





"We Make Memories"

**5735 Race Road
Elkridge, MD 21075
410.379.9336**



WELCOME TO THE ELKRIDGE FURNACE INN

Garden House

NESTLED OFF THE BANKS OF THE PATAPSCO RIVER,
THE ELKRIDGE FURNACE INN IS THE PREMIER HISTORIC VENUE
TO HOST YOUR UPCOMING "I DO'S". THE COMPLEX ITSELF COMPRISES
APPROXIMATELY 12 ACRES IN THE EASTERN CORNER OF HOWARD COUNTY.

THE PROPERTY IS GRACED BY MAGNIFICENT LINDEN, HOLLY,
MAGNOLIA TREES, AND STUNNING GARDENS. ROMANTIC VIEWS WILL
PROVIDE THE PERFECT BACKDROP FOR YOUR CELEBRATION.

THE GARDEN HOUSE COMPLEX FEATURES AN 1830 COTTAGE COMPLETE
WITH RESTROOMS, A BRIDAL SUITE, AND SPACE FOR YOUR
COCKTAIL RECEPTION; CLIMATE CONTROLLED RECEPTION TENT;
OUTSIDE CEREMONY POINT, PATIO, GARDENS, AND GREEN HOUSE.

OUR DEDICATION TO MAKING MEMORIES IS WHAT SETS US APART.
WITH OVER 40 YEARS OF CULINARY EXPERIENCE,
OUR EXECUTIVE CHEF & OWNER, DAN WECKER, WILL CUSTOMIZE
YOUR MENU WITH OUR TRUE FARM TO TABLE CONCEPT AND
THE FRESHEST INGREDIENTS, TO BREATHE LIFE INTO YOUR WEDDING.
COME TAKE A STEP BACK IN TIME AS YOU WALK INTO YOUR FOREVER.

THE ELKRIDGE FURNACE INN
WHERE **history** MEETS **hospitality**.



Early Arrival

BEGIN YOUR DAY IN YOUR EXCLUSIVE PRIVATE SUITE OR LOUNGE, WHERE THE BOTH SIDES OF THE WEDDING PARTY WILL HAVE THEIR OWN SPACE TO SPEND THOSE PRECIOUS MOMENTS BEFORE SAYING YOUR VOWS.

Celebration Suite

LOCATED ON THE SECOND FLOOR OF THE GARDEN HOUSE, THE CELEBRATION SUITE OFFERS A CHARMING SPACE TO GET READY FOR YOUR BIG DAY! ENJOY A CLIMATE CONTROLLED ROOM WHERE YOU CAN SNAP A FEW PICTURES BEFORE YOUR WEDDING DAY IS IN FULL SWING. THE SUITE IS EQUIPPED WITH FULL LENGTH MIRRORS, A PRIVATE RESTROOM, AND PLEATED BENCHES THAT OFFER PLENTY OF SEATING FOR YOUR WEDDING PARTY. THE SUITE IS THE PERFECT SPACE TO SPEND THOSE LAST FEW MOMENTS BEFORE SAYING YOUR I DO'S!

Celebration Lounge

LOCATED IN THE HISTORIC COTTAGE, THIS AREA IS THE PERFECT LOCATION TO SIT BACK, AND RELAX BEFORE WALKING DOWN THE AISLE. ENJOY COMPLEMENTARY REFRESHMENTS & SNACKS TO START THE DAY OFF RIGHT!



Ceremonies

The Outdoor Ceremony Point is an enchanting, scenic, secluded area available to host ceremonies for up to **70 guests**.

The Ceremony Fee of \$350 includes use of the point, placing of aisle décor, a beverage station, as well as set up and break down of chairs.

Ceremony rehearsals are offered free of charge and must be scheduled.

A staff member will be available to assist with the details during your scheduled rehearsal.

It is your **officiant** who will **run the ceremony**, so it is best to have them run your rehearsal as well.

Marriage licenses must be from Howard County and can be obtained at: The Dorsey Building, 9250 Bendix Road, Columbia, MD 21043 410.313.5850.



And yes, there is an indoor 'Plan B' for inclement weather!

Cocktails & Hors D'oeuvres

The Cocktail Hour is hosted in our **Historic 1830 Garden House**,
Patio, and Gardens.

Stationary & Passed Hors D'oeuvres
are served while guests explore the Historic
Property, mingle, & enjoy drinks from the Bar.



Cocktail Hour

Displayed Hors D'oeuvres

Roasted Garlic Hummus or Seasonal Hummus - Served With Pita Chips, Crudités and Spiced Olives

Vegetable Crudité – House Grown Vegetables with House Made Tapenade

Seasonal Fresh Fruit Display – With 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 and Imported Cheese Display – 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 and served with Sweet Chili Sauce

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

House Made Sausage and Charcuterie Display – with Cornichons, House Made Mustard and Crostini (Add \$1.50)

House Cured Salmon Gravlax 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)

Mashed Potato Station— Whipped mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli. (Add 2.00)

Passed Hors D'oeuvres

Pigs-in-a-Blanket— Kosher Dogs served 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— with 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 – With 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, Crab, or Bacon

Spiced Pecan Waffle Skewer

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

Bourbon & Mint Glazed Fruit Skewers

Mini Vegetable Samosas

Fried Wontons with Cashew Butter

Mini Quiche – assorted flavors available

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

Bacon Wrapped Scallops or Shrimp (Add \$1.50)

Shrimp Cocktail with Spicy Remoulade (Add \$1.00)

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

Rosemary Lamb Kabob (Add \$2.00)

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 and Grits Shooters— Served individually with a mini fork (Add \$1.00)

Wedding Stations Packages

Choice of One Station - \$60, Choice of Two Stations \$65

Includes Two Displayed and Three Passed Hors D'oeuvres, Custom Two Course Dinner, Dessert and Non Alcoholic Beverages

Buffet Stations

(Choice of One, Two OR Three)

Custom Traditional Station with Choice of Any Two Entrees, Two Sides, Salad and Bread

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 Bolognaise 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 Stations with Choice of Two Entrées - Herbs de Province 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

BBQ Station with Choice of Two Entrees – Maryland Fried Chicken, Pulled BBQ Chicken, Grilled BBQ Chicken Breast, Pulled BBQ Pork, Grilled BBQ Pork, Braised Brisket
Choice of Two Sides: Wilted Greens with Bacon, Macaroni and Cheese, Baked Beans, Potato Salad, Corn off the Cob, Cole Slaw; Served with Corn Bread with Sweet Whipped Butter & Julienne "Slaw" Vegetables over Mesclun Greens with Buttermilk Ranch *Can Substitute Sandwich Rolls for Corn Bread

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 Mesclun 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, Mesclun Salad with Garden Greens and Balsamic Vinaigrette and Assorted Rolls with Whipped Butter

Buffet Stations Continued

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

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

Action 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, Mesclun Salad with Vegetable Garniture and Champagne Vinaigrette, Freshly Baked Rolls with Whipped Butter

Turkey Action* Carving Station with House Smoked and Carved Turkey with Turkey Gravy, Quinoa and Roasted Vegetable Stuffed Squash, Garlic Mashed Potatoes, Cornbread Stuffing, Cranberry Relish, Spinach Salad with Cranberries, Pecans and Goat Cheese with a Cranberry Vinaigrette

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

Italian Action 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 Action 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

Omelet Action* 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

***Action Stations Require a \$100 Attendant Fee per Chef**

**** Require One Chef for every 75 Guests**

***** Requires One Chef for every 50 Guests**

Plated Dinner Packages

Choice of Two Main Course Plates \$65 | Choice of Three Main Course Plates \$70 | Duet Plate \$70/person

Dinner includes Salad Course, Bread and Butter, Main Course(s), Vegetable, Starch, Sauce

For Duet Plate, Choose Two Main Course options to be Paired and Served Together to Each Guest

For Choice of Two Main Course Plates, Guests' Entrée Selections must be Provided in Advance

***Allergies and Other Dietary Requirements can be accommodated on an individual basis**

Salad Course

Classic Caesar Salad with Shaved Parmesan & Croutons

Garden Mesclun Greens with Vegetable Garniture and Champagne Vinaigrette

Tomato, Cucumber and Basil over Field Greens with Herb Vinaigrette

Spinach Salad with Mandarin Oranges, Red Onion, Sliced Almonds and Sesame Ginger Dressing

Caprese Salad with Tomato, Mozzarella and Basil over Mixed Greens and Balsamic Vinaigrette (Add \$0.50)

Spinach and Mixed Greens with Berry Salsa and Balsamic Vinaigrette (Add \$0.50)

Waldorf with Apples, Raisins, Sultanas, Walnuts, Celery, Romaine and Tarragon Mayonnaise (Add \$1.00)

Mushrooms, Asparagus, Roasted Peppers and Feta over Field Greens with Balsamic Vinaigrette (Add \$1.00)

Arugula & Frisee with Blue Cheese, Candied Almonds and Crispy Bacon with a Dijon Dressing (Add \$1.50)

Winter Spinach, Poached Pears, Dried Cranberries, Goat Cheese, Champagne Vinaigrette (Add \$1.00)

Entrée Course

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 OR BBQ

Marinated Flank Steak OR Pork Loin Roulade with Cornbread Stuffing

Roasted Vegetable and Quinoa-Stuffed Acorn Squash

Eggplant Pesto Roulade with Mozzarella

Chicken with Maryland Crab Sauce OR Crab Imperial (Add \$2.00/\$1.00*)

Seared Duck Breast with a Dried Fruit Sauce (Add \$3.00/\$1.50*)

Red Wine Braised Short Rib (Add \$3.00/\$1.50*)

Braised Brisket with Red Wine, BBQ or Jus (Add \$2.00/\$1.00*)

Roasted Filet (Add \$5.00/\$3.00*)

Citrus Grilled Rockfish with Tropical Fruit Salsa (Add \$4.00/\$2.00*)

Sesame Crusted Sashimi Tuna (\$4.00/\$2.00*)

Jumbo Lump Crab Cake with Old Bay (Add \$5.00/\$3.00*)

Pan Seared Rockfish topped with Crab Imperial (Add \$5.00/\$3.00*)

****One Main Course Upcharge / Duet Plate or Choice of Two Upcharge***

Plated Package Continued

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 (scaloped with cream, garlic)
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

Bread and Butter

Assorted House Made Rolls with Whipped Butter
(Add \$0.50) - Focaccia; Parmesan Bread Sticks;
French Baguette; Olive and Rosemary Breads; Corn Bread; Cheddar Cheese Biscuits
Sweet or Herbed Whipped Butter available

Dessert

Traditional Tiered Wedding Cake with Choice of Flavor, Filling and Frosting
OR
Couples Cutting Cake and Assorted Cupcakes (1 and a half per guest)
OR
Couples Cutting Cake and Assorted Miniature Desserts (3 per guest)

Non Alcoholic Beverages

Coffee Station with Regular, Decaf and Hot Tea
Assorted Soft Drinks and Unsweetened Iced Tea
Add Lemonade \$1.00; Add Sweet Tea \$1.00; Add Assorted Fruit Juices \$2.00
Add Hot Mulled Cider \$2.00; Add Hot Chocolate Bar \$2.00

Hosts must provide Table Place Cards designating Guest Entree Selections, Allergies or Special Meals
Menu items and pricing subject to change pending formal menu proposal

Prices subject to 22% service charge and Maryland Sales Tax

Reception

The permanent tent is 40' x 50' and can accommodate up to 65 guests with the dance floor. Your guests will have full use of the beautiful grounds & patios overlooking the property. For an additional fee, extensions can be added to cover the surrounding patio areas to accommodate weddings up to 85 guests.



Equipped with beautiful stainless steel chandeliers, the Garden House Tent is a blank canvas to bring your unique Wedding Vision to Life!

Our dedicated staff set up all tables, chairs, food stations and bars, place your centerpieces, and personal touches.



Air conditioning in warmer months and heat in cooler months are provided at no additional cost. Depending on the weather and the comfort of your guests, the tent walls can be opened. Your guests will enjoy views of the majestic property that will provide an ambiance compared with no other.

Wedding Cakes & Desserts

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.

Our dedicated pastry team works with each couple to bring their vision to life.

Endless Possibilities!

Custom Cakes
Mini Desserts
Truffles
Tarts
Dessert Bar

Pies
Cupcakes
Doughnut Bar
S'mores Bar
...and more!



"Thank you for making the best wedding cake for our daughter's wedding. Our guests said it was the best cake they've ever tasted!"

Bar Service

Alcohol is priced per guest (fixed price) based on
all guests aged 21 and older.

All bar packages are fully customizable. If there is a brand you're interested in serving but don't see it listed please ask for a price quote!

Signature drinks are available upon request.

Open Bars are available for up to 5 hours

Last Call is 15 minutes prior to end time,

9% sales tax & 22% service fee is applied on alcohol service

House Wines

Bogle Chardonnay, Sauvignon Blanc,
Pinot Noir, Merlot, & Cabernet, Fetzer White
Zinfandel & Confini Pinot Grigio



House Beers

Amstel Light, Budweiser, Bud Light, Miller Lite, Yuengling,
Corona, Guinness Extra Stout, Sam Adams Boston Lager,
Heineken, Sierra Nevada Pale Ale, Magic Hat #9,
Blue Moon, Stella Artois



House brands are subject to change.

The Elkridge Furnace Inn must
provide ALL alcoholic product as per
Howard County liquor license regulations.



Open Bar Packages

Fixed Price Bar Package Pricing listed is for up to 4 Hours of Service

House Beer & Wine Only

Choice of 4 Beers & 4 Wines from our House Selection

\$22 / 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
Peach Schnapps & Amaretto

\$24 / 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
Peach Schnapps & Amaretto

\$28 / 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
Peach Schnapps & Amaretto

\$40 / guest

Maryland Pride Package

Choice of 4 Beers and 4 Wines

Sloop Betty Vodka, McLintock Gin, MD Herritage Whiskey,
Lyon Rum, Grey Wolf Lobo Tequila, 1812 MD Bourbon

\$30 / guest

*If you would like to extend or customize your bar package,
ask your coordinator for pricing!*

Wedding Times & Rental Rates

The rental rates are for four hours, including the ceremony.
Additional time may be purchased, subject to availability.

Saturday daytime receptions can end as late as 4pm and Saturday evening receptions can begin as early as 6pm. Mid-afternoon receptions can only occur Sunday - Friday.

Saturday evening receptions have a 45 guest minimum mid-April - October. You can have fewer guests in attendance but we will need to charge as if 45 adult guests are present.

* 4 HOUR RENTAL RATES *

2020-2021	May, June, September, October	April, July, August, November	December - March
FRIDAY	\$2,000	\$1,500	\$750
SATURDAY	\$3,500**	\$2,500**	\$1,000
SUNDAY	\$2,000	\$1,500	\$750

ADDITIONAL RENTAL TIME - FOR ALL DATES

HALF HOUR	\$400
FULL HOUR	\$750

Rental Rate Includes:

Exclusive use of the Garden House, outdoor Garden House ceremony point, outdoor grounds, and Garden House reception tent.

One hour early arrival and 30 minutes post reception for the Wedding Party complimentary.
Additional early time of arrival for the Wedding Party - \$150/hr.

Includes use of china, glassware, flatware, tables, chairs,
house-stocked white linens and dance floor.
We do not charge individually for these items!

Ceremony Rehearsal

We are happy to provide you with one hour of **complimentary** use of our grounds to host a Ceremony Rehearsal

Space is based on availability which will be confirmed **30 days prior** to the wedding

The Garden House - Circa 1830

Newly refurbished, the Garden House now offers a second ceremony point for rehearsals.

The Garden House and Event Tent make a lovely location to host your Bridal Shower, Rehearsal Dinner or Post Wedding Brunch. Discounted Rental Rates are available for our guests who have also booked their wedding here.

Rehearsal Dinner Packages

Discounted pricing available for guests hosting both their wedding and rehearsal at EFI

20% Discount has been applied to pricing below. Facility Rental may apply.

Rental rates are for a **three hour** timeframe

With Hors D 'Oeuvres

Double Entrée \$41/guest

Triple Entrée \$45/guest

Hors D'oeuvres

Please choose three

Domestic Fruit Display

Crudit  of Seasonal Vegetables

Italian Antipasto Display

Bruschetta Pomodoro

Caprese Skewers

Filet on a Crouton w/ Horseradish Cream

Spinach & Artichoke Dip

Cajun Blackened Chicken Brochettes

Spanakopita w/ Tzatziki

Starch Options

Rosemary Roasted Potatoes

Savory Rice Blend

Fingerling Potatoes

Creamy Polenta

Without Hors D 'Oeuvres

Double Entr e \$32/guest

Triple Entr e \$36/guest

Entr e Options

Please choose two or three

Fontina & Prosciutto Stuffed Chicken

Breast Red Wine Braised Short Ribs

Salmon in Lemon Caper Butter Sauce

Chef Carving Turkey, Ham or New York

Strip, Pesto Crusted Orange Roughy

Eggplant Ratatouille

Pork Tenderloin with Tarragon Mustard

Sauce Vegetable & Quinoa Stuffed

Squash

Wild Mushroom & Spinach Risotto

Vegetable Options

Seasonal Vegetable Medley

Blanched Asparagus

Carrots Vichy

Prices above include choice of Mesclun or Caesar Salad, One Vegetable, One Starch, Assorted Rolls with Whipped Butter, Sodas, Iced Tea & Coffee

Pricing subject to service fee and tax

Alcoholic Beverages are additional, please speak with your coordinator about the options available

Day of Staffing Fee

The **service fee of 22% is applied only to the cost of food and beverages** and covers all front of house service staff, bartenders, the grounds crew and the cleaning staff. The front of house catering staff takes care of every last detail from start to finish.

Coordination Fee

Each couple will work with a dedicated Sales Manager to plan your details and Event Coordinator to assist you Day of with Personal Items, Timeline and Set Up Needs. **The Coordination Fee of \$1,000** covers these administrative fees and all pre-wedding consulting visits with our dedicated Special Events Team and Owner/Executive Chef Dan Wecker. This also includes your Food and Cake Tasting consultations.

Payments and Booking

Dates are confirmed with a **signed contract** and a **non refundable deposit**.

The Deposit Amount is Based on your Event Rental or 25% of your current Proposal Balance, which ever is higher.

A **\$500.00 security deposit** in check form is also required.

25% of the current balance is due **180 days** prior to the function

50% of the current balance is due **90 days** prior to the function

Final Guaranteed Guest Count is Due **14 Days** prior to the function date, with the **Final payment due 14 days** prior to the function.

Other Vendors

All vendors (non-EFI employees) who stay and work throughout the entire function must be fed at a rate of **\$25/per plus sales tax** and service fee. This includes, but is not limited to, photographers, DJs, photo booth attendants, day of planners, etc. This is an industry standard and we view it as a professional courtesy.

If you have a professional vendor or a non-professional vendor who has not worked at EFI before, please have them contact us prior to the function to discuss logistics.

We are happy to meet with any and all vendors and give a tour of the facility so they can be familiar with everything.

This will help your event go as smoothly as possible.

"My advice to engaged couples is to go with what makes you happy, and the team at the Elkridge Furnace Inn will make it happen for you."

— Jacqueline

Services

EFI is a **full service** facility providing all food, beverages, set-up, clean-up, service staff, house-stocked tables, chairs, china, glassware, flatware, linens, dance floor (up to 21' x 21') and event managers to assist with planning and to run your event the day of. For items and/or services EFI cannot provide, there are outside vendors we can recommend.

During the planning months you will have several scheduled consulting visits with Wedding Coordinator and support staff.

Food Tastings

Food and Cake Tastings are Included for the couple once your wedding is confirmed with a deposit and your menu is selected. We want you to have the opportunity to taste the important items from your menu as you finalize your choices.

We require that tastings be scheduled **at least two weeks in advance** so that a wedding planner will be available to walk you through the details. **Tastings cannot be scheduled while other private events are being hosted.**

Wedding Party Host

A Senior Staff Member, solely dedicated to the wedding party, is assigned to take care of the specific needs of the wedded pair. From fluffing the dress train just before walking down the aisle, to fetching glasses of champagne, to boxing up leftover wedding cake, at the end of the reception, every last detail is accounted for.

Non Alcoholic Beverages

Coffee, Tea, Soft Drinks and Iced Tea is built into your menu package for the duration of the event. Premium beverages are also available to customize your selection.

Kids Menu

We are happy to offer a discounted menu for kids 12 and under. Please speak to your Event Coordinator about the kid friendly menu options available.

Handicapped Accessibility

The entire first floor of the Manor House, Tent and all outdoor grounds are all handicapped accessible.

The second floor of the house are not handicapped accessible.

The first floor of the Garden House is equipped with an accessible restroom.

There is also a handicapped accessible parking area next to the ramp leading to the Garden House.

If you have any guests who need assistance, please let us know so we can best accommodate.

**"We received so many compliments about how beautiful
the venue was and how great the food was."**

— Nina

Local Hotels

*** Hyatt Place Baltimore/BWI Airport ***

410.859.3366

940 International Drive, Linthicum 21090 - 2.05mi

*** Hilton Baltimore/BWI Airport ***

410.694.0808

1739 West Nursery Road, Linthicum 21090 - 2.15mi

*** Homewood Suites BWI ***

410.684.6100

1181 Winterson Road, Linthicum 21090 - 1.88mi

*** Staybridge Suites ***

410.850.5661

1301 Winterson Road, Linthicum 21090 - 1.88mi

*** DoubleTree by Hilton Baltimore - BWI ***

410.694.0555

890 Elkridge Landing Rd, Linthicum Heights, MD 21090 - 2.00mi

The Westin Baltimore - BWI

443.577.2300

1110 Old Elkridge Landing Rd, Linthicum Heights, MD 21090 - 1.1mi

*** Hilton Garden Inn BWI Airport ***

410.691.0500

1516 Aero Drive, Linthicum 21090 - 2.48mi

Marriott BWI

410.859.8300

1743 West Nursery Road, Linthicum 21090 - 2.18mi

Provides limited free shuttle service to and from The Elkridge Furnace Inn

Mileage provided is distance to the hotel from The Elkridge Furnace Inn.

When considering hotels shuttle service is very important and all hotels operate differently.

Please make sure the hotel is clear on how their shuttle service operates and if there are any fees involved.

Recommended Vendors

Photographers:

Laura Black 410.363.8103
pictures@laurablackphotography.com
Photography by Brea 443.465.9831
bybrea.com, brea@bybrea.com
Dani Leigh 410.599.2866
dani@danileighphotography.com
Alicia Wiley Photography
hello@aliciawiley.com
aliciawileyphotography.com
Philip Weber Photography 443.804.3405
philipweberphotography.com
Tyler Rieth Photography 443.243.0582
tylerrieth.com, tyler@Tylerrieth.com
Photos by Kintz 240.506.2904
photosbykintz.com
Marlayna Photography
marlaynaphotography.com

Videographers:

Steve Hardy 410.963.3419
eventlenz.com, steve@eventlenz.com

Music:

Morgan Williams DJ 443.370.8295
morganwilliamsdj.com
Dapper DJs 301.992.1378
thedapperdjs.com
ID Pro DJ
idprodj.com
Shew-sical Entertainment 888.743.9742
shew-sical.com
Bill Marsh DJ 410.724.5050
carlysleentertainment.com
The Antares Musicians 410.788.6442
antaresmusicians.com
Meredith Mancini Harpist 301.953.7912
3mharp.com

Florists:

Flowers by Eden, Eve Thompson
443.364.8815
flowersbyeden.com
Kate Campbell
loveandlusterfloral.com
Wicked Willow 410.925.7990
wickedwillow.com
The Petal Pusher 410.859.9292
thepetalpusher.net
Willow Oak Nursery (410) 551-2237
willowoakherbs.com

Make Up Artist:

Lexi Martinez
lmartistrybooking@gmail.com
Ryan Ibrahim
blendevent.com

Transportation:

Bayside Limousines 410.269.0000
baysidelimo.com

Officiant:

Reverend Laura Cannon 443.562.4709
devinetransformation.com
Reverend Chris Adams 410.796.9490
revchrisadams.com
Cheri Putnum Carroll (non-denominational)
240.475.9777
Hilary Stishan (non-denominational)
410.262.8028
Rabbi Kenneth Block 410.459.6161
rabbionthego.com

Please note that professionals listed are included because of a long standing working relationship we have with them. We do not take paid advertisements and we do not guarantee their services. Contracts with vendors are separate from contracts with The Elkridge Furnace Inn. We reserve the right to make changes to this listing as we feel is appropriate.

The Fine Print

Smoking is not permitted inside any building, under the tent or on any porch.

For safety and environmental reasons we cannot allow any rice, birdseed, metallic confetti or potpourri to be thrown.

All candles used at the Inn must be enclosed; this is a Howard County Ordinance, not a house rule.

All vendors are subject to approval by *The Weckers, Inc.*

The Wecker's Inc. reserves the right to require reduction in volume level of any amplified sounds.

Site visits by appointment only, please.

If you bring personal property to the Inn for a function you should assign responsibility to a friend or family member to collect it immediately upon completion of the function, and to be responsible for its safe return to you. This might include, but is not limited to, decorations, photos, flowers, cake knives, toasting glasses, guest books, etc. Items left after your function will be considered abandoned property. *The Wecker's, Inc.* cannot be held responsible for abandoned personal property.

Children are welcome, however, for their safety and for the protection of the property they must be supervised at all times.

If you are providing your own items or services, such as flowers or other decorations, you must provide your own equipment. Decorations are not permitted to be placed on the walls or the chandeliers. Nothing may be taped, stapled, nailed, or otherwise permanently attached to any structure. Decorations to be placed in or about the Inn by the client should be pre-approved by *the Weckers, Inc.* All decorations placed in or about the Inn by the client or any individual or agency engaged by the client must be removed upon the closing of the function, unless other arrangements have been made in writing with *The Wecker's, Inc.*

The first floor of the Inn is handicapped accessible, complete with a restroom.

Please inform us in advance of accessibility requirements, or of any other special needs your guests may have.

No dates are booked at the Inn until a Standard Catering Contract and/or Banquet Contract have been signed and the required non-refundable initial deposit has been made. An additional payment, in the amount of 25% of the remaining balance is due no later than 180 days prior to the contracted function date, and another 50% of the remaining balance is due no later than 90 days prior to the contracted function date with the balance paid in full no later than ten days prior to the contacted function date.

The Wecker's Inc. requires a security deposit of \$500.00 in check form for functions of 50 guests or more. *The Wecker's Inc.* will hold the security deposit no longer than one week after the function. The security deposit will be forfeited, in whole or in part, if

The Wecker's Inc. determine that any or all of the following occur, which shall include, but not be limited to: missing items owned by *The Wecker's Inc.*, unreasonable wear and tear to any structure and anything therein or about, unreasonable debris left by the client, any non-paid additional time above and beyond the contractual hours of the rental contract, etc.

If a wedding ceremony is to be held at the Inn the Wedding Party may arrive up to one hour prior to the contracted start time to prepare at no additional charge. Every hour before one hour prior to the start time is an additional \$200. Flowers, cakes, music, etc. being dropped off or set up should arrive within the above timeframe. Guests arriving for a wedding ceremony are welcome starting 30 minutes prior to the ceremony start time. There is a one half hour grace period after the contracted end time of the function for gift gathering, clean up, final farewells, etc. Special arrangements can be made for additional time before and/or after the contracted function times, but are subject to additional rental charges, and are at the discretion of *The Wecker's Inc.*

