

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 Crudité
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 Entrées & One Vegetarian Option
Custom Designed Wedding Cake
Freshly Brewed Coffee & Tea

included with the silver 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

\$139.00 per person

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

Ceremony Fee

\$795.00



WEDDINGS

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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 fraiche

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 (continued)

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

