

2024 EDITION

THE ELKRIDGE FURNACE INN AND GARDEN HOUSE

# Daytime Celebrations

CIRCA

1744

ELKRIDGE  
FURNACE INN



# PRICING

## FACILITY RENTAL

Base rentals are 3 Hours for most events and 1-2 hours for a cocktail event. Daytime celebrations start no later than 1:00 pm. Your event specialist will be happy to provide you with a formal proposal once we know your basic details.

### DAYTIME WEEKDAY RATES

Ellicott / Dorsey / Carroll / Patapsco Rooms

*\$100 per room (20 guests maximum per room)*

Manor House Tent \$600

Garden House Tent \$350

### FRIDAY, SATURDAY & SUNDAY

#### BRUNCH RATES

Ellicott / Dorsey / Carroll / Patapsco Rooms

*\$100 per room (20 guests maximum per room)*

Manor House Tent \$850

Garden House Tent \$600

### Event Space Guest Count

Manor House – 1st Floor

Ellicott Room 20 or Dorsey Room 20

Ellicott/Dorsey/Old Kitchen 40 w/ Buffet

Manor House – 2nd Floor

Carroll Room 20 or Patapsco Room 20

Manor Tent 160 with stations or 180 for a plated meal

Tavern Calvert Room maximum 18

Tavern Philip's maximum 10

Tavern Banneker/Philip's up to 25

Garden House Venue 20-75 maximum

## STAFFING FEE

22% surcharge on Food + Beverage provides the staffing for your party including host/manager, servers and bartenders where applicable.



## WHAT'S INCLUDED?

Tables & chairs for up to \*160-180 guests

Climate Control System in Tented Spaces

White linens & Cloth Napkins

Flatware, China, Glassware

Staff is covered by a fixed percentage reflected by your food & beverage totals based on your guest count.

Free parking is just steps away from the entrance of the Manor/Garden House plus handicapped parking spaces and ramps make our facility accessible.

Limited Décor for modest table arrangements

Easels & Marquee Parking Sign are available.

Depending on your rented space, microphone, projector, screen, and 80inch flat screen available for additional fee. We welcome all licensed & insured vendors, excluding caterer.

*\*Our Manor House Celebration Tent can accommodate up to 240 with an additional tent extension rental.*



# THE ELKRIDGE FURNACE INN

## \*LIMITED BRUNCH MENU

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\$44 ++ per person  
best for groups of 12 - 40 guests

### STARTER

Assorted Seasonal Fruit Cup

or

Greens of the Moment Salad

*with house-made champagne vinaigrette*

### MAIN COURSE *(GUEST to choose on the day of your event)*

Pan Roasted Salmon

*fresh dill, capers preserved lemon  
crème fraîche*

Seafood Crepe

*nantua sauce*

Shrimp and Grits

*pan seared shrimp, buttered grits  
creole sauce, eggs over easy*

Denver Omelette

Poached Eggs Benedict

*canadian bacon, english muffin  
house-made hollandaise*

Quiche du Jour

### SIDES *(HOST to choose two sides)*

Bacon

House-Made Breakfast Sausage

Potato Galette

Potatoes O'Brien

Fruit Salad

Garden Greens of the Moment

Seasonal Vegetable Medley

House-Made Turkey Sausage

### ALSO INCLUDES

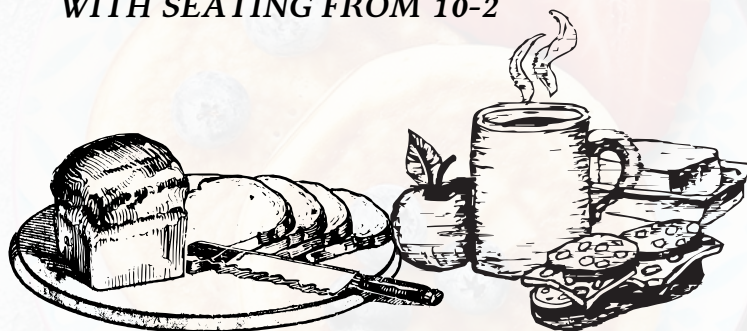
Non-Alcoholic Beverages

coffee, hot tea, iced tea, soft drinks

one glass of juice

*Add Bottomless Mimosas for \$16/guest*

*\*AVAILABLE ON SUNDAYS  
WITH SEATING FROM 10-2*





# BUFFET

**Double Entrée Buffet: \$40/guest ++**

**Triple Entrée Buffet: \$46/guest ++**

**Buffet pricing includes choice of main course(s), two sides, warm rolls with whipped butter and salad**  
(Garden Greens, Fruit or Caesar Salad), **non-alcoholic beverage package** (soft drinks, coffee, iced, tea, hot teas)

- *There is a minimum Guest Count of 20 people for Buffet Service*
- *Daytime pricing is for events starting at 1:00 or earlier*

## **Sides:**

### **Potato Dauphinoise**

*Scalloped Potatoes with Cheese, Garlic and Cream*

### **Potato O'Brien**

*Sautéed cubed potatoes with sweet peppers and onion*

### **Lyonnais Potatoes**

*Sliced Potato Sautéed with Onions*

### **Seasonal Vegetable Medley**

### **Scrambled Eggs**

### **Turkey Sausage**

### **Bacon**

### **House Made Maple Sausage**

### **Fruit Salad**

### **Cheesy Grits**

## **Mains:**

### **Herbes de Provence Roasted Chicken**

*Add Maryland Crab Sauce (+\$2/guest)*

### **Fontina & Prosciutto Stuffed Chicken**

*Choice of Marsala, Marinara or Garlic Cream Sauce*

### **Seared Salmon**

*Lemon Caper Butter Sauce or Orange Glazed with Berry Salsa*

### **Made to Order Omelets**

*Selection of Diced Ham, Crumbled Pork Sausage, Spinach, Onions, Tomatoes, Mushrooms, Roasted Peppers, Shredded Cheddar Cheese, Feta (Choose 5 maximum)*  
(+100.00 for Chef Attendant)

### **French Toast**

*Grand Marnier Butter Maple Syrup*

### **Quiche**

*Choice of Broccoli and Cheddar; Bacon, Onion and Cheese; Roasted Red Pepper, Spinach and cheese; Seafood, crab and shrimp (+3/guest)*

### **House-made Biscuits with Sausage Gravy**

**Filet Tips with a Creamy Dijonaise Sauce**  
(+\$3/guest)





# THE ELKRIDGE FURNACE INN AND GARDEN HOUSE



## Private

### TEA PACKAGES



#### **3 COURSE TEA SERVICE (\*\$40 PER GUEST)**

*start time between 11:00 - 1pm*

##### *STARTER COURSE*

- Scone du Jour Served with Clotted Cream & Jam

##### *SAVORY COURSE*

- Quiche du Jour
- Two Tea Savories & One Deluxe Savory

##### *SWEETS COURSE*

- Tea Bread Served and Two Tea Sweets
- Sorbet du Jour

#### **BUBBLY BAR (\$22 PER GUEST)**

*Refreshed for 2 hours*

- Prosecco, Brut Champagne & Rosé
- Assorted Juices
- Assorted Berries & Fruit to garnish

#### **CLASSIC MIMOSA BAR (\$18 PER GUEST)**

*Refreshed for 2 hours*

*\*15 guest minimum for our private tea service with paired teas*

*\*\*facility/room rentals, tax & 20% service fee additional*







# Menu

## OPTIONS



THE ELKRIDGE FURNACE INN

### SCONE DU JOUR

#### TEA SAVORIES (CHOOSE 2)

Tea Sandwiches: Watercress / Roasted Red Pepper / Chicken Salad / Grilled Chicken with Tapenade, Lettuce, Tomato / Chef's Turkey / Ham & Swiss / Ham and Pimento Spread

Savory Bites: Mediterranean Caprese Skewer with Mozzarella, Tomato, Artichoke, Olive / Roasted Vegetables in a Puff Pastry Cup / Spinach, Tomato, Feta Tartelette / Honey Rosemary Chicken Brochette / Chicken Salad Tartelette

#### DELUXE TEA SAVORIES (CHOOSE 1)

Shrimp Toast / Cured Salmon Tea Sandwich with Cucumber / Shrimp Salad Tartelette or Tea Sandwich / Crab and Cheese Dip Tartelette / Bacon Wrapped Water Chestnut with BBQ Sauce / Roast Beef Tea Sandwich with Lettuce, Tomato, Horseradish Mayo / Filet on a Crouton with Horseradish / Filet Tip Skewer with Bordelaise / Cranberry Spiced Meatball

#### TEA QUICK BREAD (CHOOSE 1)

Banana Walnut Bread/ Pumpkin Bread / Lemon Poppy Seed Bread / Seasonal Crumb Cake / Blueberry Muffin / Cranberry Orange Muffin / Gingerbread Cake / Chocolate Coffee Muffin

#### TEA SWEETS (CHOOSE 2)

Chocolate Bourbon Cake / Pecan Tartelette / Miniature NY Cheesecake / Raspberry Mousse in a Chocolate Cup / Chocolate Dipped Strawberry / Key Lime Tartelette / Lemon Cream Tartelette with Blueberry / Butter Cookie with Jam / Sugar Cookie / Carrot Cake with Cream Cheese Icing

### SORBET DU JOUR

*\*All final menu choices and final guest count must be submitted 14 days before your event.*

*\*\*Allergy and dietary restrictions must also be submitted at this time.*





## THE ELKRIDGE FURNACE INN

# DESSERTS

## OUR MINI COLLECTION

*For a mini dessert buffet, choose 3 from this list.*

*Package pricing includes 3 minis per guest. \$2.50 per piece.*

- Tartlets with curd or cream and fresh fruit
- Mousse Cups in Chocolate or Pastry Shell
- Mini Fruit or Nut Tarts
- Donut Holes (cinnamon sugar or 10x)
- Miniature NY Style Cheesecakes
- Mini Eclairs or Cream Puffs
- Rice Krispy Treats
- Fruit Kabobs with Chocolate Drizzle
- Dessert Shooters (add \$1 per piece)
- Cake Pops (add \$1.50 per piece)
- Cannoli (add \$1 per piece)

## DESSERT BAR IDEAS

- Displayed Cupcakes
- Full Size Cake or Pie Bar
- Cookies | Brownies + Blondies
- Cake-Style Donut Bar with 5 toppings
- Deluxe S'mores Bar
- Ice Cream Sundae Bar with 5 toppings

*Speak with your event manager for questions ,  
pricing or additional ideas! Themed cakes can add to your  
Celebration*





YOUR

Bar



## OPEN BAR PACKAGES

### **Classic Mimosa (2 hours)**

EFI staff will give you all the ingredients for bottomless classic mimosas.

Bartender not included, ingredients will be refreshed on an as needed basis

**\$18/guest (plus tax and service)**

Add assorted juices and fruit to make your own sparkling creations!

**\$4/guest additional**

### **House Beer & Wine Only (3 hours)**

Choice of 4 Beers & 4 Wines from our House Selection

**\$22 / guest (plus tax and service)**

### **\*House Full Bar Package**

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

**\$32 / guest**

### **\*Select Full Bar Package**

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

**\$38 / guest**

### **\*Premium Full Bar 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

**\$45 / guest**

***Bar package pricing is for 3 Hours of Service.***

***\*There is a minimum 35 guests for all full bars needing a bartender. Packages by consumption might be available. Talk to your event planner with other questions about our liquor service.***

***\*\*We can add a bartender for \$100***

***\*\*\*Price is for ALL GUESTS OVER 21. Our bartenders practice safe service.***

*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 sharing the most memorable Celebrations!

Cheers!

- Dan + Donna Wecker



**MARYLAND  
TOURISM  
COALITION**

best small business 2023





### ***Have questions?***

***If you don't see exactly what you want, our talented chefs and planners can customize an event for you!***

Contact us anytime  
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Elkridge, MD 21075  
410.379.9336

Visit our website & subscribe to our mailing list  
www.elkridgefurnaceinn.com

Follow Us  
IG: @elkridgefurnaceinn  
FB: The Elkridge Furnace Inn and Garden House

### ***Ready to book?***

So you got this far,... Here are the next steps to book us as your event venue!

#### **Steps to book:**

1. During your initial consultation, your EFI Hospitality Assistant 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 contract and deposit is completed your date is not secure.
3. Return your signed contract and deposit forms via our online portal.
4. Once the contract has been countersigned, you are officially booked!