

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 Couple
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

