



The Sweetbay Room, Simply Intimate

“It’s your dream, it’s your day, it’s your wedding, Let’s make it come alive!”

- Amalia D. Mylonas

COO of Ulysses Catering Group, LLC

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



INTRODUCING THE FOUNTAINS' CATERING

We're excited that you are considering the Sweetbay Room at The Fountains Wedding and Conference Center for your upcoming wedding. Our team is 100% dedicated to taking your vision and literally making it a reality. With decades of experience, our commitment to you is great service, delicious food, Refreshing drinks, elegant ambiance and constant communication with you throughout the process. Our ceremony options, indoors or out, will complete your vision.

WHAT MAKES THE SWEETBAY ROOM SO SPECIAL?

Our Sweetbay Room provides that intimate, rustic and quaint feel. Dine by the fireplace or join friends and family at the full-service bar. The Sweetbay Room accommodates up to 110 guests and leaves plenty of room for dancing. With the Sweetbay Room, you still have the ability to have your ceremony either on our Grand Terrace or Grand Ballroom steps (certain times apply). Not one venue on the shore can offer you this uniqueness. Our Sweetbay Room offers hors d'oeuvres and a grand buffet with a variety of in-house prepared food, never frozen and never bought premade like so many in the industry do. As always, if there is something not our menu, let us know and let's see if we can make it for you!

WHAT COMES WITH YOUR BIG DAY?

When you select The Sweetbay Room at The Fountains, you get 4.5 hours of event time, which includes dark-wood chairs, flatware, glassware, china, deluxe floor length linen, accent-colored toppers and napkins, cake table, name card table, gift table, sweetheart table or head table, servers, set up and clean up. Round tables of 8 to 10 guests are set to your preference.

HOW DO I RESERVE MY DAY?

A deposit of 20% is due at time of signing. A manageable payment schedule is made so that installment deposits can be made overtime. Final payment is due 14 days in advance of event date. Applicable Tax and 20% Gratuity are additional. Prices are subject to change without notice unless specifically contracted for.

WHAT MUST HAVE ADDITIONAL FEATURES ARE AVAILABLE?

Ceremony Fee (Grand Staircase or Grand Terrace chair set up and additional ½ hour to reception time) \$650

Additional reception time @ \$250 per added hour



LET'S BUFFET!

\$ 36.95 W/OUT HORS D'OEUVRES \$39.95 WITH HORS D'OEUVRES

A GRAND BUFFET WITH 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 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

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 one "Sea Selection" and one selection from "Baby Skewers", "Crispy Crostini" or "On Land/Vegetarian"

Sea Selections

Oysters on the Half Shell
Jumbo Cocktail Shrimp
Apple-Wood Bacon Barbeque
Scallops Petite Crab Bites
Crab Stuffed Mushrooms

Baby Skewers

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

Crispy Crostini

Blackened Tuna with Wasabi
Cream
Fountains' Tomato-Herb
Bruschetta Cajun Steak and
Caramelized Onion with 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

Fountains' Greek Salad

Crisp Romaine, Garlic Crouton, Shaved Parmesan
Feta, Roma
Cheddar Cheese, Garlic Crouton
Cucumber, Carrots
Greek Olives, Balsamic Dressing

Mixed Garden Greens

Crisp Romaine, Cucumber, Tomato, Carrots, Onion,
and choice of two dressings

Crisp Romaine,
Tomato,

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 crust 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, deglazed

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

Angus Ground Beef blended with Red Pepper and a demi glaze

Herb Pesto and Fresh Basil Chicken

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

(Accompaniments following on separate page)

Select Two Accompaniments



ADDITIONAL ACCOMPANIMENTS MAY BE ADDED TO A BUFFET AT \$5 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-



LET'S BUFFET ADDITIONS

ENHANCE YOUR GRAND BUFFET WITH A CARVING BOARD OR PASTA STATION

Pasta Station

\$4 per person

Select Two Pastas

Linguini
Penne
Bowtie
Angel Hair

Creamy Alfredo
Zesty Pomodoro
Pesto Basil
Pomodoro Bolognese (+3)

Select Two Sauces

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)*



CRAVEABLE BOARDS, DIPS AND EXCEPTIONAL

HORS D'OEUVRES

Artisanal Cheese and Fruit Board

Fresh Basil Mozzarella, Smoked Aged Gouda, Sharp Cheddar, marbled Cheese, Creamy Provolone
(up to 50p \$200, up to 100p \$400, 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)

<u>Sea Selections</u> \$300				
Oysters on the half shell	Jumbo Cocktail Shrimp	Apple-wood bacon Barbeque Scallops	Petite Crab Bites	Crab Stuffed Mushrooms
<u>Baby Skewers</u> \$275				
Jerk Chicken and Pineapple skewers	Thai Chicken Satay Skewers	Mediterranean/Balsamic Chicken Red Pepper Skewers		
<u>Crispy Crostini</u> \$275				
Blackened Tuna with wasabi cream +\$25	Fountains' Tomato-herb bruschetta	Cajun Steak and Caramelized onion with crumbled blue cheese		
<u>On Land and Vegetarian</u> \$275				
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

Viennese Table \$10 per person
An Elaborate Presentation of Cakes, Mousses, French Pastries, Fresh Baked Cookies, Puddings, Tiramisu, Brownies and Seasonal Fresh Fruits

Chocolate Fountain Tower \$10 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.



SPIRITS UP!

THERE ARE THREE BAR OPTIONS TO CHOOSE. EACH OPTION REQUIRES A \$175 BAR SET UP FEE

-CASH BAR-

Each guest pays for their own drinks

Domestic beer \$4, Imported Beer \$5, House Liquor \$6, House Wine \$8, Call Liquors \$8, Premium Liquors \$10

-CONSUMPTION BAR-

Host pays for Guests beverages based on consumption

Domestic beer \$4, Imported Beer \$5, House Liquor \$6, House Wine \$8, Call Liquors \$8, Premium Liquors \$10, Sodas or Juice \$4

-OPEN BAR-

Host pays for guests to enjoy alcoholic and nonalcoholic beverages for a certain period of hours. See Chart below for hourly per person price. Open Bars must run for the hours purchased consecutively.

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

*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

-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 per person House Sparkling Wine or Cider \$5 per person

-Inquire about our Fountain's 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 Alcoholic Beverages may be brought on or off Premise. All consumers of alcohol must be over the age of 21