, Onions, Red & Green Peppers, Cheddar Cheese, Pepper Jack Cheese and Feta Cheese

\*Action Stations Add \$100 per Chef

### THREE ENTREE CUSTOM STATION \$85/GUEST

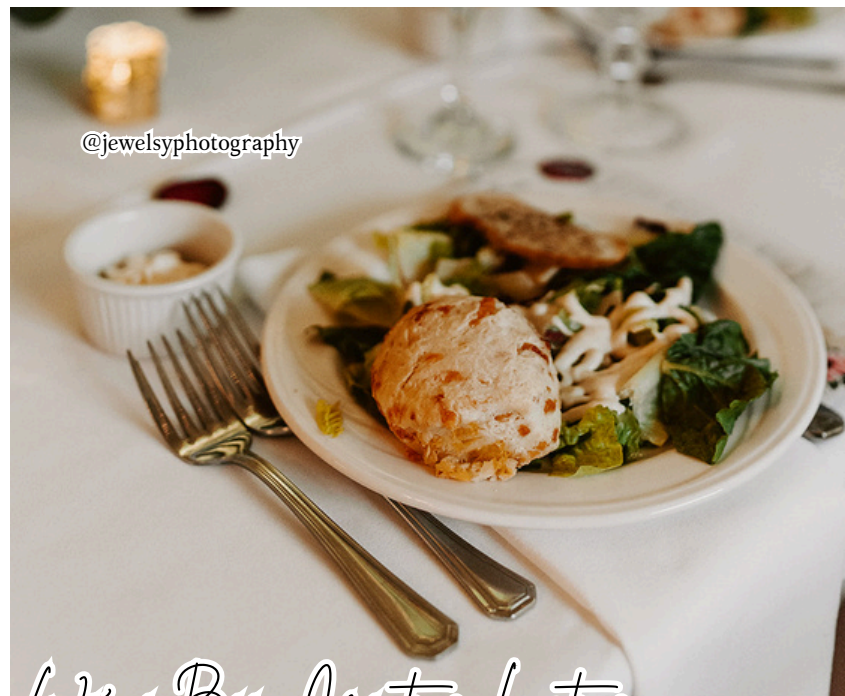
**ENTREES:** Choose 3\*

**SIDES:** Choose 2\*

**SALAD:** Choose 1\*

**BREAD:** Choose 1\*

\*FROM OUR PLATED MAINS SELECTION



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*We've Been Creating Lasting  
Wedding Memories for Thirty Years!*

# Plated Meals



## SALAD COURSE

Classic Caesar Salad - shaved parmesan & croutons

Wedge Salad - diced tomatoes, bleu cheese crumbles, bacon bits, and diced red onion

Garden Garden Greens - vegetable garniture & house vinaigrette

Tomato, Cucumber & Basil Salad - over Field Greens & herb vinaigrette

Spinach Salad - Mandarin oranges, red onion, sliced almonds & sesame ginger dressing

Caprese Salad - tomato, mozzarella & basil over mixed greens & balsamic vinaigrette (Add \$0.50)

Spinach & Mixed Greens - berry salsa & balsamic vinaigrette (Add \$0.50)

Waldorf - apples, raisins, sultanas, walnuts, celery, romaine & tarragon mayonnaise (Add \$1.00)

Field Greens - mushrooms, asparagus, roasted peppers & feta over with balsamic vinaigrette (Add \$1.00)

Arugula & Frisee - bleu cheese, candied almonds & crispy bacon & a dijon dressing (Add \$1.00)

Winter Spinach - poached pears, dried cranberries, goat cheese, champagne vinaigrette (Add \$1.00)

## The Plated Meal – What is it?

When it comes to menu service styles, the most traditional option is the plated meal.

Guests can then pre-select their preferred option up front, or you can opt for a duet plate where all guests get the same option. Special allergy needs can be met with prior notice.

If you are giving guests the option to select their menu choice use your RSVP card or a link to your wedding website. It's that easy!

**ONE UNIFORM ENTREE \$75**  
**CHOICE OF MAIN COURSE \$80**  
**DUET PLATE \$85**

## MAIN COURSE

Red Wine Braised Short Rib

Chicken Stuffed with Fontina and Prosciutto  
 OR Spinach, Roasted Tomatoes and Shallots

Herbs de Provence Roasted Chicken

Pesto Crusted Orange Roughy with  
 Tomato & Olive Relish

Salmon with Lemon Caper Butter Sauce OR  
 Orange Glazed with Berry Salsa

Smoked Turkey Breast Roulade

Herb Crusted Pork Tenderloin with Tarragon Mustard

Marinated Flank Steak

Roasted Vegetable & Quinoa-Stuffed Acorn Squash

Eggplant Pesto Roulade with Mozzarella

Chicken with Maryland Crab Sauce OR Crab Imperial  
 (Add \$1.00/\$0.50\*)

Seared Duck Breast with a Dried Fruit Sauce  
 (Add \$1.50/\$1.00\*)

Braised Brisket with Red Wine, BBQ or Jus  
 (Add \$1.50/\$1.00\*)

Roasted Filet (Add \$2.00/\$1.00\*)

Citrus Grilled Rockfish with Tropical Fruit Salsa  
 (Add \$2.00/\$1.00\*)

Sesame Crusted Sashimi Tuna (\$2.00/\$1.00\*)

Jumbo Lump Crab Cake with Old Bay  
 (Add \$2.00/\$1.00\*)

Pan Seared Rockfish topped with Crab Imperial  
 (Add \$2.00/\$1.00\*)

Pre-Ordered Main Course Upcharge / Duet Plate Upcharge



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## Sides

### Vegetable

Seasonal Vegetable Medley  
 Lemon Sautéed Asparagus  
 Green Beans Bercy (*white wine, shallots, parsley, butter*)  
 Carrots with Honey and Cumin  
 Caramelized Brussels Sprouts  
 Braised Kale with Bacon and Onions  
 Heirloom Carrot and Green Beans  
 Medley Summer Squash Medley  
 Winter Root Vegetables

### Starch

Rosemary Roasted Potatoes  
 Garlic and Chive Mashed Potatoes  
 Brown Sugar Sweet Potatoes  
 Potatoes Dauphinoise (scalloped)  
 Savory Rice Pilaf  
 Forbidden Rice (black rice)  
 Seasonal Risotto Cakes  
 White Cheddar Mac 'n Cheese  
 Penne A La Vodka

## Sauces

Bordelaise (*Red Wine, Shallots*)  
 Béchamel "White" Sauce  
 Garlic Cream Sauce  
 Mushroom Marsala  
 Whole Grain Mustard Pan Sauce  
 Lemon Supreme Sauce  
 Chicken Supreme Sauce (*stock, cream, herbs*)  
 Béarnaise (*Butter, White Wine Vinegar, Herbs*)  
 Romesco Sauce (*roasted red bell peppers, garlic, nuts*)  
 Mornay Sauce (béchamel with gruyere)  
 Roasted Tomato Sauce  
 Lemon Capser Butter Sauce

## Breads

Assorted House Made Rolls  
 Focaccia  
 Parmesan Bread Sticks  
 French Baguette (sliced)  
 Artisan Breads  
 Olive & Rosemary Breads  
 Corn Bread  
 Madeleines  
 Sky-High Biscuits  
 Cheddar Cheese Biscuits  
 Grilled Naan  
  
 Gluten Free Rolls (add \$1.50/guest)  
 Choice of Sweet or Herbed Whipped Butter available  
  
 Extra Virgin Olive Oil with herbs available (add 0.50/guest)



## Let's Talk Dessert!

Your package includes choice of:

1. Traditional tiered wedding cake
2. Couples cutting cake and cupcakes
3. Couples cutting cake & custom dessert buffet with three miniature dessert options
4. Couples cutting cake with a dessert bar

Please note, that we are happy to assist with custom cake décor and displays however some items may require an additional charge.

We encourage you to work with your event management team and our executive pastry chef to come up with the best package for your vision!



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## OPEN BAR PACKAGES

**BEER & WINE ONLY - \$28 / guest**

Choice of 4 Beers & 4 Wines from our House Selection  
(additional 1/2 hour \$9 or 1 hour \$13.50 per guest)

**BEER, WINE, & SIGNATURE - \$35 / guest**

Choice of 4 Beers and 4 Wines  
& One Signature Cocktail from approved list.

**HOUSE FULL BAR PACKAGE - \$40/ guest**

Choice of 4 Beers and 4 Wines  
Deep Eddy's Vodka, Beefeater Gin, Seagrams 7 Whiskey,  
Dewar's Scotch, Bacardi Rum, Jose Cuervo Tequila, Jim  
Beam Bourbon, Two Signature Cocktails from approved  
list. (additional 1/2 hour \$12 or 1 hour \$18 per guest)

**SELECT FULL BAR PACKAGE - \$45 / guest**

Choice of 4 Beers and 4 Wines  
Tito's Vodka, Bombay Sapphire Gin Crown Royal Whiskey,  
Johnny Walker Red, Pussers Navy Rum, Casamigos Tequila,  
Jim Beam Bourbon, Two Signature Cocktails from approved  
list. (additional 1/2 hour \$14 or 1 hour \$21 per guest)

**PREMIUM FULL BAR PACKAGE - \$50 / guest**

Choice of 4 Beers and 4 Wines  
Belvedere Vodka, Hendricks Gin, Four Roses Single Barrel  
Bourbon, Johnny Walker Black, Papas Pilar Rum, Patron  
Tequila, Glenlivet Whiskey, Two Signature Cocktails from  
approved list. (additional 1/2 hour \$16 or 1 hour \$24 per )

\*Price is for ALL GUESTS over 21.

\*Package includes 4 Hours of Service during your reception.

*Complimentary wine and beer provided for the bridal party for  
the one hour early arrival.*

NO OUTSIDE LIQUOR MAY BE BROUGHT ONTO THE PREMISES  
BY YOU OR ANY OF YOUR GUESTS AS PER OUR HOWARD  
COUNTY LIQUOR LICENSE REGULATIONS. THERE WILL BE A  
\$500 CHARGE IF VIOLATED-

### BEER

- Guinness Draught / Blonde (16 Oz Can)
- Assorted White Claws
- High Noon
- Heineken
- Bud Light
- Coors Light
- Miller Light
- Blue Moon
- Stella Artois
- Yuengling
- Corona
- Dogfish Head 60 Min IPA
- Heavy Seas Loose Cannon IPA

### WINE VARIETIES

- Sauvignon Blanc
- Pinot Noir
- Pinot Grigio
- Merlot
- Chardonnay
- Cabernet Sauvignon
- Moscato
- Prosecco
- Riesling
- Brut Champagne
- Rosé



# signature cocktails

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## SUGGESTED OPTIONS

### BLUSHING BRIDE

your choice of sparkling wine or champagne paired with peach schnapps and a splash of grenadine. Dress the cocktail up with a berry or mint leaf!

### MOSCOW MULE

Classic! Vodka, spicy ginger beer, lime juice, and a wedge of fresh lime all served in a copper mug. Ask about our Kentucky Mule if you're looking for something with some added spice!

### SEASONAL SANGRIA

Your choice of red or white sangria --- made in house with fruit and seasonal options.

### ORANGE CRUSH

This cocktail is a crowd pleaser with orange juice, triple sec, sprite, and orange vodka.

### PALOMA

A drink that tastes like dancing to your favorite song! Tequila, grapefruit, club soda, and lime make this drink feel like a party!

### DARK AND STORMY

Dark rum and gingerbeer will feel like a warm hug for all your guests!

### MOJITO

Keep it bright and zesty with mint picked fresh from our garden, sweet syrup, and smooth vodka.

### WHISKEY SOUR

This old favorite keeps it real! Ask about substituting the whiskey with amaretto or gin to make it your own.

### DIRTY SHIRLEY

Oh, nostalgia! Grenadine, sprite, and vodka. Perfect!

*other ideas? let your event manager know and we will work with you to customize your cocktails!  
some items require additional charge.*

## ADDITIONAL OPTIONS

Welcome Cocktail for your guests before the Ceremony for \$8 / guest

Table Wine Service during dinner - \$6 / guest

Champagne Toast preset on your guests tables for a Welcome Speech or Toast! - \$6 / guest

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# Late Night Snacks

## FRENCH FRY STATION - \$8 / guest

Would you like fries with your reception? Enjoy sweet potato, waffle, and classic fry varieties set up alongside an array of dipping sauces.

## PRETZEL PAIRING - \$8 / guest

New favorite midnight snack alert: Soft pretzels paired with individual packets of mustard and cheese! We're pretty sure this won't survive the reception.

## CHEESE AND CHARCUTERIE SPREAD - \$12 / guest

Not all late night snacks have to be loaded with sugar—or salt. Here's a feast-worthy display for your very own charcuterie buffet, complete with all the best cheese and fruit additions.

## SLIDERS - \$10 / guest

Sliders are one of the most classic wedding finger food ideas. They're always a hit, especially when served in mini baskets with french fries. Choose between Beef, Chicken, Pulled Pork, Veggie Panini's, and Mini Philly Cheesesteaks.

## CORN DOGS - \$10 / guest

Nostalgia never tasted so good. Alternatively, you can serve hot dogs and set up a condiment station for guests to add their own toppings.

## PIZZA - \$10 / guest

When in doubt, pizza. Choose a few varieties to be served on a station or go with our gourmet flatbreads.

## FRIED CHICKEN SKEWERS - \$10 / guest

Crispy chicken kabobs will definitely hit the spot. Pair with assorted dips and you have a delicious easy to eat late night snack. Add Mini Waffles for a sweet and salty pairing!

## GRILLED CHEESE & TOMATO SOUP SHOOTERS - \$10 / guest

You can't go wrong with this comfort food favorite. Not only do these miniature grilled cheese sandwiches look cute, but they're perfectly sized for dipping into a shot glass of tomato soup.

## TACOS - \$10 / guest

We don't know about you, but we're always in the mood for Mexican. Garnish mini tacos with veggies and serve them with lime wedges for an adorable wedding finger food idea.

## COOKIE & MILK SHOOTERS - \$8 / guest

It's almost too cute to eat! Fill a glass with regular or chocolate milk and top off with chocolate chip cookies for a dessert that's sweet and unforgettable.



@aleynarentzphotography



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## MEET THE OWNERS

In 1989, Dan and Donna Wecker sold their house and moved onto this historic complex which had been slated for demolition until it was secured by the Maryland Department of Natural Resources. The abandoned circa 1744 Tavern, 1810 Manor House and 1830 Brick House were in serious disrepair. Their bid to operate a restaurant on-site had been accepted! The Wecker family took on the task of restoration, opening for the first time as a catering facility in 1992, a restaurant in 1994, and professional kitchens in 1996, but they've never stopped improving! With stunning views of the Patapsco River, the grounds and gardens offer both a gorgeous retreat and tasty inspiration for our menus which boast an upscale farm-to-table vision. Chef Dan and Donna offer lively hospitality along with their dedicated team. Chef Dan was trained under the tutelage of Michel Beaupin from Grenoble, France during a four-and-a-half-year apprenticeship where he mastered all the disciplines of the French Kitchen. With an additional passion for geography, history, wine, and terroir, it all comes together to create wedding memories that will last a lifetime.

Cheers!

- Dan + Donna Wecker



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So you got this far, toured and talked details with your sales manager. Here are the next steps to book us as your venue!

#### Steps to book:

1. During your initial consultation, your EFI event manager will gather the basic information needed for your first proposal.
2. We value being transparent with pricing and want to make sure the quote is as close as possible from the start.
3. Proposal has been reviewed and contract has been requested - please note, until your contract, deposit, and damage waiver is completed your date is not secure!
4. Return your signed contract and deposit.
5. It's that simple... You are officially booked!

# Ready To Book?

#### *Have questions?*

Contact us anytime  
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410.379.9336

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