



THE WISHING WELL

SINCE 1936

Wedding Packages





Wedding Packages

The Signature Wishing Well Celebration

\$150 per person, 25 person minimum

Passed Hors d'oeuvres, Select Three

A procession of bite-sized indulgences, elegantly passed by staff to spark conversation and delight the palate:

- Deviled Eggs - Choose between classic Southern-style or Creole-spiced for a bold Petite
- Petite Maryland Crab Cakes - Crisp exterior, tender crab, finished with chive-lemon aioli
- Gruyère & Leek Tart - Buttery pastry, caramelized leeks, and nutty Gruyère
- Fig Goat Cheese Phyllo-Sweet fig and tangy chèvre wrapped in golden phyllo
- Flash-Fried Coconut Shrimp - Tropical crunch with Thai chili dipping sauce
- Crab Rangoon -Creamy crab filling in crisp wonton, a crowd-pleasing classic
- Crispy Truffle Potato Croquette - Earthy truffle and velvety potato, golden-fried
- Italian Meatballs -Tender beef, rich marinara, and shaved parmesan
- Szechuan Chicken Balls -Bold, spicy, and savory with a hint of heat
- Vegetable Spring Rolls - Crisp and colorful, served with plum dipping sauce
- Mini Beef Wellington - Filet wrapped in mushroom duxelles and puff pastry, demiglace drizzle rich
- Caprese Salad Skewers - Cherry tomato, mozzarella, basil, and balsamic pearls
- Mozzarella & Prosciutto-Arancini - Creamy center, crisp shell

Premium Hors d'oeuvres, Add \$4 per person, per selection

Elevate your selection with these luxurious bites, each a miniature masterpiece:

- Bacon-Wrapped Scallop -Sweet sea scallop, smoky bacon, seared to perfection
- Walnut Blue Cheese Stuffed Cremini Mushroom -Earthy, creamy, and complex
- Bacon-Wrapped Braised Short Rib -Slow-cooked richness with a crisp finish
- Beef Wellington - Full-size elegance in hors d'oeuvre form, demi-glace accent
- Crispy Sakura Pork Belly- Delicate crunch, spicy honey glaze
- Maine Lobster Sweet Corn Fritter-Sweet corn and lobster in golden batter
- New Zealand Lamb Lollipops- Herb-crusted, grilled, with sweet port reduction
- Chilled Poached Shrimp -Classic cocktail presentation, elegantly chilled



Charcuterie Display, Included

A visual and gustatory feast, ideal for mingling and grazing

- Imported & domestic cheeses: creamy, sharp, aged, and aromatic
- Cured meats: Prosciutto di Parma, soppressata, salami, capicola.
- Grilled & marinated vegetables: artichokes, peppers, zucchini,
- Assorted olives, dried fruits, honeycomb, toasted nuts,
- Crostini & tapenades: white bean, roasted red pepper, sun-dried tomato
- Crisp seasonal vegetables: celery, carrots, radish, broccoli, cauliflower, red pepper
- Choice of dipping sauce: green goddess or classic ranch

Seafood Display, Add \$19 per person, per item

A show-stopping centerpiece for coastal elegance and oceanic indulgence:

Freshly Shucked Cold Water Oysters & Littleneck Clams Station Calamari Salad, Shrimp Cocktail and Maryland Crab Salad Station

Accompaniments: Cocktail sauce, mignonette, horseradish, sliced lemons, hot sauce

Appetizer Course, Select One

- Caesar Salad - crisp romaine, white anchovies, garlic croutons, shaved parmesan
- Maryland Jumbo Lump Crabcake - sriracha aioli, arugula
- Baked French Onion Soup - rich broth, gratinéed with melted cheese
- Iceberg Wedge Salad - candied bacon, crumbled blue cheese, fried onion straws
- Mixed Green Salad - romaine, cucumbers, carrots, grape tomatoes, croutons, red wine vinaigrette
- Chopped Salad - romaine, red onion, blue cheese, cucumber, tomato, crispy onions, chickpeas, broccoli, red wine dressing
- Burrata Ravioli - tomato basil cream, finished with grated Parmesan

Entrée Course, Select Three

- Grilled Center Cut Filet Mignon - rich demi-glace, additional \$6
- 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 Short rib - arugula, horseradish
- Grilled 12 oz. Center Cut Pork Chop - Dijon herb vinaigrette
- Seasonal Vegetable Risotto - chef's selection of fresh vegetables
- Chicken Marsala - wild mushrooms, marsala wine sauce
- Chicken Piccata - capers, white wine, parsley butter

All entrées served with chef's choice starch and vegetables



The Gilded Package

\$180 per person, minimum 25 guests

Passed Hors d'Oeuvres, Select five

A procession of bite-sized indulgences, elegantly passed by staff to spark conversation and delight the palate

- Deviled Eggs - Choose between classic Southern-style or Creole-spiced
- Petite Maryland Crab Cakes - Crisp exterior, tender crab, finished with chive-lemon aioli
- Gruyère & Leek Tart - Buttery pastry, caramelized leeks, and nutty Gruyère
- Fig Goat Cheese Phyllo -Sweet fig and tangy chèvre wrapped in golden phyllo
- Flash-Fried Coconut Shrimp -Tropical crunch with Thai chili dipping sauce
- Crab Rangoon - Creamy crab filling in crisp wonton, a crowd-pleasing classic
- Crispy Truffle Potato Croquette - Earthy truffle and velvety potato, golden-fried
- Italian Meatballs -Tender beef, rich marinara, and shaved parmesan
- Szechuan Chicken Balls - Bold, spicy, and savory with a hint of heat
- Vegetable Spring Rolls - Crisp and colorful, served with plum dipping sauce
- Mini Beef Wellington - Filet wrapped in mushroom duxelles and puff pastry, demiglace drizzle rich
- Caprese Salad Skewers - Cherry tomato, mozzarella, basil, and balsamic pearls
- Crispy Mozzarella and Prosciutto Arancini - Creamy center, crisp shell

Premium Hors d'oeuvres - Add \$4 per person, per selection

Elevate your selection with these luxurious bites, each a miniature masterpiece

- Bacon-Wrapped Scallop- Sweet sea scallop, smoky bacon, seared to perfection
- Walnut Blue Cheese Stuffed Cremini Mushroom - Earthy, creamy, and complex
- Bacon-Wrapped Braised Short Rib - Slow-cooked richness with a crisp finish
- Beef Wellington - Full-size elegance in hors d'oeuvre form, demi-glace accent
- Crispy Sakura Pork Belly- Delicate crunch, spicy honey glaze
- Maine Lobster Sweet Corn Fritter- Sweet corn and lobster in golden batter
- New Zealand Lamb Lollipops- Herb-crusted, grilled, with sweet port reduction
- Chilled Poached Shrimp - Classic cocktail presentation, elegantly chilled

Charcuterie Display, included

A visual and gustatory feast, ideal for mingling and grazing.

- Imported & domestic cheeses: creamy, sharp, aged, and aromatic
- Cured meats: Prosciutto di Parma, soppressata, salami, capicola
- Grilled & marinated vegetables: artichokes, peppers, zucchini
- Assorted olives, dried fruits, honeycomb, toasted nuts
- Crostini & tapenades: white bean, roasted red pepper, sun-dried tomato
- Crisp seasonal vegetables: celery, carrots, radish, broccoli, cauliflower, red pepper
- Choice of dipping sauce: green goddess or classic ranch



Seafood Display -Add \$19 per person, per item

A show-stopping centerpiece for coastal elegance and oceanic indulgence:

Live Action Freshly Shucked Cold Water Oysters & Littleneck Clams Station,
Calamari Salad, Shrimp Cocktail and Maryland Crab Salad Station

Accompaniments: Cocktail sauce, mignonette, horseradish, sliced lemons, hot sauce

Sparkling Wine Toast

Appetizer Course, Select One

- Caesar Salad - crisp romaine, white anchovies, garlic croutons
- Maryland Jumbo Lump Crabcake - sriracha aioli, arugula
- Baked French Onion Soup - rich broth, gratinéed with melted cheese
- Jumbo Shrimp Cocktail - horseradish-spiked cocktail sauce
- Iceberg Wedge Salad - candied bacon, crumbled blue cheese, fried onions
- Mixed Green Salad - romaine, cucumbers, carrots, grape tomatoes, croutons, red wine vinaigrette
- Maple Brook Farms Burrata - arugula, charred tomatoes, fig balsamic
- Chopped Salad - romaine, red onion, blue cheese, cucumber, tomato, crispy onions, chickpeas, broccoli, red wine dressing
- Burrata Ravioli - tomato basil cream, grated Parmesan

Entrée Course, Select Three

- Grilled Center Cut Filet Mignon - rich demi-glace
- Crispy Organic Roast Chicken - pan jus
- Crab-Stuffed Faroe island Salmon - basil beurre blanc
- 24-Hour Braised Beef Short rib - arugula, horseradish
- Grilled 12 oz. Center Cut Pork Chop - Dijon herb vinaigrette
- Seasonal Vegetable Risotto - chef's selection of fresh vegetables
- 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, horseradish cream

All entrées served with chef's choice starch and vegetables



Beverage & Bar Options

The Wishing Well is proud to offer the finest beverages, prepared to order by our carefully trained and courteous staff. Packages require a minimum of 25 guests.

House Package, \$18 per person for the first hour \$9 per person for each additional hour
Includes: Vodka, Gin, Scotch, Rye, Tequila, Bourbon, Rum, Brandy, Kahlua, Vermouth Wines: Cabernet Sauvignon, Chardonnay, Pinot Grigio, Pinot Noir Selected bottled beer

Premium Package, \$20 per person for the first hour. \$10 per person for each additional hour
Includes all House Package selections, plus: Seagram's 7, Tanqueray Gin, Beefeater Gin, Maker's Mark Bourbon, Jack Daniels, Dewar's Scotch, Chivas Regal, Crown Royal, Grey Goose Vodka, Ketel One Vodka, Captain Morgan Spiced Rum, Bacardi Rum, Espolon Tequila

Additional Options

Premium wines and spirits available upon request Unlimited soft drinks and non-alcoholic beverages: \$4.50 per person Guests may opt for a hosted tab or a cash bar

Beverage Additions

Add any of the following to your beverage package:

- Champagne toast or a glass of house wine with dinner, \$7 per person
- Create your own signature drink for \$11 per person.

Dessert Station, \$4 per person:

- A delightful assortment of freshly baked cookies, paired with classic hand filled cannoli's

Premium Desserts, \$6 per person, per dessert addition

- An exquisite selection of classic Italian cookies
- Mini Mousse - whipped, silky mini mousse presented in individual cups, an elegant, bite-sized treat for your guests
- Mini Assorted Cheesecakes - variety of bite-sized cheesecakes, smooth velvet centers, variety of classic and seasonal flavors
- Tiramisu

Wedding Cakes

We coordinate with a local bakery to design a custom made wedding cake for you. Pricing is dependent on size, design, and details of your cake.

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

Ceremony Fee, \$500

All wedding packages are subject to NYS 7% sales tax and 22% gratuity.

All wedding celebrations require a \$500 non-refundable deposit.

A guaranteed number of guests and meal selection counts are due seven days prior to your event.

Final payment, by cash or check, is due five days prior to your event.