

WEDDINGS

AT WATER'S EDGE RESORT & SPA

WESTBROOK PACKAGE

cocktail hour

1 hour duration

Premium Open Bar
Artisanal Cheese, Flat Bread & Seasonal Fresh Fruit
Fresh Vegetable Crudit 
Choice of Five Butler-Passed Hors d'oeuvres

reception

4 hour duration

Premium Open Bar
Champagne Toast
Choice of Salad Course
Choice of Two Dinner Entr es & One Vegetarian Option
Custom Designed Wedding Cake
Freshly Brewed Coffee & Tea

included with the Westbrook Package

Complimentary Overnight Stay for the Bride & Groom
Anniversary Dinner for Two at Dattilo Fine Italian
Couples Massage at The Spa at Water's Edge
Valet Parking & Bell Hop Service
White or Ivory Linens
Personal Wedding Manager throughout the planning process & wedding day

\$109.00 per person

Price subject to 20% service charge and applicable 6.35% sales tax

Ceremony Fee

\$795.00



WEDDINGS

AT WATER'S EDGE RESORT & SPA

WESTBROOK PACKAGE

MENU SELECTIONS

HORS D'OEUVRES

Buffalo Chicken Spring Rolls

blue cheese dipping sauce

Mini Maryland Crab Cakes

lemon-caper aioli

Chicken Satay

sesame teriyaki

Peking Duck Spring Rolls

orange-soy dipping sauce

Stuffed Mushrooms

goat cheese stuffing

Veal & Pork Meatballs

saffron-tomato ragout

Bruschetta

tomato, mozzarella and basil & sun-dried tomato and artichoke

Sweet Potato Pancake

dried apricot, chevre goat cheese & white balsamic reduction



WEDDINGS

AT WATER'S EDGE RESORT & SPA

WESTBROOK PACKAGE

MENU SELECTIONS

SALADS

Classic Caesar Salad

chopped romaine, croutons, parmesan, anchovies & Caesar dressing

Baby Field Greens Salad

cucumber, carrots, grape tomatoes, shaved radishes & mango vinaigrette

ENTRÉES

Grilled Filet Mignon

roasted garlic demi-glace, boursin & chive mashed potatoes

Burgundy Braised Short Ribs

soft goat cheese polenta

Chicken Saltimbocca

prosciutto marsala demi, boursin & chive mashed potatoes

Roasted Stuffed Chicken Breast

sun-dried tomato, wild mushroom, spinach & fresh mozzarella roulade, basil cream, roasted garlic mashed potatoes

Grilled Marinated Pork Tenderloin

apple cider madeira glaze, whipped sweet potato

Pan Roasted Atlantic Salmon

lemon-chablis reduction, wild rice pilaf



WEDDINGS

AT WATER'S EDGE RESORT & SPA

Grilled Summer Vegetables

red quinoa, roasted portobello, asparagus & arugula pesto

Seared Marinated Tofu

white bean tomato ragout, roasted cauliflower & herb-infused oil

