



The Grand Ballroom, Simply Elegant

It's the day you have dreamed of ...

We are with you every step of the way as you plan your wedding day !

Fountains Contact information 410-749-5445 FountainsofSalisbury@gmail.com

Thank you for considering The Fountains Wedding and Conference Center for your upcoming wedding and ceremony. Our team is 100% dedicated to taking your vision and making it an affordable reality. With decades of experience, we are committed to giving you great service, delicious food, refreshing drinks, elegant ambiance and expert advice from our Sales Team throughout the planning process. Our ceremony options , indoors or out, & dressing suites will complete your vision and give you peace of mind in case of inclement weather. Inquire about our Rehearsal Dinner and Bridal Shower menus !



HOW YOU CREATE YOUR DAY WITH OUR MENU

First you will start your menu selection with your Appetizer choices. Then you will decide on either our extravagant Buffet Menu or Duet Plated Option. Either way, our menu delivers simple elegance with the option to go over the top with dessert bars, hors d'oeuvres, décor and more. Whether you want a grand buffet with a variety of crafted foods or a chef-inspired plated event, it's your choice. If there is something not on our menu, let us know and we will try and make it for you!

WHAT COMES WITH YOUR BIG DAY?

With the The Fountains' Grand Ballroom, your reception time is 4.5 hours. The room is set to your specifications with gold chiavari chairs, round or rectangular tables of 8 to 12 guests and a large dance floor. Also included are flatware, glassware, china, deluxe floor length linens, accent-colored topper or organza overlays and napkins, cake table, name card table, gift table, sweetheart table on risers or head table, LED-Themed ceiling lights, servers, set up and clean up. We also provide coordinator assistance during the menu planning process and during your reception to ensure everything is followed to your pre-planned agenda and specifications.

HOW DO I RESERVE MY DAY?

A deposit of 20% is due at time of signing to secure your date and time. A manageable payment schedule is arranged so that payments can be made over time. Final count and payment is due 14 days in advance of event date. Applicable Tax and 20% gratuity applies to all food and beverage pricing. Unless specifically contracted for, prices and availability are subject to change without notice.



Fountains' Ballroom

Elegance and sophistication create a majestic ambiance with a clean palate where individual style, theme and color accents can be expressed. A private foyer, large hardwood dance floor, high ceilings, customized LED ceiling lighting and exquisite chandeliers adorn this unique atmosphere. Room to be set to individual taste with double linens and napkins of your color choice, china, glassware, flatware, rounds or mix of rectangular, gold Chiavari chairs, sweetheart or classic headtable, DJ, cake and gift tables. An experienced wedding coordinator is always included up to and including the day of the event at The Fountains. Capacity: 350

Saturdays and Sundays **Minimum 80 guests: \$2500 Room Rental (Jan-April, Nov-Dec) \$2750.00 (May-October) ***
Fridays **Minimum 70 guests: \$1500 Room Rental (Jan-April, Nov-Dec) \$1750.00 (May-October) ***

Sweetbay Room

An intimate, charming, rustic-inspired private party room with a brick fireplace and custom built in bar. This provides an unusual and unique opportunity to entertain your guests. Room set to individual taste with double linens and napkins of your color choice, china, glassware, flatware, rounds or mix of rectangular, sweetheart table, DJ, cake and gift tables. An experienced wedding coordinator is always included up to and including the day of the event at The Fountains. Capacity: 100

Saturdays and Sundays **Minimum 50 guests: \$450 Room Rental ***
Fridays **Minimum 40 guests: \$300 Room Rental ***

The Pond, Deck Bar & Patio

A fun opportunity to pair this indoor/outdoor space with the Fountains Ballroom or Sweetbay Room as a pre-function or Appetizer Hour Space. Also available Fridays for private parties. Capacity 100 **\$300 Room Rental ***

Ceremony

The Fountains' Outdoor Brick Terrace, overlooking a lovely pond setting, or Grand Staircase provides romantic opportunities for the ideal ceremony with outstanding picture taking opportunities. Weather is never an issue as The Fountains always plans for a contingent indoor plan for your ceremony. The ceremony locale is available to you and your guests for 30 minutes in addition to your reception time. Ceremony fee includes set up of standard chairs (draped in white for indoor ceremonies), choice of floral arch or hexagonal wooden arch and unity table upon request. A one hour rehearsal time slot is provided the night before your ceremony under the guidance of our wedding coordinator, included for no additional fee.

\$650 *

***Room Rental Pricing is based on purchase of a Fountains' Wedding Package**

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WHAT ENHANCEMENTS ARE AVAILABLE?

Bride and Groom Dressing Suite Rental (3 hours prior to event start time) \$275

Additional Time in the Suites \$75/hour

Ceremony Fee ...Grand Staircase or Fountains' Terrace (+ ½ hour) *

Elegant floral arch or wooden Hexagonal backdrop included. Chairs tastefully draped in white, indoors only
\$650

There's always a back-up plan in case of inclement weather

Grand Five Point Chandelier Canopy \$795

Additional reception time \$500/ hour, available with advanced notice

Drop Down Screens for Picture Presentation with client's laptop \$225

White Chair Covers and Customer Colored Sashes (Limited Colors) \$9 per chair

Gold or Silver Chargers and Napkin Rings \$3 per person

BRIDAL PARTY LITE FARE 10 PERSON MINIMUM- \$12.50 PER PERSON

Fruit & Cheese Board, Assorted Sodas and Bottled Water. Tastefully set up in upstairs foyer when Bride/Groom Dressing Suites are purchased.

BRIDAL PARTY LUNCHEON 10 PERSON MINIMUM- \$14.50 PER PERSON

Assorted Deli Wraps, Chips, Fruit Platter, Bottled Water and Assorted Sodas. Tastefully set up in upstairs foyer when Bride/Groom Dressing Suites are purchased.

A GREAT ADDITION TO YOUR PRE-WEDDING EXPERIENCE.

Bucket of Beer, Wine or Champagne available for purchase

****No alcoholic beverages allowed to be brought into the premise. 20% Gratuity and Applicable tax applies**



LET'S BUFFET!

\$39.95 Per person

A GRAND BUFFET WITH ONE HOUR OF EXCEPTIONAL HORS D'OEUVRES, COLD SALAD, TWO CHEF-INSPIRED ENTREES, TWO ACCOMPANIMENTS, AND DINNER ROLLS

CRAVEABLE BOARDS, DIPS AND EXCEPTIONAL HORS D'OEUVRES

- Select one Displayed Board or Dip

- **Artisanal Cheese and Fruit Board**
Fresh Basil Mozzarella, Smoked Aged Gouda, Sharp Cheddar, Marbled Cheese, Creamy Provolone

- **Fresh Vegetables and Dips Board**
A generous medley of farm-fresh vegetables, antipasto skewers, & Pita Chips served with our duo dips, Creamy home-made butter-milk garlic ranch and fresh Hummus

- **Shore Crab Dip**
Creamy, slightly Cheesy and loaded with Crab. Served with our Signature Old Bay Pita Chips. Every Guest's Favorite!

- **Mediterranean Trio Dip**
A Trio of Dips, (Hummus, Yogurt Dill, and our Fountain's Signature Feta Spread) Served with Oregano Seasoned Pita Chips

- Select 3 Passed Appetizers from Below

Sea Selections

Oysters on the Half Shell (+2)
Jumbo Cocktail Shrimp (+3)
Apple-Wood Bacon BBQ Scallops (+1)
Petite Crab Bites
Crab Stuffed Mushrooms

Baby Skewers

Jerk Chicken & Pineapple Skewers
Thai Chicken Satay Skewers
Mediterranean/Balsamic Chicken
Red Pepper Skewers

Crispy Crostini

Blackened Tuna w/ Wasabi Cream
House Tomato-Herb Bruschetta
Cajun Steak and Caramelized Onion w/ Crumbled Blue Cheese

On Land/Vegetarian

Classic Italian Style Meatballs
Petite Quesadillas
Petite Spinach Phyllo Crisp Puffs
Vegetable Delight Spring Rolls
Chicken Salad Phyllo Cups
Italian Sausage in Phyllo Cups with Mustard Cream
Pan Fried Pork Dumplings



Select a Green

Sweetbay Caesar, Crisp Romaine, Garlic Croutons, Shaved Parmesan with a Creamy Caesar Dressing

Fountains' Mixed Greens, with Farm Fresh Cucumber, Tomato, Carrots, Onions and 2 Dressing Choices

The Greek Salad, Crisp Romaine, Feta Cheese, Roma Tomatoes, Cucumbers, Carrots, Greek Olives and Balsamic Dressing

Select Two Entrees

King Salmon Filet

New Zealand King Salmon with our chef's seasonal preparations (Lemon Butter or Teriyaki-sesame crust style)

Grilled Bistro Filet

Sliced Thin, Cooked Medium and served with a Port-Demi Glace

Seafood Newburg

Shrimp, Scallops and Crab in a Cream Sherry Sauce over Old-Bay white rice

Herb Pesto and Fresh Basil Chicken

Italian Herb Panko encrusted, finished in Creamy Fresh Basil-Pesto Cream

Chicken Parmesan

Panko Crust, Homemade Marinara, Melted Provolone

Lemon-Capered Flounder

Seared and topped with a Lemon Caper White Sauce

Chicken Marsala

Free-Range Chicken Breast, Sautéed Mushroom, Marsala Wine

Stuffed Free-Range Chicken Breast

Free-Range Chicken Breast Rolled and stuffed with our Traditional Bread Stuffing, finished with a Creamy White Alfredo Sauce

Chicken Picatta

Free-Range Chicken Breast seared and baked with Lemon, Butter, Garlic, and Capers

Mother's Salisbury Steak

Ground Angus Beef blended with Red Pepper and a topped with a demi glaze

Herb Pesto and Fresh Basil Chicken

Italian-Herb Panko crust finished in Creamy Fresh Basil-Pesto Cream

Chicken Milanese

Panko Crusted Chicken Breast topped with Wild Arugula finished with extra virgin olive oil, lemon and shaved Parmesan

(Accompaniments following on separate page)



Select Two Accompaniments

ADDITIONAL ACCOMPANIMENTS MAY BE ADDED TO A BUFFET AT \$5 PER PERSON EACH

- Scalloped Cheesy Potatoes-
- Oven Roasted Rosemary Potatoes-
- Loaded Baked Potato (Add \$2 pp)-
 - Rice Pilaf-
 - Macaroni and Cheese-
 - Garlic Mashed Potatoes-
- Sweet Potatoes and Marshmallows-
- Asparagus-
- Fresh Steamed Broccoli-
- Seasonal Medley of Sautéed Vegetables-
- Sautéed Zucchini and Yellow Squash-
- Green Beans with Roasted Almonds-
- Green Beans and Mushroom Sauté-

Pasta Station Optional @ \$6 pp

Select 2 Pastas

Linguini
Penne
Bowtie
Angel Hair

Select 2 Sauces

Creamy Alfredo
Zesty Pomodoro
Pesto Basil



LET'S BUFFET ADDITIONS

ENHANCE YOUR GRAND BUFFET WITH A CARVING BOARD OR PASTA STATION

Carving Station

\$175 Carving Board Attendant Fee

-The Standard Carver-

Select One Option for additional \$6 per person

Slow Roasted MD Turkey Breast

Hawaiian Style Ham with Pineapple Raisin Drizzle

Top Round of Beef, Au Jus

Roasted Pork Loin

-The Deluxe Carver-

Select One Option for additional \$12 per person

Slow Roasted Prime Rib, Served with Au Jus (4oz per person on average)

Filet Mignon (4oz per person on average)

Roasted Rack of Lamb (3 lollipops per person)

Jumbo Lump Crab Cakes – (1 cake per person)



LET'S PLATE!

\$46.00 Per person

A GRAND PLATE WITH THE PERFECT ENTRÉE DUO, WITH EXCEPTIONAL HORS D'OEUVRES, SERVED WITH A COLD SALAD, TWO ACCOMPANIMENTS AND DINNER ROLLS

CRAVEABLE BOARDS, DIPS AND EXCEPTIONAL HORS D'OEUVRES

- Select one Displayed Board or Dip

- **Artisanal Cheese and Fruit Board**

Fresh Basil Mozzarella, Smoked Aged Gouda, Sharp Cheddar, Marbled Cheese, Creamy Provolone

- **Fresh Vegetables and Dips Board**

A generous medley of farm-fresh vegetables, antipasto skewers, and Pita Chips served with our duo dips, Creamy home-made butter-milk garlic ranch and fresh Hummus

- **Shore Crab Dip**

Creamy, slightly Cheesy and loaded with Crab. Served with our Signature Old Bay Pita Chips
Every Guest's Favorite!

- **Mediterranean Trio Dip**

A Trio of Dips, (Hummus, Yogurt Dill, and our Fountain's Signature Feta Spread) Served with Oregano Seasoned Pita Chips

CRAFTED PASSED HORS D'OEUVRES

Select 3 Appetizers from Below

Sea Selections

Oysters on the Half Shell (+2)
Jumbo Cocktail Shrimp (+3)
Apple-Wood Bacon BBQ Scallops (+1)
Petite Crab Bites
Crab Stuffed Mushrooms

Baby Skewers

Jerk Chicken & Pineapple Skewers
Thai Chicken Satay Skewers
Mediterranean/Balsamic Chicken
Red Pepper Skewers

Crispy Crostini

Blackened Tuna w/ Wasabi Cream
House Tomato-Herb Bruschetta
Cajun Steak and Caramelized Onion w/ Crumbled Blue Cheese

On Land/Vegetarian

Classic Italian Style Meatballs
Petite Quesadillas
Petite Spinach Phyllo Crisp Puffs
Vegetable Delight Spring Rolls
Chicken Salad Phyllo Cups
Italian Sausage in Phyllo Cups with Mustard Cream



Pan Fried Pork Dumplings

Select a Green

Sweetbay Caesar, Crisp Romaine, Garlic Croutons, Shaved Parmesan with a Creamy Caesar Dressing

Fountains' Mixed Greens, with Farm Fresh Cucumber, Tomato, Carrots, Onions and 2 Dressing Choices

The Greek Salad, Crisp Romaine, Feta Cheese, Roma Tomatoes, Cucumbers, Carrots, Greek Olives and Balsamic Dressing

Select One Duo Entree

**-Peppercorn Whiskey Demi Sliced Angus Bistro Filet (cooked medium) Paired with your Choice of-
Seasonally Prepared King Atlantic Salmon or Jumbo Lump Crab Cake**

**-Free-Range Traditional Stuffed Chicken Breast Topped with a Creamy White Alfredo Sauce paired with your choice of -
Seasonally Prepared King Atlantic Salmon or Jumbo Lump Crab Cake**

**-Certified Angus Center Cut Filet Mignon (cooked medium) Paired with your Choice of- (+\$6)
Seasonally Prepared King Atlantic Salmon or Jumbo Lump Crab Cake or Free-Range Traditional Stuffed Chicken Breast**



Select Two Accompaniments

- Scalloped Cheesy Potatoes-
- Oven Roasted Rosemary Potatoes-
- Loaded Baked Potato (Add \$2 pp)-
 - Rice Pilaf-
 - Macaroni and Cheese-
 - Garlic Mashed Potatoes-
- Sweet Potatoes and Marshmallows-
 - Asparagus-
 - Fresh Steamed Broccoli-
- Seasonal Medley of Sautéed Vegetables-
- Sautéed Zucchini and Yellow Squash-
- Green Beans with Roasted Almonds-
- Green Beans and Mushroom Sauté-



**ENHANCE YOUR APPETIZER HOUR
ADD BOARDS, DIPS OR HORS D'OEUVRES TO YOUR WEDDING MENU PACKAGE**

Artisanal Cheese and Fruit Board

Fresh Basil Mozzarella, Smoked Aged Gouda, Sharp Cheddar, Marbled Cheese, Creamy Provolone
(up to 50p \$225, up to 100p \$510.00, up to 200p \$600)

Fresh Vegetables and Dips Board

A vast medley of farm-fresh vegetables, antipasto skewers, and Pita Chips served with our duo dips, Creamy home-made butter-milk garlic ranch and fresh Hummus
(up to 50p \$200, up to 100p \$400, up to 200p \$600)

Shore Crab Dip

Creamy, slightly Cheesy and loaded with Crab. Served with our Signature Old Bay Pita Chips. Every Guest's Favorite!
(\$6 per person)

Mediterranean Trio Dip

A Trio of Dips, (Hummus, Yogurt Dill, and our Fountain's Signature Feta Spread) Served with Oregano Seasoned Pita Chips
(\$5 per person)

Crafted Passed Hors d'oeuvres

(Each item below priced per 100 pieces)

Sea Selections \$375

Oysters on the Half Shell (+30) Jumbo Cocktail Shrimp (+35) Apple-Wood Bacon Barbeque Scallops (+30) Petite Crab Bites Crab Stuffed Mushrooms

Baby Skewers \$300

Jerk Chicken and Pineapple Skewers Thai Chicken Satay Skewers Mediterranean/Balsamic Chicken Red Pepper Skewers

Crispy Crostini \$300

Blackened Tuna with Wasabi Cream +\$75 Fountains' Tomato-Herb Bruschetta Cajun Steak and Caramelized Onion with Crumbled Blue Cheese

On Land/Vegetarian \$295

Classic Italian Style Meatballs Petite Quesadillas Petite Spinach Phyllo Crisp Puffs Vegetable Delight Spring Rolls Chicken Salad Phyllo Cups
Italian Sausage in Phyllo Cups with Mustard Cream Pan Fried Pork Dumplings



SWEET ENDINGS

-Freshly Baked Cookie and Brownie Bar Display- \$5 per person

Fudgy Brownie, Golden Raisin Oatmeal, Chocolate Chip, and Sugar cookie platter

-Premium Cake Slices and Deluxe Desserts- \$7 per person

Choose One Option, to be served plated

Fountains' Bread Pudding

Apple Cobbler with ice cream and whipped cream

Carrot Cake with Cream Cheese Icing

Red Velvet Cake with Cream icing

Tiramisu

Cheesecake with Strawberries

Smith Island Cakes (Coconut, Red Velvet or Yellow) +3 per person

Ice Cream Sundae Bar \$10 per person

Scoped Vanilla Ice Cream with a variety of toppings: Chocolate & Caramel Toppings, Sprinkles, Candy favorites

Viennese Table \$12 per person

An Elaborate Presentation of Cakes, Mousses, French Pastries, Fresh Baked Cookies, Puddings, Tiramisu, Brownies and Seasonal Fresh Fruits

Chocolate Fountain Tower \$12 per person

Our three-foot tall Chocolate Fountain is a great conversation piece, but even more fun for friends to join around and dip their favorite foods.

Dippables Include: Marshmallows, Pretzels, Strawberries, and Pineapple.

A Service fee of \$2 per person applies to the service of all wedding cakes brought in by client

Cake Table Set Up Included.



LIFT YOUR SPIRITS !

THERE ARE 3 BAR OPTIONS TO CHOOSE FROM. EACH OPTION REQUIRES A \$275 BAR SET UP FEE AND INCLUDES 1 BARTENDER . ADDITIONAL BARTENDERS @ \$150 EACH

~~CASH BAR~~

Each guest pays for their own drinks

Domestic beer \$4, Imported Beer \$5, House Liquor \$7, House Wine \$8, Call Liquors \$9, Premium Liquors \$11, Sodas or Juice \$4

~~PRE-PAID CONSUMPTION BAR~~

Host pays for Guest's beverages based on consumption

Domestic beer \$4, Imported Beer \$5, House Liquor \$7, House Wine \$8, Call Liquors \$9, Premium Liquors \$11, Sodas or Juice \$4

~~OPEN BAR~~

Host pays for guests to enjoy alcoholic and nonalcoholic beverages for a certain period of hours purchased. See Chart below for hourly per person price based on the grade of liquor chosen. Open Bars must run for the hours purchased consecutively. Minors will be refused service, as will intoxicated patrons.

*Open Bar	Domestic Beer & House Wine	House Liquor/Domestic & Import Beer/ House Wine	Call Liquor/Domestic Beer & Import Beer/House Wine	Premium Liquor/Domestic & Import Beer/ House Wine
1 Hour	\$7.00	\$10.00	\$13.00	\$17.00
2 Hours	\$12.00	\$15.00	\$19.00	\$25.00
3 Hours	\$16.00	\$20.00	\$25.00	\$33.00
4 Hours	\$20.00	\$25.00	\$30.00	\$40.00

Domestic Beers: Coors, Miller, Bud Light, Budweiser
 Import Beers: Corona, Heineken
 House Wine: Barefoot Brands or similar
 Call Liquors: Smirnoff, Beefeater, 1800 Tequila, Bacardi, Captain Morgan, Jack Daniels, Malibu or similar
 Premium Liquors: Grey Goose, Tanqueray Tequila, Johnny Walker Red, Gordon's Gin or similar

~~SIMPLE SODA AND JUICE BAR~~

Coca Cola Brands, Cranberry, Orange Juice, Pineapple Juice \$8 per person

WEDDING TOASTS

TOAST WITH CHAMPAGNE OR GREET GUESTS AT COCKTAIL HOUR WITH CHAMPAGNE

House Champagne \$6.50 per person House Sparkling Wine or Cider \$5 per person

-Inquire about our other upgraded select Champagne brands available-

-Table wine available for guest tables. Inquire as to brands and applicable bottle pricing-

The Fountains enforces a strict carding policy. No Food or Alcoholic Beverages may be brought on or off Premise. All consumers of alcohol must be over the age of 21