

2026 EDITION

THE ELKRIDGE FURNACE INN AND GARDEN HOUSE
DAYTIME CELEBRATIONS



CIRCA 1744

ELKRIDGE
FURNACE INN



WELCOME

At The Elkridge Furnace Inn and Garden House, we celebrate the circle of life with all the joy and attention to detail it deserves. Whether an intimate gathering or large gala, our chef-inspired cuisine and unique spaces will set a tone you and your guests will remember. Let our skilled event planners partner with you through every detail.

This guide will help you get started...

FACILITY RENTAL

Base rentals are 3 Hours for most events. 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 estimated guest count, catering, and bar packages.

TUESDAY-FRIDAY RATES

Manor House Private Rooms

\$100 per room

\$300 First Floor Buy Out

Manor House Tent \$650

Garden House Complex \$400

WEEKEND RATES

Manor House Private Rooms

\$150 per room

\$500 First Floor Buy Out

Manor House Tent \$900

Garden House Complex \$650

EVENT SPACE CAPACITY

Manor First Floor

Ellicott or Dorsey each have an 18 guest maximum

-first floor buy out includes Old Kitchen & Porch

Manor House – 2nd Floor

Carroll Room 18 or Patapsco Room 18

Manor Tent 160 with buffet or 180 for a plated meal

Tavern - 2nd Floor

Tavern Calvert Room maximum 18

Tavern Philip's maximum 8

Garden House Complex 25-80

STAFFING FEE

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



WHAT'S INCLUDED

Tables & chairs along with a customized floor plan

Climate Controlled Spaces

White linen & Cloth Napkins

Flatware, China, Glassware

Free Onsite Parking

-handicapped parking spaces and ramps make our facilities fully accessible on the first floor

Limited Decor includes basic table/mantel decor

Depending on your rented space, cordless microphones, podium and 80inch smart tv available for an additional fee.

We welcome all licensed & insured vendors, excluding caterer.

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

THE ELKRIDGE FURNACE INN

Seasonal Limited Lunch

- Our 3-Course Price Fixe menu is updated seasonally from our full restaurant menu.
- This choice is for groups from 15-36 and is available between 11:30 - 1:00 pm Tuesday - Saturday at our Manor House with bookings in advance based on availability.
- \$42 per guest with final guaranteed guest count due 48 hours before your event date.
- Room fees, tax and service are additional.
- A non-refundable room fee is what secures your reservation.
- Limited Bar Service may be available with varied options.

Starter

- Greens of the Moment Salad with champagne vinaigrette or
- Chef's Signature Cream of Baltimore Soup

Main Course

- 4 seasonal selections include vegetarian and gluten free options
- Ask your event planner to provide our latest seasonal iteration

House Made Ice Cream or Sorbet

**Customization of your menu may be discussed with your planner.*



Buffet



MAIN COURSE OPTIONS:

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

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

Thick Cut French Toast
Grand Marnier Butter Maple Syrup

Quiche
Choice of Broccoli and Cheddar; Bacon, Onion and Cheese; Roasted Red Pepper, Spinach and cheese; Seafood with crab and shrimp (+2/guest)

Creamy Crab Cassoulet (+2/guest)

Made-to-Order Omelets with Chef Attendant
Diced Ham, Crumbled Pork Sausage, Spinach, Onions, Tomatoes, Mushrooms, Roasted Peppers, Shredded Cheddar Cheese, Feta (Choose 5)
+100.00 for Chef Attendant

Double Entrée Buffet: \$40/guest

Triple Entrée Buffet: \$48/guest

-plus tax and service

Buffet pricing includes choice of main course, two sides, warm rolls with whipped butter, and salad (Garden Greens, Fruit or Caesar Salad), non-alcoholic beverage package: self-serve soft drinks, coffee, iced, tea, hot teas
**minimum guest count of 20 for Buffet Service*

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 or Bacon

House-Made Maple Sausage

Fruit Salad

Cheesy Grits

Add a Bubbly Bar and Mini Dessert Display



THE ELKRIDGE FURNACE INN AND GARDEN HOUSE

Private Teas



3-COURSE AFTERNOON TEA SERVICE

start time between 11:00 - 1:00 pm

private coursed tea service with paired teas

15 guest minimum and 100 guest maximum

\$42 per guest plus facility/room rental, tax & 22% service fee

STARTER COURSE

- Scone du Jour Served with Clotted Cream & Jam

SAVORY COURSE

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

SWEETS COURSE

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

Consider adding...

CLASSIC MIMOSA (\$18) or BUBBLY BAR (\$22/GUEST)

Refreshed for 2 hours

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



Tea Menu continued...

Menu OPTIONS



SCONE DU JOUR

QUICHE 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 Puff Pastry / Spinach, Tomato, Feta Tartelette / Honey Rosemary Chicken Brochette / Chicken Salad Tartelette / Herbed Chickpea Bruschetta

DELUXE TEA SAVORY (CHOOSE 1)

Cured Salmon Tea Sandwich with Cucumber / Shrimp Salad Tartelette / 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 / Herbed Vegan Mushroom Pâté on Crouton

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

MINI 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 / 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 least a week in advance.*

*LIMITED BRUNCH

\$35 per person plus tax, gratuity and room rental
for groups of 15 - 36 guests in our restaurant on Sundays only

Create your menu...

STARTER - Host to pre-choose 2

Assorted Seasonal Fruit Cup, Greens of the Moment with champagne vinaigrette, Grilled 7-grain Breat topped with herbed goat cheese, Cream Cheese Stuffed French Toast with maple syrup, Sing House Latke with crème fraiche, Gravlax Bagel Half with cream cheese, onion & capers

MAIN COURSE SELECTION - Host to pre-choose 5

Pan Roasted Salmon

fresh dill, capers preserved lemon crème fraiche

Shrimp and Grits ~ *pan seared shrimp, buttered grits creole sauce, eggs over easy*

Power Breakfast ~ *sweet potato, quinoa, garden greens, two eggs over easy*

Seafood Crepe with a Classic Nantua Sauce

Furnace Omelette with house smoked ham & signature smoked paprika

Wild Mushroom Omelette

Eggs Benedict ~ *canadian bacon, English muffin, house-made hollandaise*

Quiche of the Day

The Deluxe - *steak, onions & egg over easy*

Smoked Andouille & Creole 3-egg Scramble

2 SIDES - Host to pre-choose 2

Taylor Pork Roll, Bacon, House-Made Breakfast Sausage, House-Made Turkey Sausage
Potato Dauphinoise, Potatoes O'Brien, Garden Greens with champagne vinaigrette, Roasted Vegetable Medley, Fruit Salad

Alcoholic/Non-Alcoholic Beverages

are ordered à la carte from your server

**Add Bottomless Mimosas for \$18/guest*

*Consider adding our plated
mini dessert trio or a
custom cake for a sweet
ending 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

Add assorted juices and fruit to make your own sparkling creations! \$4 / guest additional

House Beer & Wine Only

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

House Full Bar Package

Choice of 4 Beers and 4 Wines from our list plus McClintock Vodka, Beefeater Gin, Flor de Cana Rum, Cimarron Tequila, Bare Knuckle Bourbon, Catoctin Creek Rye, Monkey Shoulder Scotch.

Select Full Bar Package

Choice of 4 Beers and 4 Wines from our list plus Tito's Vodka, Ford's Gin, Mount Gay Rum, Espolon Tequila, Bulleit Bourbon and Rye, Glenmorangie Triple Cask Scotch \$43 / guest

Premium Full Bar Package

Choice of 4 Beers and 4 Wines from our list plus Belvedere Vodka, Hendrick's Gin, Appleton Estate Rum, Don Julio Tequila, Woodford Reserve Bourbon, Sagamore Rye, Highlandpark 12yr Scotch \$47/guest

*Bar package pricing is for 3 Hours of Service. Maryland sales tax and service fee will be added.

**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. Ask about fun N/A choices and beverage possibilities.



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 labor of love continues... With stunning views of the Patapsco River, the grounds and gardens offer both a gorgeous retreat and tasty inspiration with menus which boast an upscale farm to table theme. Our many green practices include on-site farm, composting and networking with several local farmers.

Chef Dan and Donna offer lively hospitality along with their dedicated team. Chef Dan is French-trained, has extensive wine knowledge and enjoys preparing local-seasonal and world cuisines. He is in his element pairing wines and spirits for themed dinners. Donna enjoys planning events while adding her decorative touch. Her monthly teas are enormously popular.

With additional passion for geography, history, wine and terroir, it all comes together for sharing the most memorable Celebrations!

*Cheers!
- Dan + Donna
Wecker*





Let's Chat!

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 info@elkridgefurnaceinn.com
5745 Furnace Avenue
Elkridge, MD 21075
410.379.9336

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

Follow Us
IG: @elkridgefurnaceinn
FB: 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!