

MANOR HOUSE

2022 - 2023

WEDDINGS

BY THE ELKRIDGE FURNACE INN

WHAT WE DO

Full Service mentality paired with an expert team to walk you through each step of the planning process. We love what we do and it shows!

SAMPLE MENUS

All menus are customized to your preferences and needs! Use your tastings and Chef consultations to get your menu just right.

PRICING

Our pricing is easy to navigate and transparent - no hidden fees. EFI is the best value for quality in the area and what you deserve for your wedding.



CONTENTS

PAGE 1

WELCOME FROM THE TEAM

PAGE 2

REASONS TO BOOK

PAGE 3

PRICING & VENUE FEES

PAGE 4

CHOOSING YOUR MENU

PAGES 5&6

COCKTAIL HOUR

PAGE 7 - 9

STATIONS PACKAGE OPTIONS

PAGE 10 - 12

PLATED PACKAGE OPTIONS

PAGE 13

DESSERTS

PAGE 14

YOUR BAR PACKAGE

PAGE 15

MEET THE OWNERS

PAGE 16

READY TO BOOK?

WELCOME

Hey there! Congrats on your engagement!

You're probably overwhelmed with all the wedding information out there, but don't worry - you're not alone. We are seasoned professionals who are here to help you on one of the biggest days of your life so you have beautiful memories for years to come.

The information in this planning guide is meant to help you through all of your venue and catering-related questions so you can relax and get excited for your big day.

If you still have questions, don't hesitate to give us a ring or send over an email! We are here for you every step of the way.

info@elkridgefurnaceinn.com

ph: 410.379.9336

Cheers!

THE ELK RIDGE
FURNACE INN

Reasons to book with us -

Figuring out where and when you are going to have your wedding is probably the most important step in the wedding planning process. Below are the top five reasons our couples book.

01

We are Full Service - and yes, we take care of that.

When we say full service, we mean *full service*. From the initial tour to your send off, we are involved in all the details so you can be stress free throughout the planning process. We provide tables, chairs, linens, flatware, china, staff, all catering and venue related needs. Just bring your décor and any other vendors you see fit!

02

Our food is unlike any other - Locally Sourced, Fresh Ingredients

Our menu items have the WOW factor - We are chef owned and operated which means your menu will be exciting, delicious, and leave your guests *raving for years to come*.

03

We make your wedding one of a kind.

Everything is built to fit *you*. Your likes and dislikes are taken into consideration in everything we do. We want your wedding to reflect two people joining as one. Have fun and offer hors d'oeuvres from your cultural backgrounds. Also, with our team's guidance and expertise, you have the ability to customize your menu and personalize spaces!

04

Location. Location. Location.

The Elkridge Furnace Inn is such a convenient location. We are 3 miles away from at least 10 BWI hotels of which offer *complimentary unlimited shuttling*, discounted *room blocks*, spaces for your *after-party*, and more! Also, EFi is about 15 minutes from the Inner Harbor so your out of town guests can still explore without having to deal with Baltimore City's traffic and parking.

05

Don't take our word for it - read our reviews.

We put everything into what we do. After over two decades of making memories we have accumulated quite a fan base and are thankful for every single couple who made us a part of their special day.

PRICING



WHAT'S INCLUDED?

Tables & chairs for 250 guests are included in your rental. We have tables of all shapes and sizes.

Note: *EFI has just purchased 200 cross-back light wash farmhouse chairs included for our 2022-2023 couples!*

Climate controlled reception tent

We provide all of your venue and catering needs
linens, tableware, china, glassware, ext.

Our staff are all in house and covered by a fixed percentage reflected by your food & beverage totals.

Free parking is just steps away from the entrance of the Manor House plus three handicapped parking spaces.

We welcome all licensed & insured vendors, excluding caterers

Both Indoor & Outdoor options for your ceremony

RENTALS

Base rentals are 5 Hours for Friday, Saturday Evenings, and Sunday weddings
Saturday Daytime Wedding rentals are 4 hours and can not end after 3pm.

Pricing is as follows

MAY, JUNE, SEPTEMBER & OCTOBER

Friday: 5,000
Saturday Daytime: 3,500
Saturday Evening: 6,500
Saturday All Day Block: 8,000
Sunday: 5,000

APRIL, JULY, AUGUST, NOVEMBER

Friday: 4,000
Saturday Daytime: 3,000
Saturday Evening: 5,500
Saturday All Day Block: 7,000
Sunday: 4,000

DECEMBER - MARCH

Friday: 3,000
Saturday Daytime: 2,500
Saturday Evening: 5,000
Saturday All Day Block: 6,500
Sunday: 3,000

MINIMUMS

Depending on the time of year, day of the week, and time slot rented, there will be minimum guest counts associated with each wedding. This number will be listed on your contract and worked out before you book with us.

COORDINATION

1800

This covers all planning on our end, tastings & consultations

STAFFING FEE

22% surcharge on Food + Beverage

ADDITIONAL TIME

Early Arrival for Hosts: 200/hr
Event Time: 900/hr (plus optional bar extension)

CHOOSING YOUR MENU

No. 1 --- Serving style

The catering serving style you choose will help determine what types of food make it onto the wedding menu. If you're going with the less formal option and want your guests to have several choices depending on their mood, stations may be the way to go. On the other end of the spectrum is the traditional plated dinner which is organized, time efficient, and helps with spacing if you're dying for the XXL dancefloor. These have virtually endless options to choose from, so the world's your oyster when it comes to wedding menu ideas.

No. 2 --- Consult your EFI Planner & Chef

If crafting your menu is proving to be more stressful than fun, consult with us. We have endless dishes to suggest for your menu and will be up to speed on wedding food trends. Remember, the sky's the limit!

No. 3 --- Match meals to your relationship

Another option is adding a touch of sentimentality to your dishes by having them point to important points in your relationship. If the two of you are breakfast people, maybe include a waffle bar (they're very "in"). If you got engaged in Italy, pizzas, pasta and arancini could be featured in your wedding buffet. Feel free to be creative but make sure not to mix too many flavors.

No. 4 --- Seasonal foods

In Maryland, we're blessed with all four seasons, and each affects which fruits and veggies are available (and at what cost). Those tying the knot in the winter may want to take advantage of root vegetables and squashes while summer ceremonies call for a bounty of fruits and leafy greens. And good news, using locally-sourced, seasonal items will make your wedding menu more eco-friendly, too!

No. 5 --- Dietary restrictions

There's a good chance that one or two of your guests will have dietary restrictions. You don't want to add chaos to your reception by triggering one of your guests' nut allergies or accidentally feeding meat to a vegan friend, so getting this info ASAP is key. We are up to the challenge of creating separate dishes for them, but we need to know in advance! If you don't want to go around asking everyone personally, you will want to leave space for them to indicate dietary restrictions on their wedding RSVP card.



"We make the food that will make you and your families happy."

- CHEF DAN WECKER



COCKTAIL HOUR

It's time!

The vows have been said, the rings have been exchanged. Now, it's time to celebrate! Cocktail hour is what transforms your wedding from a solemn ceremony to a full-scale soiree, so you'll want to do it right.

What Is Cocktail Hour?

Cocktail hour is the period of time between the ceremony and dinner. It is the beginning of the reception portion of the wedding.

The cocktail hour is kind of like the acclimating period. You're gonna grab some drinks, you're gonna grab some bites, and you're gonna get into party mode.

What to Serve During Cocktail Hour

While the food and drink served at your reception dinner will need to please the masses, options during cocktail hour can be more daring and geared towards your individual tastes. "This is a time where you can be more globally-inspired and think outside the box, even if your guests are more meat-and-potato types. We encourage couples to consider what they love, where they come from, favorite comfort foods, dishes with special meanings in their family or culture, and memorable bites from travels abroad, and build their menu from there.

YOUR PACKAGE

Each package includes **two displayed hors d'oeuvres** and **three passed hors d'oeuvres**. Remember, you can customize your options!

DISPLAYED HORS D'OEUVRES

Roasted Garlic Hummus or Seasonal Hummus

Served With Pita Chips, Crudités & Spiced Olives

Vegetable Crudité – House-Grown Vegetables & Tapenade

Seasonal Fresh Fruit Display – Seasonal Berry Garnish

Southwest Dip Display – Choice of Two: Salsa Roja, Roasted Corn & Black Bean Salsa, Hot Queso Dip, Spicy White Bean Salsa, Pineapple & Mango Salsa; Served with House Fried Corn Chips

Domestic & Imported Cheese – With Assorted Crackers

Mediterranean Display - Olives, Mozzarella, Marinated Artichoke Hearts, Roasted Red Peppers and Croutons

Vegetable Tempura Display – Seasonal selection such as Broccoli, Carrots, Asparagus, Cauliflower & Sweet Chili Sauce

Prima Antipasto Display – Italian Meats and Cheeses, Sweet Spiced Olives & Pepperoncini (Add \$1.00)

House-Made Sausage & Charcuterie Display - Cornichons, House Made Mustard & Crostini (Add \$1.50)

House Cured Salmon Gravlox Display – with Cucumber, Capers, Red Onion, Dill Cream and Crostini (Add \$1.50)

Bacon Bar – Chocolate Covered, Applewood Smoked, Maple & Brown Sugar, Sweet Chili (Add \$2.00)

Maryland Pride Display—with Hot Crab Dip, Hushpuppies & Remoulade, House Made Old Bay Waffle Chips, & Mac-n-Cheese Balls dusted with Old Bay (Add \$3.00)

Flatbread Display— Choose Three: Margarita (Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil | Arugula with Balsamic Reduction, Pesto, Asiago Cheese, & Pancetta | Creamy Crab topped with Old Bay & Gruyere Cheese | Mediterranean (Artichoke Hearts, Julienne Sundried Tomatoes, Country Olives, & Parmesan | Chicken, Onion, & Smokey BBQ (Add \$2.50)

Oyster Raw Bar - Local oysters freshly shucked and served with house-made cocktail sauce, horseradish, and lemon slices. \$500 flat fee plus \$7/guest upcharge
Add cocktail shrimp for additional \$1.50/guest

...and more!



COCKTAIL HOUR CONT'D

Note: These selections can also make a yummy late night snack!

PASSED HORS D'OEUVRES

Pigs-in-a-Blanket— Kosher Dogs with House Dijon

Mini Avocado Toast—topped with choice of Marinated Tomato, Bacon, Siracha Aioli, Shrimp, or Crab (Add \$1.50)

Bruschetta - Choice of Tomato, Mushroom, or Seasonal

Baked Brie in Tartelette Shell with Raspberry Sauce

Mac-N-Cheese Balls— Aged Cheddar Cheeses & Bacon

Goat Cheese Croquettes

Mini Chicken or Beef Wellingtons

Spanakopita

Filet on Crouton - with Horseradish and Red Onion

Caprese Skewer - Tomato, Basil, Mozzarella & Balsamic

Mediterranean Skewer - Olive, Mozzarella, Marinated Artichoke Heart and Roasted Red Pepper

Stuffed Mushrooms – Pesto, Sausage, or Crab Dip House

Crab and Cheese Dip Tartelettes

Pissaladiere – Caramelized Onion and Olive Flatbread

Roasted Pork, Caramelized Onion, BBQ on Crostini

Deviled Egg—with Paprika, Bacon or Crab

Vegetarian Spring Rolls—with sweet chili sauce

Perogies—Choice of Potato & Cheese, Bacon & Crab

Pecan Waffle Skewer (Add chicken for \$1.00/guest)

Lettuce Wraps – Choice of Thai Chicken, Sweet & Sour Pork or Herb & Gravlax (Add \$0.50)

Bourbon & Mint Glazed Fruit Skewers

Mini Vegetable Samosas

Mini Crab Cakes on Old Bay Crouton (Add \$1.00)

Bacon Wrapped Scallops or Shrimp (Add \$1.00)

Shrimp Cocktail with Spicy Remoulade (Add \$1.00)

Smoked Salmon on Cucumber with Dill (Add \$0.50)

Mini Chicken and Waffle Skewers (Add \$0.50)

Tuna Tartar on House Made Wonton (Add \$1.00)

Mini Tacos— Served in a Soft Tortilla with choice of Chicken, Steak, Pork, or Sautéed Veggies

Mini Sliders—Choice of : Pulled Pork & Slaw | Cheeseburger | Grilled Chicken | Crab Cake (Add \$2.00)

Rockfish Bites— Blackened or Fried, served with Aioli

Shrimp & Grits Shooters (Add \$1.00)



CONS

- **Longer wait times.** Waiting for your table to be called up and for others to serve themselves can mean it'll take longer for guests to get their food. To ease bottlenecks, we prefer to have two stations per 75 guests.
- **Space.** Stations are large and require a decent service area which means your floor plan will be much tighter than if you chose a plated meal. Usually the additional space comes from your dancefloor, which for some couples is a deal breaker.

pros & cons

OF A BUFFET STYLE RECEPTION

PROS

- **Informality.** A sit-down, multi-course plated meal conveys a certain level of formality at a wedding. If yours will be a more casual affair, a buffet-style meal will add to the vibe. This is especially true if you aren't interested in assigned seating for your event. With a buffet, guests can feel free to mingle, hit the bar, and fill their plate at their own pace.
- **Less work for you** - organizing pre-orders, allergies, and restrictions can be a headache to say the least. It's difficult to get some guests to RSVP let alone choose what they will want to eat 3 months down the road. Stations alleviate that stress on you which is a HUGE pro in my book.
- **Flexibility.** A buffet gives guests the freedom to make their own plates according to their own preferences. Added bonus: Vegetarians and vegans can skip meat dishes and fill up on accompaniments like truffle mushroom risotto and farro salad without having to put in a special request for an alternative meal.

STATIONS

THE PROS AND CONS

What Is a Buffet-Style Reception?

A buffet-style reception features one menu that is set up on a large table in one area. This differs from a station-style reception, which will feature multiple menu concepts scattered at multiple displays.



Stations



ONE STATION \$70 TWO STATIONS \$75

one station per 75 guests

Italian Station with Choice of Two Entrees – Garlic and Herb Chicken; Chicken Stuffed with Fontina and Prosciutto; Chicken Masala; Italian Sausage with Pasta and Marinara; Shrimp Scampi (Add \$1.00); Meat Bolognese with Farfalle; Tortellini with Sundried Tomatoes and Basil Pesto; Gnocchi with Peas, Onions and Lemon Supreme Sauce; Pasta Primavera with Seasonal Vegetables and St. Alphonso's Alfredo Sauce Served with Lemon Blanched Asparagus, Seasonal Risotto, Spinach Salad with Mozzarella and Marinated Tomatoes. Focaccia Bread served with Sweet Whipped Parsley Butter

Mediterranean Station with Choice of Two Entrées - Herbs de Provence Chicken, Salmon with Lemon Caper Butter Sauce, Sautéed and Breaded Orange Roughy, Pesto Eggplant Roulade with Mozzarella over Angel Hair Pasta, Falafel with Tahini Sauce, Action* Chef Carving Garlic and Rosemary Leg of Lamb (Add \$2.00) Served with Grilled Vegetables with Balsamic Drizzle, Israeli Cous Cous, Salad of Tomato, Cucumber, Olives and Feta over Mixed Greens with Balsamic Vinaigrette, Rosemary and Olive Breads with Whipped Butter

Chesapeake Station Old Bay Dusted Crab Cakes with Citrus Scallion Aioli, Maryland Rockfish with Tomato and Corn Relish, Ruby Rice Blend, Lemon Blanched Asparagus, Salad of Cucumbers, Tomatoes, Basil over Garden Greens finished with a Champagne Vinaigrette, Artisan Breads served with Whipped Butter (Add \$2.00)

Southwest Grill Station with Grilled & Sliced Chicken and Skirt Steak, Southwest Rice Blend, Grilled Vegetable Display, Jicama and Mango Salad with Field Greens and Citrus Vinaigrette, Corn and Black Bean Salsa and Salsa Roja with Corn Chips

French Station with Beef Bourguignon, Coq Au Vin, Green Beans Bercy, Potatoes Dauphinoise, Salad of Crumbled Blue Cheese, Candied Almonds and Crispy Bacon served over Frisee finished with a Dijon Dressing, French Baguettes with Whipped Butter; Add Bleu Cheese and Apple Tarts (\$1.50)

Surf and Turf Station Choice of Braised Short Ribs in Red Wine Sauce OR Filet Tips with Mushroom Masala (Add \$1.00) AND Atlantic Salmon in Lemon Butter Caper Sauce OR Maryland Crab Cakes (Add \$1.00) Served with Roasted Rosemary Potatoes, Seasonal Vegetable Medley, Garden Greens Salad with Balsamic Vinaigrette and Assorted Rolls with Whipped Butter

Fajita Station with Grilled and Sliced Chicken and Skirt Steak, Sautéed Fajita Vegetables, Red Beans and Rice, Pico de Gallo, Corn and Black Bean Relish, Sour Cream, Shredded Cheese and Warm Tortillas

Taco Station with Seasoned and Ground Chicken and Beef also available



STATIONS



STATIONS CONT'D

Thai Station with Coconut Curried Chicken, Vegetable Pad Thai, Long Grain Rice, Sautéed Asian Vegetables, Spinach Salad with Mandarin Oranges, Red Onion, Sliced Almonds, Sesame Ginger Dressing and Spring Rolls

Carving Station Chef Carving Choice of Two: Brown Sugar Glazed Ham, Pork Tenderloin, House Smoked Turkey Breast or Beef Tenderloin (Add \$2.00) Served with Scalloped Potatoes, Seasonal Vegetable Medley, Garden Greens Salad with Vegetable Garniture and Champagne Vinaigrette, Freshly Baked Rolls with Whipped Butter

Indian Station with Chicken Tikka Masala; Potato "aloo" Curry; Vegetarian Biryani; Roasted Cauliflower; Cucumber and Tomato Salad with Raita Dressing; House-grilled Naan

Build Your Own Pasta Station with Made to Order Pasta featuring choice of five toppings: Asparagus Tips, Sautéed Peppers, Mushrooms, Sundried Tomatoes, Artichoke Hearts, Scallions, Roasted Red Peppers, Broccoli, Olives Choice of Two Proteins: Grilled Chicken, House Made Sausage, Meatballs, or Shrimp/Scallops (Add \$1.00) Choice of Two Sauces: Marinara, Pesto, Garlic Cream or Alfredo Sauce Served with Caesar Salad, Italian Bread with Whipped Butter

Steak and Potato Station Chef Carving NY Strip and Beef Tenderloin; Roasted Rosemary Potatoes; Honey Glazed Carrots; Potato Leek Soup; Assorted Dinner Rolls and Sweet Whipped Butter (Add \$2.00)

Brunch Station with Choice of Two: Cinnamon French Toast with Maple Syrup, Choice of Quiche, Sausage Gravy over Biscuits, Sweet Potato Pecan Waffle (Add \$1.00) Cinnamon Cream Cheese Stuffed French Toast (Add \$0.50), Shrimp and Grits (Add \$1.50), Eggs Benedict Action* Station (Add \$3.00) Served with Potatoes O'Brien, House Made Sausage and Bacon, Fresh Fruit Salad and Croissants with Sweet Whipped Butter

Build Your Own Omelet Station Chef Making Omelets to Order with Chopped Ham, Crumbled Applewood Smoked Bacon, Spinach, Onions, Red & Green Peppers, Cheddar Cheese, Pepper Jack Cheese and Feta Cheese

Jamaican-Inspired: Curry chicken; rice and peas; mac 'n' cheese; preceded by an appetizer of plantain chips and jerk chicken skewers.

*Action Stations Require a \$100 per Chef

Your wedding executive will assign the appropriate number of chefs for your guest count

Thinking of something in the middle of plated and stations? We recommend choosing an uniform salad to be plated and preset along with a bread options so your guests have something to work on until they make it up to the station!

Alternatively, you may choose a family style meal like seen below.





CHOOSING A PLATED MEAL

The plated meal – what is it?

When it comes to menu service styles, the most traditional option for a sit-down wedding reception is always going to be the plated meal. Along with being the most traditional, it's also the most straightforward when it comes to logistics.

A plated meal usually consists of three courses. Generally, you'll choose between two to three different options for each course.

It's recommended that you choose between a variety of proteins like chicken, beef or fish to appeal to the tastes of your guests, along with an alternative option for those with dietary requirements.

Guests can then pre-select their preferred option up front, or you can opt for a duet plate where all guests get the same option (unless they have dietary restrictions that can't be accommodated from that option).

If you are giving guests the option to select their menu choice upfront, make sure you have a place on your RSVP'd for guests to make their selections or a link to your wedding website!

Pros of the plated meal

The standout feature of the plated meal is how straightforward and simple it is to organize!

All you need to do is choose your preferred options for each course – it's that easy! Your EFI Team will then be able to give you a cost per person for your menu, so you can easily see how much of the budget you'll need to set aside according to your guest numbers.

It also means that everyone is served at the same time, so you can guarantee all guests will be fed and comfortable. Nobody is going to miss out on dinner because they were deep in conversation or on the dance floor!

Cons of the plated meal

A sit-down plated meal is definitely the most formal option, so if you're dreaming of a more relaxed and casual ambience then it might not be the best option to achieve this. It does feel more like a restaurant experience as opposed to a homely atmosphere!

If you have opted for an alternate drop, there is also a possibility that a majority of your guests may prefer one option to the other. You would hope that nobody is going to start an argument over chicken or lamb in the middle of your wedding reception, but if you have some seriously picky eaters in attendance then it might cause some tension!



PLATED



ONE UNIFORM ENTREE \$60
CHOICE OF MAIN COURSE \$65
DUET PLATE \$70

SALAD COURSE

Classic Caesar Salad - shaved parmesan & croutons

Wedge Salad - diced tomatoes, bleu cheese crumbles, bacon bits, and diced red onion

Garden Garden Greens - vegetable garniture & house vinaigrette

Tomato, Cucumber & Basil Salad - over Field Greens & herb vinaigrette

Spinach Salad - Mandarin oranges, red onion, sliced almonds & sesame ginger dressing

Caprese Salad - tomato, mozzarella & basil over mixed greens & balsamic vinaigrette (Add \$0.50)

Spinach & Mixed Greens - berry salsa & balsamic vinaigrette (Add \$0.50)

Waldorf - apples, raisins, sultanas, walnuts, celery, romaine & tarragon mayonnaise (Add \$1.00)

Field Greens - mushrooms, asparagus, roasted peppers & feta over with balsamic vinaigrette (Add \$1.00)

Arugula & Frisee - bleu cheese, candied almonds & crispy bacon & a dijon dressing (Add \$1.00)

Winter Spinach - poached pears, dried cranberries, goat cheese, champagne vinaigrette (Add \$1.00)

MAIN COURSE OPTIONS

Red Wine Braised Short Rib

Chicken Stuffed with Fontina and Prosciutto
OR Spinach, Roasted Tomatoes and Shallots

Herbs de Provence Roasted Chicken

Pesto Crusted Orange Roughy with
Tomato & Olive Relish

Salmon with Lemon Caper Butter Sauce OR
Orange Glazed with Berry Salsa House

Smoked Turkey Breast Roulade

Herb Crusted Pork Tenderloin with Tarragon Mustard

Marinated Flank Steak

Roasted Vegetable & Quinoa-Stuffed Acorn Squash

Eggplant Pesto Roulade with Mozzarella

Chicken with Maryland Crab Sauce OR Crab Imperial
(Add \$1.00/\$0.50*)

Seared Duck Breast with a Dried Fruit Sauce
(Add \$1.50/\$1.00*)

Braised Brisket with Red Wine, BBQ or Jus
(Add \$1.50/\$1.00*)

Roasted Filet (Add \$2.00/\$1.00*)

Citrus Grilled Rockfish with Tropical Fruit Salsa
(Add \$2.00/\$1.00*)

Sesame Crusted Sashimi Tuna (\$2.00/\$1.00*)

Jumbo Lump Crab Cake with Old Bay
(Add \$2.00/\$1.00*)

Pan Seared Rockfish topped with Crab Imperial
(Add \$2.00/\$1.00*)

Pre-Ordered Main Course Upcharge / Duet Plate Upcharge





Sides

Vegetable

Seasonal Vegetable Medley
Lemon Sautéed Asparagus
Green Beans Bercy (white wine, shallots, parsley, butter)
Carrots with Honey and Cumin
Caramelized Brussels Sprouts
Braised Kale with Bacon and Onions
Heirloom Carrot and Green Bean Medley
Summer Squash Medley
Winter Root Vegetables

Starch

Rosemary Roasted Potatoes
Garlic and Chive Mashed Potatoes
Brown Sugar Sweet Potatoes
Potatoes Dauphinoise (scalloped)
Savory Rice Pilaf
Forbidden Rice (black rice)
Seasonal Risotto Cakes
White Cheddar Mac 'n Cheese
Penne A La Vodka

Sauce

Bordelaise (Red Wine, Shallots)
Béchamel "White" Sauce
Garlic Cream Sauce
Mushroom Marsala
Whole Grain Mustard Pan Sauce
Lemon Supreme Sauce
Chicken Supreme Sauce (stock, cream, herbs)
Béarnaise (Butter, White Wine Vinegar, Herbs)
Romesco Sauce (roasted red bell peppers, garlic, nuts)
Mornay Sauce (béchamel with gruyere)
Roasted Tomato Sauce
Lemon Caper Butter Sauce

Breads

Assorted House Made Rolls
Focaccia
Parmesan Bread Sticks
French Baguette (sliced)
Artisan Breads
Olive & Rosemary Breads
Corn Bread
Madeleines
Sky-High Biscuits
Cheddar Cheese Biscuits
Naan

Gluten Free Rolls (add \$1.50/guest)

Choice of Sweet or Herbed Whipped Butter available

Extra Virgin Olive Oil with herbs available (add 0.50/guest)



Let's talk DESSERT.

Whether you choose a Traditional Wedding Cake, Couples Cutting Cake, Custom Dessert Bar, or Other Creative Dessert Option, our dedicated Pastry Team will use their experience and artistic talent to bring your ideas to life.

Your package includes choice of:

1. Traditional tiered wedding cake
2. Couples cutting cake and cupcakes
3. Couples cutting cake & custom dessert bar with three miniature dessert options

Please note, we are happy to assist with custom cake décor and displays however some items may require an upcharge.

We encourage you to work with your event management team and our executive pastry chef to come up with the best package for your vision!

Options Include:

Donut Bar
Pies
Cake Pops
Macarons
Cookies
Mini Cakes
Rice Crispy Pops
Chocolate Dipped Fruit Bar
S'mores Bar
Mini Cupcakes
Chocolate Mousse Cups
Tiramisu
Mini Parfaits
House Made Ice Cream Bars
Cannoli's
Cobblers

...and more

Something to think about

Who wants to worry about favors? Let us do that for you! We will bag or box the favors for you and display them beautifully for your guests. For options, talk with your event management team!

YOUR Bar



OPEN BAR PACKAGES

House Beer & Wine Only

Choice of 4 Beers & 4 Wines from our House Selection
\$24/ guest

House Package

Choice of 3 Beers and 3 Wines
New Amsterdam Vodka, New Amsterdam Gin, Florida Cana Rum, Evan Williams Whiskey, Clan MacGregor Scotch, Pepe Lopez Tequila
\$28 / guest

Package A

Choice of 4 Beers and 4 Wines
Deep Eddy's Vodka, Beefeater Gin, Seagrams 7 Whiskey, Dewars Scotch, Bacardi Rum, Jose Cuervo Tequila, Jim Beam Bourbon
\$30 / guest

Maryland Pride Package

Choice of 4 Beers and 4 Wines
Sloop Betty Vodka, McLintock Gin, MD Heritage Whiskey, Lyon Rum, Grey Wolf Lobo Tequila, 1812 MD Bourbon
\$32 / guest

Package B

Choice of 4 Beers and 4 Wines
Tito's Vodka, Bombay Sapphire Gin Crown Royal Whiskey, Johnny Walker Red, Pussers Navy Rum, Jose Cuervo Tequila, Jim Beam Bourbon Peach Schnapps & Amaretto
\$34 / guest

Premium Package

Choice of 4 Beers and 4 Wines
Belvedere Vodka, Hendricks Gin, Four Roses Single Barrel Bourbon, Johnny Walker Red, Papas Pilar Rum, Patron Tequila, Glenlivet Whiskey
\$40 / guest

4.5 Hours of Service - Last Call is 15 minutes before the official end time.

Price is for ALL GUESTS OVER 21

For a list of house beers and wines, please ask your event management team!

enjoy responsibly

THE OWNERS

In 1989, Dan and Donna Wecker sold their house and moved onto this historic complex which had been slated for demolition until it was secured by the Maryland Department of Natural Resources. This young couple had put in a bid to do a restaurant/catering business on the site which was accepted. The abandoned circa 1744 Tavern, 1810 Manor House and 1830 Brick House were in serious disrepair. The Wecker family took on the task of restoration opening for the first time as a catering facility in 1992, restaurant in 1994 and completed extensive professional kitchens in 1996 all with sweat equity and reinvesting...which continues today. With stunning views of the Patapsco River, the grounds and gardens offer both a gorgeous retreat and tasty inspiration for our menus which boast an upscale farm to table theme. Our many green practices include composting and networking with several local farms to share our green scraps with their livestock. Chef Dan and Donna offer lively hospitality along with their dedicated team. Chef Dan was trained under the tutelage of Michel Beaupin from Grenoble, France under a four-and-a-half-year apprenticeship where he mastered all the disciplines of the French Kitchen. With additional passion for geography, history, wine and terroir, it all comes together for Maryland's most unique dining experience. We look forward to sharing story and great food and drink when you visit...



- Dan + Donna Wecker

CIRCA 1744
Elkridge
Furnace
Inn



Ready to book?

So you got this far, toured, talked details with your coordinator. Here are the next steps to book us as your venue!

Steps to book:

1. During your initial consultation, your EFI Account Executive will gather the basic information needed for your first proposal. We value being transparent with pricing and want to make sure the quote is as close as possible from the start.
2. Proposal has been reviewed and contract has been requested - please note, until by our contract, deposit, and damage waiver is completed your date is not secure!
3. Return your signed contract and deposit forms.
4. The contract has been countersigned and You are officially booked!



Have questions?

Contact us anytime
events@elkridgefurnaceinn.com
 410.379.9336

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