



*The Grand Ballroom, Simply Elegant*

*Sweetbay Room, Rustic Inspired*

*Deck Bar & Patio, Indoor/Outdoor*

*2022 Menues*

*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: Malisa Triantis or Amalia Mylonas 410-749-5445 [FountainsofSalisbury@gmail.com](mailto: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.



## *Room Rental Rates with Wedding Package Purchase*

### **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

<b>Saturdays and Sundays</b>	<b>Minimum 80 guests: starting \$3000.00 Room Rental</b>
<b>Fridays</b>	<b>Minimum 80 guests: starting \$2500.00 Room Rental</b>

### **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

<b>Saturdays and Sundays</b>	<b>Minimum 50 guests: starting at \$550.00</b>
<b>Fridays</b>	<b>Minimum 40 guests: starting at \$400.00 Room Rental</b>

### **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 **\$450 Room Rental \***

### **Ceremony**

The Fountains' Outdoor Brick Terrace, overlooking a lovely pond setting, or Grand Staircase provide 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 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 chairs ceremonies), choice of floral arch or hexagonal wooden arch, a unity table upon request and a day of Coordinator to assist you and your wedding party. **\$750 \* A ½ rehearsal time is included for Grand Ballroom Weddings with coordinator. Additional rehearsal time available at \$250/hour or any part.**

**\*Room Rental Pricing is based on purchase of a Fountains' Wedding Package and prices subject to change without notice**



## **WHAT ENHANCEMENTS ARE AVAILABLE?**

Bride and Groom Dressing Suite Rental (3 hours prior to event start time) \$450 (Bride) \$250 (Groom)

Additional Time in the Suites \$150/hour

Ceremony Fee ...Grand Staircase or Fountains' Terrace ( + ½ hour) \*  
Elegant floral arch or wooden Hexagonal backdrop included. Chairs set chapel style with Unity Table  
\$750

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

Grand Five Point Chandelier Canopy \$795

Additional reception time \$650/ hour, available with advanced notice

Drop Down Screens for Picture Presentation with client's laptop \$500

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

**BRIDAL PARTY LITE FARE 10 PERSON MINIMUM- \$14.50 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- \$16.50 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.**

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



## LET'S BUFFET WEDDING PACKAGE

*\$44.95 Per person*

**A GRAND BUFFET WITH EXCEPTIONAL HORS D'OEUVRES, COLD SALAD, TWO CHEF-INSPIRED ENTREES, TWO ACCOMPANIMENTS, AND DINNER ROLLS, COFFEE STATION**

**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 2 Passed Appetizers from Below (<80 guests) 3 Passed Appetizers (>80 guests)

### Sea Selections

Oysters on the Half Shell (+5)  
Jumbo Cocktail Shrimp (+5)  
Apple-Wood Bacon BBQ  
Scallops (+3)  
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  
Vegetable Spring Rolls  
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.  
(Rice is recommended as a side)

#### **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



## **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 WEDDING PACKAGE!

\$58.00 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, COFFEE STATION***

### 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 2 Appetizers (<80 guests) 3 Appetizers (>80 guests) 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  
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 (+5)**

**-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    Pan Fried Pork Dumplings



## **SWEET ENDINGS**

### **-Freshly Baked Cookie and Brownie Bar Display- \$7 per person**

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

### **-Premium Cake Slices and Deluxe Desserts- \$9 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 \$14 per person**

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

### **Viennese Table \$14 per person (80+ guests) \$18 (60-79) guests**

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

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 \$6, Imported Beer \$7, House Liquor \$9, House Wine \$9, Call Liquors \$10, Premium Liquors \$13, Sodas or Juice \$4

### **~~PRE-PAID CONSUMPTION BAR~~**

Host pays for Guest's beverages based on consumption

Domestic beer \$6, Imported Beer \$8, House Liquor \$9, House Wine \$9, Call Liquors \$11, Premium Liquors \$13, Sodas or Juice \$4

Any requested brands may be purchased separately by the bottle or case of beer

### **~~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. (minimum 2 hours\*)

*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	\$10.00	\$12.00	\$13.00	\$21.00
2 Hours	\$13.00	\$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