

# WEDDINGS

AT WATER'S EDGE RESORT & SPA

## GOLD PACKAGE

### cocktail hour

1 hour duration

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

### reception

4 hour duration

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

### included with the gold reception 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

### **\$149.00 per person**

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

### **Ceremony Fee**

\$795.00



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## GOLD PACKAGE MENU SELECTIONS

### HORS D'OEUVRES

**Lobster Risotto Croquettes**

*tarragon crema*

**Mini Maryland Crab Cakes**

*lemon-caper aioli*

**Tuna Tartar**

*wonton chip, sriracha aioli & micro cilantro*

**Dried Fig and Walnut Canapé**

*phyllo shell, buttermilk blue cheese & port*

**Bacon-Wrapped Duck Breast**

*jalapeño cream cheese & madeira glaze*

**Sweet Potato Pancake**

*dried apricot, whipped goat cheese & white balsamic reduction*

**Bruschetta**

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

**Herb-Cured Smoked Scallops**

*toasted crostini & pomegranate reduction*

**Stuffed Mushrooms**

*blue crab & boursin cheese*

**Grilled New Zealand Lamb Lollipops**

*garlic-mint chimichurri*

**Pork Belly Sliders**

*cajun honey-glaze & bourbon-caramelized onions*

**Watermelon-Basil Soup Shooter**



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### APPETIZERS

**Seared Maryland Crab Cake**

*saffron, tomato & fennel coulis*

**Penne alla Vodka**

*shaved parmesan & micro basil*

**Jumbo Shrimp Cocktail**

*Limoncello-spiked cocktail sauce*

**Frutti Di Mare**

*chilled shrimp, scallops & calamari with lemon zest & herbs, served in a martini glass*

**Lobster Ravioli**

*tarragon sweet potato cream*

### SALADS

**Caprese Salad**

*artisanal greens, heirloom tomatoes, fresh mozzarella & basil-infused balsamic*

**Baby Kale and Arugula Salad**

*heirloom tomatoes, shaved radish, dried cherries & blueberry white balsamic vinaigrette*

**Bibb Lettuce Salad**

*oven-dried cherry tomatoes, julienne red onion, toasted pignoli nuts, cucumber, crumbled bleu cheese & creamy roasted shallot dressing*



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### ENTRÉES

#### **Herb Seared Filet Mignon**

*pancetta & forest mushroom demi-glace, boursin-chive mashed potatoes & roasted asparagus*

#### **Veal Osso Buco**

*red wine-braised, potato purée & baby carrots*

#### **White Truffle Marinated Statler Chicken Breast**

*shiitake-sage demi-glace, roasted garlic mashed potatoes & roasted asparagus*

#### **Seared Long Island Duck Breast**

*cherry-cognac glaze, herb-roasted fingerling potatoes & haricot vert*

#### **Pan Seared Halibut**

*lemongrass-citrus glaze, ginger scented jasmine rice & haricot vert*

#### **Seared New Zealand Lamb Rack**

*rosemary-garlic demi-glace, parsnip purée & grilled asparagus*

#### **Fennel Pollen Seared Salmon**

*baby kale & pistachio pesto, wild rice pilaf & baby carrots*

#### **Roasted Stuffed Chicken Breast**

*prosciutto, arugula, sage derby cheese roulade, marsala-thyme demi-glace, herb-roasted fingerling potatoes & broccolini*

#### **Grilled Summer Vegetables**

*red quinoa, roasted portobello, asparagus & arugula pesto*

#### **Seared Marinated Tofu**

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

#### **Roasted Spaghetti Squash Noodles**

*grilled eggplant, haricot vert & tomato-saffron sauce*

