

# WEDDINGS

AT WATER'S EDGE RESORT & SPA

## SILVER PACKAGE

### cocktail hour

1 hour duration

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

### reception

4 hour duration

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

### included with the silver 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

**\$139.00 per person**

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

### Ceremony Fee

\$795.00



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## SILVER PACKAGE MENU SELECTIONS

### HORS D'OEUVRES

**Lemon Crab Risotto Croquettes**

*tarragon crema*

**Mini Maryland Crab Cakes**

*lemon-caper aioli*

**Steak Tartar**

*smoked truffle salt*

**Smoked Salmon Canapé Cones**

*dill crème fraîche*

**Sweet Potato Pancake**

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

**Veal & Pork Meatballs**

*saffron-tomato ragout*

**Bruschetta**

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

**Bacon-Wrapped Scallops**

**Cajun Quiche Tarts**

*andouille sausage, onion & chevre goat cheese*

**Peking Duck Spring Rolls**

*orange-soy dipping sauce*

**Stuffed Mushrooms**

*blue crab & boursin cheese*

**Melon Soup Shooter**



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### SALADS

#### **Caprese Salad**

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

#### **Baby Field Greens Salad**

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

#### **Heart of Romaine Salad**

*sun-dried tomato, kalamata olives, marinated baby artichoke, feta cheese crumbles & cucumber-dill dressing*

### ENTRÉES

#### **Grilled Filet Mignon**

*brandy-shallot demi-glace, boursin & chive mashed potatoes & roasted asparagus*

#### **Burgundy Braised Short Ribs**

*soft goat cheese polenta & baby carrots*

#### **Pan Seared Statler Chicken Breast**

*marsala-shallot jus, boursin-chive mashed potatoes & roasted asparagus*

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

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

#### **Grilled Marinated Pork Tenderloin**

*apple cider madeira glaze, pancetta risotto & haricot vert*

#### **Pan Roasted Atlantic Salmon**

*lemon-chablis reduction, white bean ragout & haricot vert*



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### ENTRÉES ( c o n t i n u e d )

**Pan Seared Diver Scallops**

*pomegranate reduction, celery root purée & roasted asparagus*

**Dill Pollen Seared Chatham Cod**

*fennel-onion marmalade, parsnip purée & 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*

