



Wedding Packages

The Signature Package

\$115 per person, minimum 25 guests

Butler Passed hors d'oeuvres, select four

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- Creole Deviled Eggs
- Petite Maryland Crab Cakes, lime aioli
- Ahi Tuna Ceviche, cucumber round, ginger vinaigrette
- Crispy Mushroom & Goat Cheese Arancini
- Chicken Satay, Thai peanut sauce
- Sticky Popcorn Chicken
- Beet Tartare Spoons
- Asian Spring Roll, plum sauce
- Caprese Salad Skewers
- Szechuan Chicken Meatballs
- Italian Meatballs, parmesann

Charcuterie Display, included

Assorted imported and domestic cheeses including Beemster XO, Manchego, Parmesan Reggiano, fresh mozzarella and Danish Brie. Cured meats including Prosciutto di Parma, soppressata, salami and capicola. Grilled and marinated vegetables, assorted olives, dried fruits, honey, nuts and crostini..

Appetizer Choice, select one

- Caesar Salad, white anchovies, garlic croutons, Parmesan
- Maryland Jumbo Lump Crabcake, lime aioli, charred corn & black bean relish
- Baked French Onion Soup, au gratin
- Iceberg Wedge Salad, candied bacon, crumbled blue cheese, fried onion straws
- Mixed Green Salad, romaine lettuce, cucumbers, carrots, grape tomatoes, croutons, balsamic vinaigrette
- Chopped Salad, romaine lettuce, red onion, blue cheese, cucumber, tomato, crispy onions, chick peas, broccoli, balsamic dressing
- Burrata Ravioli, tomato basil cream, grated Parmesan

Entrée Choice, select three

- Grilled Center Cut Filet Mignon, rich demi glace, pearl onions
- Crispy Organic Roast Chicken, pan jus
- Crab Stuffed Faroe Island Salmon, basil beurre blanc
- Crispy Pan Seared Faroe Island Salmon, pomegranate glaze
- 24 Hour Braised Beef Shortrib, arugula, horseradish
- Grilled 12 oz. Center Cut Pork Chop, Dijon herb vinaigrette
- Seasonal Vegetable Risotto
- Chicken Marsala, wild mushrooms, marsala sauce
- Chicken Piccata, capers, white wine, parsley butter



The Gilded Package

\$135 per person, minimum 25 guests

Butler Passed hors d'oeuvres, select four

- Creole Deviled Eggs
- Petite Maryland Crab Cakes, lime aioli
- Ahi Tuna Ceviche, cucumber round, ginger vinaigrette
- Crispy Mushroom & Goat Cheese Arancini
- Chicken Satay, Thai peanut sauce
- Sticky Popcorn Chicken
- Beet Tartare Spoons
- Asian Spring Roll, plum sauce
- Caprese Salad Skewers
- Szechuan Chicken Meatballs
- Italian Meatballs, parmesan

Charcuterie Display, included

Assorted imported and domestic cheeses including Beemster XO, Manchego, Parmesan Reggiano, fresh mozzarella and Danish Brie. Cured meats including Prosciutto di Parma, soppressata, salami and capicola. Grilled and marinated vegetables, assorted olives, dried fruits, honey, nuts and crostini.

Appetizers, select one

- Caesar Salad, white anchovies, garlic croutons
- Maryland Jumbo Lump Crabcake, lime aioli, charred corn & black bean relish
- Baked French Onion Soup, au gratin
- Jumbo Shrimp Cocktail, horseradish cocktail sauce
- Iceberg Wedge Salad, candied bacon, crumbled blue cheese, fried onions
- Mixed Green Salad, romaine lettuce, cucumbers, carrots, grape tomatoes, croutons, balsamic vinaigrette
- MapleBrook Farms Burrata, arugula, charred tomatoes, fig balsamic
- Chopped Salad, romaine lettuce, red onion, blue cheese, cucumber, tomato, crispy onions, chick peas, broccoli, balsamic dressing
- Burrata Ravioli, tomato basil cream, grated parmesan
- The Wishing Well Lobster Bisque

Entrees, select three

- Grilled Center Cut Filet Mignon, rich demi glace, pearl onions
- Crispy Organic Roast Chicken, pan jus
- Crab Stuffed Faroe Island Salmon, basil beurre blanc
- 24 Hour Braised Beef Shortrib, arugula, horseradish
- Grilled 12 oz. Center Cut Pork Chop, Dijon herb vinaigrette
- Seasonal Vegetable Risotto
- Slow Roasted Crispy Half Duck, raspberry sauce
- Chicken Piccata, capers, white wine, parsley butter
- Herb Crusted Rack of Lamb, marsala wine reduction
- Center Cut 12 oz. Sirloin Steak, garlic herb butter
- Slow Roasted 14 oz. Prime Rib of Beef, au jus



Beverage and Bar Options

The Wishing Well is proud to offer the finest beverages available, and all drinks are prepared to order by our carefully trained and courteous staff.

Prices vary per package (minimum 25 guests)

House Package

\$16/hour/person for the first hour, \$8/hour for each additional hour

Includes: Vodka, Gin, Scotch, Rye, Tequila, Bourbon, Rum, Deville Brandy, Kahlua, Vermouth, Cabernet, Chardonnay, White Zinfandel, Pinot Grigio, Pinot Noir and selected bottled beer.

Premium Package

\$18/hour/person for the first hour, \$9/hour for each additional hour

Includes: House Package plus Seagram's 7, Seagram's V.O, Tanqueray Gin, Beefeater Gin, Jim Beam Bourbon, Dewar's Scotch, Jack Daniels, Maker's Mark Bourbon, Grey Goose Vodka, Ketel One Vodka, Smirnoff, Captain Morgan Spiced Rum, Bacardi Rum, Espolon Tequila, Crown Royal and Chivas Regal

- Additional premium wines and spirits available on request.
- Unlimited soft drink and non-alcoholic beverages are available at \$2.50 per person.
- Guests may run a tab for their beverage purchases or offer a cash bar.

Beer, Wine & Soda

\$14/hour/person for the first hour, \$7/hour for each additional hour

Beverage Additions

Add any of the following to your beverage package:

- Champagne toast or a glass of house wine with dinner, \$5 per person
- Create your own signature drink for \$7 per person.

Table side Coffee and Tea Service

Included in all special event packages.

We are happy to customize a menu to suit the needs of your event, please inquire.

Ceremony Fee: \$300

All food and beverage packages are subject to NYS 7% sales tax and 20% gratuity.

All special events require a \$250 non-refundable deposit.

A guaranteed number of guests and meal selection counts is due seven days prior to your event. Final payment is due five days prior to your event.