

WEDDINGS

CIRCA

1744

ELK RIDGE

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

Menus can be 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.



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W E L C O M E

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. Our seasoned professionals are here to partner with you on your Wedding Journey 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 an email! We are here for you every step of the way!

efievents@elkridgefurnaceinn.com

410.379.9336

Cheers!

THE ELKRIDGE
FURNACE INN

Reasons to book with us -

Figuring out where and when you are going to have your wedding is 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...

From the initial tour to your send-off, we are involved in all the details! 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 with locally-sourced, farm-fresh fresh ingredients

We are chef-owned and operated which means your menu will be exciting, delicious, and leave your guests raving for years to come. Award-winning Chef Dan Wecker hand-crafts each plate himself. Let us help you create a menu that will WOW your guests.

03

We make your wedding one of a kind - in Historic Elegance

We want your wedding to reflect two unique people joining as one. Have fun, be creative and dream with us. With our team's guidance and expertise, you have the ability to customize your menu choices and personalize spaces. Our couples become an important part of our historic roots and natural setting.

04

Location. Location. Location.

The Elkridge Furnace Inn is such a convenient location. We are 3 miles away from numerous BWI hotels many of which offer *complimentary shuttle service*, 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 we have into everything we do. After over three decades of making memories, we have accumulated quite a reputation we are so proud of and we are beyond thankful for every single couple who has made us a part of their special day.

Rental Pricing



@icarusimage

Our rental packages cover 5 hours starting at the beginning of your ceremony.

Saturday brunch wedding rentals are 4 hours and must end by 3pm.

WHAT'S INCLUDED?

Tables & chairs for up to 220 guests with many different table shapes and size options to make the space your own

Our perfect-for-all-seasons **climate-controlled celebration tent** with ballroom floors, elegant draping, and floral features

Double-skirted **white linens, china, flatware,** and **glassware** for your bar and guest tables

Serving staff and bartenders (paid through your service fee on food and beverage)

Free parking on the property, including handicap-accessible spaces

Both **indoor and outdoor options** for your ceremony.

MAY, JUNE, SEPTEMBER & OCTOBER

Friday/Sunday: \$5,000

Saturday Brunch: \$3,500

Saturday Evening: \$6,800

APRIL, JULY, AUGUST, NOVEMBER

Friday/Sunday: \$4,200

Saturday Brunch: \$3,000

Saturday Evening: \$6,000

DECEMBER - MARCH

Friday/Sunday: \$3,000

Saturday Brunch: \$2,500

Saturday Evening: \$5,000

Add an **All-Day Block** for an additional **\$1,800** which includes arrival as early as 10:00 a.m. and assures no other events are booked in the Manor House on your wedding day. All other rental packages include a 1-hour complimentary early arrival.

MINIMUMS

There may be minimum guest counts associated with your wedding date. This number will be listed on your contract and worked out before you book with us. **Saturday evenings have a 100-adult minimum.**

CEREMONY FEE/\$800

Includes white resin chairs, custom floor plan and help with placing certain aisle decor.

COORDINATION FEE/\$1850

This covers planning with our team of professionals, tastings & consultations as well as your day of management team.

STAFFING FEE

23% surcharge on Food + Beverage

ADDITIONAL TIME

Extra Early Arrival: \$250/hr

Event Time: \$1000/hr or \$600 for half hour

HOLIDAY RENTALS

All events occurring on a holiday will be charged that month's Saturday rate plus an additional 20% on all facility and staffing fees*

**ask your coordination staff if your date applies*

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 feel, stations provide choices for mood and varied dietary needs. Alternatively, a formal plated dinner is organized and time-efficient. Our talented culinary team creates everything from fine to casual dining options, so we have you covered in either direction.

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

As you plan your menu and tastings, your event planner can answer your questions and guide your choices. We love creativity and seasonality along with understanding the importance of crowd-pleasers.

"We don't buy food, we make it." - CHEF DAN WECKER

No. 3 --- Match meals to your relationship

A fun option to adding a touch of sentimentality to your wedding is to think about how food relates to your courtship and personalities. If the two of you are breakfast people, maybe include a waffle bar. If you got engaged in Italy, pizza, pasta and arancini could be featured in your lineup.

No. 4 --- Seasonal foods

In Maryland, we're blessed with all four seasons. Those tying the knot in the winter may want to take advantage of root vegetables and squashes while summer ceremonies call for the bounty of kitchen garden specials. Using locally-sourced, seasonal items will make your wedding menu more eco-friendly, too!

No. 5 --- Dietary restrictions

There's a good chance several of your guests will have dietary restrictions. You will want to leave space for them to indicate dietary restrictions on your wedding RSVP card. This information is then easily placed on your online guest list so our Kitchen Team will make those important adjustments.



Cocktail Hour



What Is Cocktail Hour?

The vows have been said, the rings have been exchanged. Now, it's time to celebrate! We start with a VIP toast in our outdoor alcove for the bridal party and VIP family members. This ensures you get to savor the moment and taste your hors d'oeuvres before family picture time.

For your guests, it's time to mingle in our side yard and Manor House!

Your catering package includes TWO displayed hors d'oeuvres and THREE passed hors d'oeuvres.

DISPLAYED HORS D'OEUVRES (choose 2)

Roasted Garlic or Seasonal Hummus served with seasoned Pita Points, Crudité & Spiced Olives

Seasonal Fresh Fruit Display

Seasonal Fruit & Cheese Display – seasonal confiture, mustards served with crostini

Vegetable Crudite Display - With House-made Tapenade

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

Signature & Imported Cheese – With Assorted Crackers or crostini

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

Vegetable Tempura– Seasonal vegetables with Sweet Chili dipping sauce

Classic Hot Crab Dip - With Gruyere Cheese

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

Charcuterie Display & House-Made Salami Cornichons, House Made Mustard & Crostini (Add \$2.00)

House Cured Gravlax Display – with Cucumber, Capers, Red Onion, Dill Cream and Crostini (Add \$2)

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 \$4.00)

Flatbread Display Choose 3: Margarita, Arugula, Pesto, Asiago, & Pancetta, Creamy Crab, Mediterranean or

BBQ Chicken with Red Onion, Cheddar & Smokey BBQ

Raw Bar - Shrimp & Local Oysters served with house-made cocktail sauce, horseradish, and lemon slices. Market Pricing.

... and more!



PASSED HORS D'OEUVRES (choose 3)

- Pigs-in-a-Blanket**— Koshers 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 & Cheese
- 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
- Bourbon & Mint Glazed Fruit Skewers**
- Mini Vegetable Samosas**
- Mini Crab Cakes on Old Bay Crouton** (Add \$2.00)
- Bacon Wrapped Scallops or Shrimp** (Add \$2.00)
- Shrimp Cocktail with Spicy Remoulade** (Add \$2.00)
- 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)





Stations

Our Themed Stations create a buffet service style where our staff will help serve your guests.

SINGLE STATION PACKAGE

TWO MAIN COURSES \$80

THREE MAIN COURSES \$85

**for weddings over 100 guests we will duplicate your station to ease service*

TWO STATION PACKAGE

CHOOSE 2 DIFFERENT STATIONS \$90

**85 guest minimum for this option*

ITALIAN STATION

CHOOSE 2 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

SIDES: Lemon Blanched Asparagus, Seasonal Risotto, Spinach Salad with Mozzarella and Marinated Tomatoes, Focaccia Bread served with Sweet Whipped Parsley Butter

MEDITERRANEAN STATION

CHOOSE 2 ENTREES: 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)

SIDES: 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

FAJITA STATION*

ENTREES: Grilled, Sliced Chicken & Skirt Steak

SIDES: Sautéed Fajita Vegetables, Red Beans and Rice, Pico de Gallo, Corn and Black Bean Relish, Sour Cream, Shredded Cheese & Warm Tortillas

**Taco Station with Seasoned and Ground Chicken and Beef also available*

CHESAPEAKE STATION

ENTREES: Old Bay Dusted Crab Cakes with Citrus Scallion Aioli & Maryland Rockfish

SIDES: 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

ENTREES: Grilled, Sliced Chicken & Skirt Steak

SIDES: 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 (Add Third Dip \$2.00)

FRENCH STATION

ENTREES : Beef Bourguignon & Coq Au Vin

SIDES: 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

CHOOSE YOUR FIRST ENTREE: Braised Short Ribs in Red Wine Sauce OR Filet Tips with Mushroom Masala (Add \$1.00)

CHOOSE YOUR SECOND ENTREE: Atlantic Salmon in Lemon Butter Caper Sauce OR Maryland Crab Cakes (Add \$1.00)

SIDES: Roasted Rosemary Potatoes, Seasonal Vegetable Medley, Garden Greens Salad with Balsamic Vinaigrette and Assorted Rolls with Whipped Butter

STEAK AND POTATO STATION

CHEF CARVES: NY Strip & Beef Tenderloin

SIDES: Roasted Rosemary Potatoes; Honey Glazed Carrots; Potato Leek Soup; Assorted Dinner Rolls and Sweet Whipped Butter (Add \$2.00)



@samcoplandphoto

THAI STATION

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

CARVING STATION

CHEF CARVED CHOICE OF TWO: Brown Sugar Glazed Ham | Pork Tenderloin | House Smoked Turkey Breast | Beef Tenderloin (Add \$2.00)
SIDES: Served with Scalloped Potatoes, Seasonal Vegetable Medley, Garden Greens Salad with Vegetable Garniture and Champagne Vinaigrette, Freshly Baked Rolls with Whipped Butter

INDIAN STATION

ENTREES: Chicken Tikka Masala & Potato "aloo" Curry & Vegetarian Biryani
SIDES: Roasted Cauliflower; Cucumber and Tomato Salad with Raita Dressing; House-grilled Naan

BUILD YOUR OWN PASTA STATION

Made to Order Pasta
CHOOSE 5 TOPPINGS: Asparagus Tips | Sautéed Peppers | Mushrooms | Sundried Tomatoes | Artichoke Hearts | Scallions, Roasted Red Peppers | Broccoli | Olives
CHOOSE 2 PROTEINS: Grilled Chicken | House Made Sausage | Meatballs | Shrimp/Scallops (Add \$1.00)
CHOOSE 2 SAUCES: Marinara | Pesto | Garlic Cream | Alfredo Sauce
SIDES: Caesar Salad, Italian Bread with Whipped Butter

BRUNCH STATION

CHOOSE 2 ENTREES: Cinnamon French Toast with Maple Syrup | 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)
SIDES: Potatoes O'Brien, House Made Sausage and Bacon, Fresh Fruit Salad and Croissants with Sweet Whipped Butter

BUILD YOUR OWN OMELET STATION

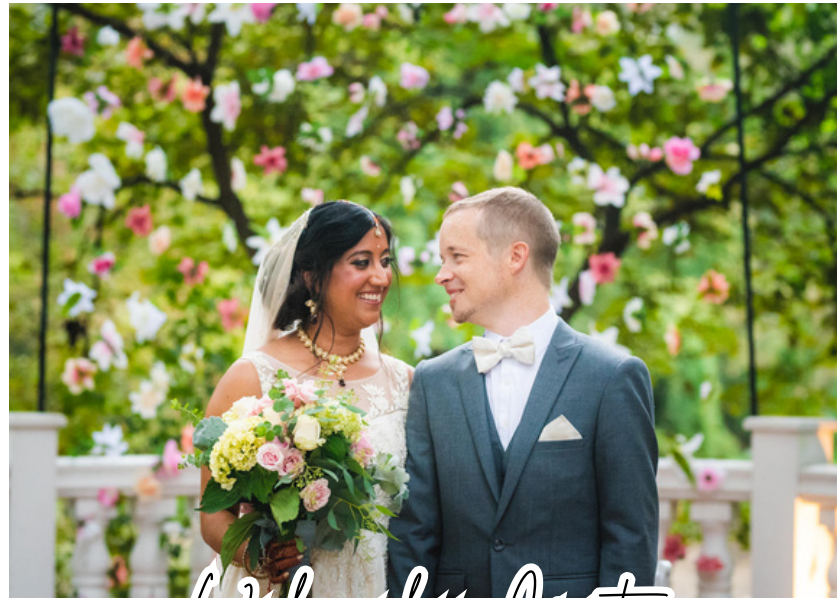
Chef Making Omelets to Order with Chopped Ham, Crumbled Applewood Smoked Bacon, Spinach, Onions, Red & Green Peppers, Cheddar Cheese, Pepper Jack Cheese and Feta Cheese

*Action Stations Add \$100 per Chef

THREE ENTREE CUSTOM STATION \$85/GUEST

ENTREES: Choose 3*
SIDES: Choose 2*
SALAD: Choose 1*
BREAD: Choose 1*

*FROM OUR PLATED MAINS SELECTION



*We have been Creating
 Lasting Wedding Memories
 for Thirty Years!*

Plated Meals



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)

The Plated Meal – What is it?

When it comes to menu service styles, the most traditional option is the plated meal.

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. Special allergy needs can be met with prior notice.

If you are giving guests the option to select their menu choice use your RSVP card or a link to your wedding website. It's that easy!

ONE UNIFORM ENTREE \$70
CHOICE OF MAIN COURSE \$75
DUET PLATE \$80

MAIN COURSE

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

Smoked Turkey Breast Roulade

Herb Crusted Pork Tenderloin with Tarragon Mustard (Add \$1)

Marinated Flank Steak (Add \$3)

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 \$2.50/\$2.00*)

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 Beans
 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

Sauces

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
 Grilled 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)



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 buffet with three miniature dessert options
4. Couples cutting cake with a dessert bar

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

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!

Let's Talk
Dessert!

Let us Help With Favors!
Looking for an unforgettable favor for your guests that no one will leave behind? Talk to your coordinator about wrapped desserts! These individual bites can be prepared by our kitchen and taken off your to-do list!



OPEN BAR PACKAGES

BEER & WINE ONLY - \$28 / guest

Choice of 4 Beers & 4 Wines from our House Selection

BEER, WINE, & SIGNATURE - \$35 / guest

Choice of 4 Beers and 4 Wines
& One Signature Cocktail from approved list.

HOUSE FULL BAR PACKAGE - \$40/ guest

Choice of 4 Beers and 4 Wines
Deep Eddy's Vodka, Beefeater Gin, Seagrams 7 Whiskey, Dewar's Scotch, Bacardi Rum, Jose Cuervo Tequila, Jim Beam Bourbon, Two Signature Cocktails from approved list.

SELECT FULL BAR PACKAGE - \$45 / guest

Choice of 4 Beers and 4 Wines
Tito's Vodka, Bombay Sapphire Gin Crown Royal Whiskey, Johnny Walker Red, Pussers Navy Rum, Casamigos Tequila, Jim Beam Bourbon, Two Signature Cocktails from approved list.

PREMIUM FULL BAR PACKAGE - \$50 / guest

Choice of 4 Beers and 4 Wines
Belvedere Vodka, Hendricks Gin, Four Roses Single Barrel Bourbon, Johnny Walker Black, Papas Pilar Rum, Patron Tequila, Glenlivet Whiskey, Two Signature Cocktails from approved list.

GOOD-TO-KNOWS:

*Price is for ALL GUESTS over 21.

*Package includes 4 Hours of Service during your reception.

Complimentary wine and beer provided for the bridal party for the one hour early arrival.

NO OUTSIDE LIQUOR MAY BE BROUGHT ONTO THE PREMISES BY YOU OR ANY OF YOUR GUESTS AS PER OUR HOWARD COUNTY LIQUOR LICENSE REGULATIONS. THERE WILL BE A \$500 CHARGE IF VIOLATED.

BEER

- Guinness Draught / Blonde (16 Oz Can)
- Assorted White Claws
- High Noon
- Heineken
- Bud Light
- Coors Light
- Miller Light
- Blue Moon
- Stella Artois
- Yuengling
- Corona
- Dogfish Head 60 Min IPA
- Heavy Seas Loose Cannon IPA

WINE VARIETIES

- Sauvignon Blanc
- Pinot Grigio
- Chardonnay
- Moscato
- Riesling
- Rosé
- Pinot Noir
- Merlot
- Cabernet Sauvignon
- Prosecco
- Brut Champagne

signature cocktails



ADDITIONAL OPTIONS

Welcome Cocktail for your guests before the Ceremony for \$8 / guest

Table Wine Service during dinner - \$6 / guest

Champagne Toast preset on your guests tables just in time for a Welcome Speech or Toast! - \$4 / guest

SUGGESTED OPTIONS

BLUSHING BRIDE

your choice of sparkling wine or champagne paired with peach schnapps and a splash of grenadine. Dress the cocktail up with a berry or mint leaf!

MOSCOW MULE

Classic! Vodka, spicy ginger beer, lime juice, and a wedge of fresh lime all served in a copper mug. Ask about our Kentucky Mule if you're looking for something with some added spice!

SEASONAL SANGRIA

Your choice of red or white sangria --- made in house with fruit and seasonal options.

ORANGE CRUSH

This cocktail is a crowd pleaser with orange juice, triple sec, sprite, and orange vodka.

PALOMA

A drink that tastes like dancing to your favorite song! Tequila, grapefruit, club soda, and lime make this drink feel like a party!

DARK AND STORMY

Dark rum and gingerbeer will feel like a warm hug for all your guests!

MOJITO

Keep it bright and zesty with mint picked fresh from our garden, sweet syrup, and smooth vodka.

WHISKEY SOUR

This old favorite keeps it real! Ask about substituting the whiskey with amaretto or gin to make it your own.

DIRTY SHIRLEY

Oh, nostalgia! Grenadine, sprite, and vodka. Perfect!

*other ideas? let your event manager know and we will work with you to customize your cocktails!
some items require additional charge.*

Late Night Snacks

FRENCH FRY STATION - \$8 / guest

Would you like fries with your reception? Enjoy sweet potato, waffle, and classic fry varieties set up alongside an array of dipping sauces.

PRETZEL PAIRING - \$8 / guest

New favorite midnight snack alert: Soft pretzels paired with individual packets of mustard and cheese! We're pretty sure this won't survive the reception.

CHEESE AND CHARCUTERIE SPREAD - \$12 / guest

Not all late night snacks have to be loaded with sugar—or salt. Here's a feast-worthy display for your very own charcuterie buffet, complete with all the best cheese and fruit additions.

SLIDERS - \$10 / guest

Sliders are one of the most classic wedding finger food ideas. They're always a hit, especially when served in mini baskets with french fries. Choose between Beef, Chicken, Pulled Pork, Veggie Panini's, and Mini Philly Cheesesteaks.

CORN DOGS - \$10 / guest

Nostalgia never tasted so good. Alternatively, you can serve hot dogs and set up a condiment station for guests to add their own toppings.

PIZZA - \$10 / guest

When in doubt, pizza. Choose a few varieties to be served on a station or go with our gourmet flatbreads.

FRIED CHICKEN SKEWERS - \$10 / guest

Crispy chicken kabobs will definitely hit the spot. Pair with assorted dips and you have a delicious easy to eat late night snack. Add Mini Waffles for a sweet and salty pairing!

GRILLED CHEESE & TOMATO SOUP SHOOTERS - \$10 / guest

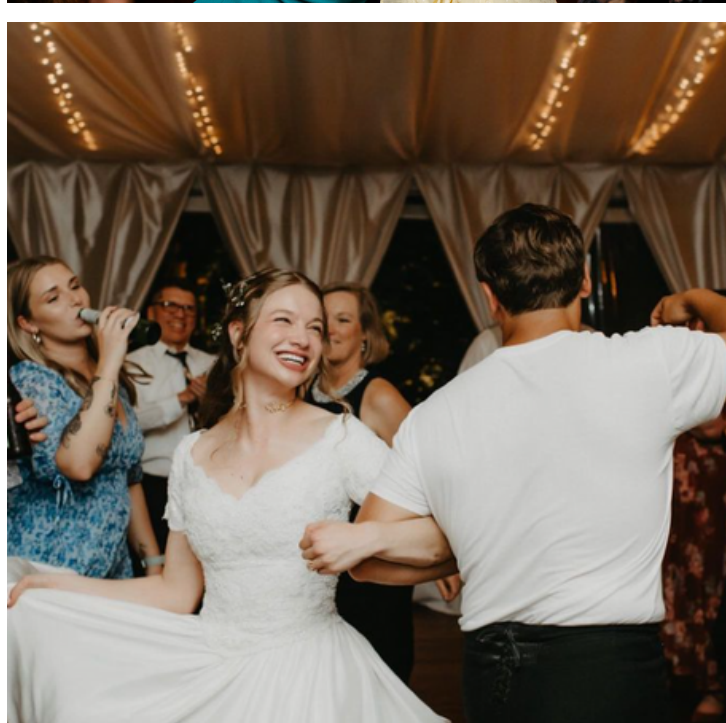
You can't go wrong with this comfort food favorite. Not only do these miniature grilled cheese sandwiches look cute, but they're perfectly sized for dipping into a shot glass of tomato soup.

TACOS - \$10 / guest

We don't know about you, but we're always in the mood for Mexican. Garnish mini tacos with veggies and serve them with lime wedges for an adorable wedding finger food idea.

COOKIE & MILK SHOOTERS - \$8 / guest

It's almost too cute to eat! Fill a glass with regular or chocolate milk and top off with chocolate chip cookies for a dessert that's sweet and unforgettable.



MEET 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. The abandoned circa 1744 Tavern, 1810 Manor House and 1830 Brick House were in serious disrepair. Their bid to operate a restaurant on-site had been accepted! The Wecker family took on the task of restoration, opening for the first time as a catering facility in 1992, a restaurant in 1994, and professional kitchens in 1996, but they've never stopped improving! 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 vision. 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 during a four-and-a-half-year apprenticeship where he mastered all the disciplines of the French Kitchen. With an additional passion for geography, history, wine, and terroir, it all comes together to create wedding memories that will last a lifetime.

Cheers!

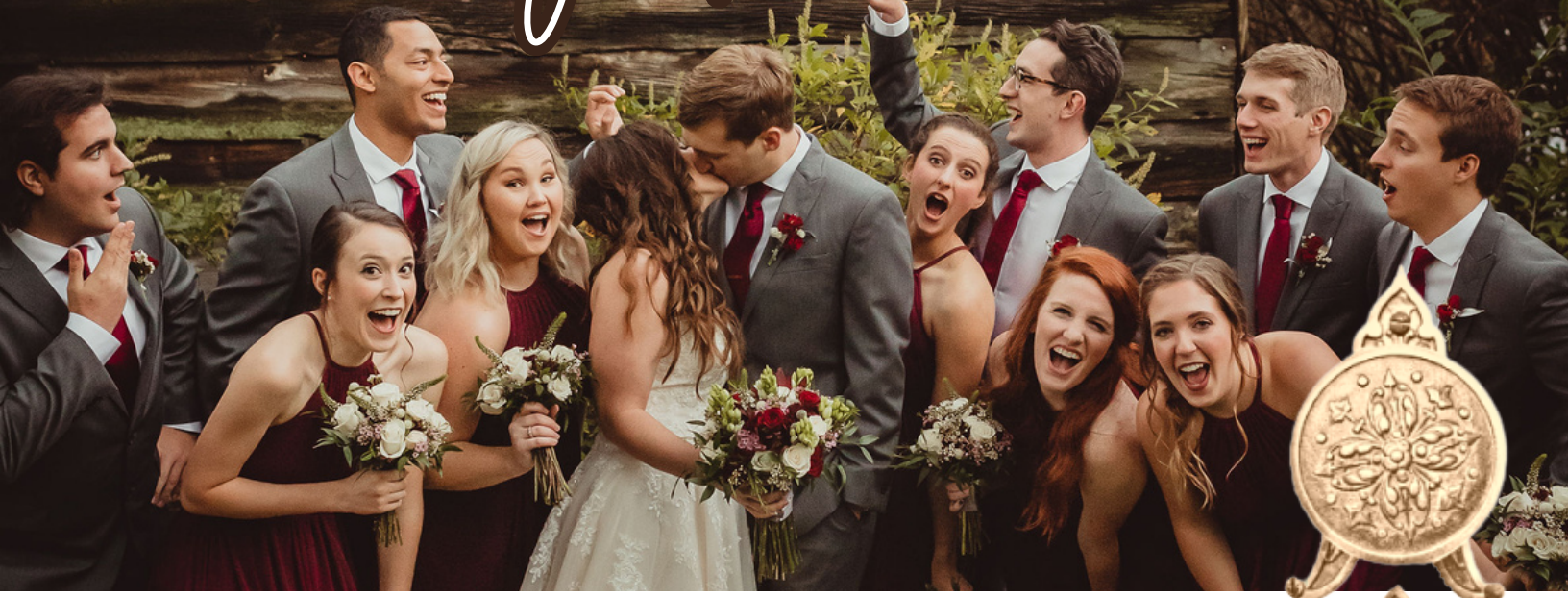
- Dan + Donna Wecker



**MARYLAND
TOURISM
COALITION**

best small business 2023

Ready To Book?



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

Steps to book:

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

Have questions?

Contact us anytime
 efievents@elkridgefurnaceinn.com
 410.379.9336

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