



Wisp Wedding Menu

855.969.2723

Deep Creek Lake, Maryland

wispresort.com



Dear Engaged Couple

Thank you for considering Wisp Resort as your wedding venue. The staff at Wisp Resort understands the importance of this wonderful day and is committed to providing impeccable levels of service in order for you to enjoy all the unforgettable moments.

You and your guests will enjoy more than just one day, they will enjoy a weekend of fun & excitement. We have a variety of overnight accommodations that are perfect for your family, friends, and bridal party. We encourage your guests to make it a true destination wedding by extending their stay and taking part in all of the amenities available including whitewater rafting, mountain coaster, ziplines, two 18-hole golf courses, lake cruises and so much more.

With our all-inclusive style packaging and dedicated Wedding Service Coordinator, we truly take the stress out of planning a destination wedding. Everything you need is here at Deep Creek Lake, Maryland's only four-season resort! Below is a list of the benefits of choosing a destination wedding at Wisp Resort:

- No transportation needed – Feel at ease that your guests can “take the elevator home” after your Wedding Reception. Group wedding block discounts available when booking a Wisp Wedding.
- No Additional Reception Venue Rental Fees – Wisp Resort offers all-inclusive packaging that includes the venue space and all of your food & beverage needs.
- Wisp offers trained Culinary, Banquet, & TIPS trained Bartending Staff with years of experience.
- In addition to breathtaking mountain views, we offer our indoor space as back up locations in case of inclement weather, based on availability.
- All of Wisp's Wedding Reception venues offer heating and air conditioning.
- All china, glassware, stemware, 60” round tables, floor length linens, chairs, chair covers & sashes are included in each of our packages. Our Wedding Service Coordinator is happy to discuss any linen upgrades that may be on your wedding wish list.
- For Wisp Weddings of 100 guests or more, enjoy a complimentary suite for the wedding couple!

We invite you to visit and enjoy a personal tour of all the unique offerings that Wisp Resort has to offer. We look forward to meeting you both!

Warmest Regards,

Bobbi Opar

Social-Wedding Sales Manager

bopar@wispresort.com

www.wispresort.com

Ceremony & Inclusions

CEREMONY SITE

choice of site / standard chairs / one-time set up & take-down /
electrical power / accessory tables / golf cart transportation with driver

CEREMONY ENHANCEMENTS

chairlift access to ceremony
chair covers & choice of colored decorative sashes

Reception Packages

PACKAGE INCLUSIONS

your choice of event space / your choice of dinner /
complimentary dance floor / white linen tablecloths & napkins /
white chair covers & choice of colored decorative sashes
all dinnerware / stemware & glassware /
cake cutting & serving four hour bartender fees /
late night snack station / discounted room block for guests
one night complimentary suite for couple (100+ guest reception)
MD state taxes & service charge

**junior and child pricing available.*

**Please ask for additional decor and linen options.*

Ceremony Sites

INDOOR

Sundown Yurts | Crawford Room | McHenry Lodge

OUTDOOR

Sundown Greens | Whitewater Pavilion | Mountain Top

Reception Sites

20-99 GUESTS

Sundown Yurts | Crawford Room

100+ GUESTS

McHenry Lodge | Mountain Mist Tent

Reception Packages

Sunset Buffet

Mountain Meadow Buffet

Cocktail Celebration

“I Do” Buffet

The Perfect Pair

The Perfect Pair Specialities

Sunset Buffet

HORS D'OEUVRES (SELECT 2)

Imported & Domestic Cheese Display / Petite Quiche Assortment /
Tomato Bruschetta / Sliced Fruit with Yogurt Dip / Crudités with Ranch
/ Hummus with Toasted Pita Wedges

SALADS (SELECT 2)

Tossed Mixed Greens with Cherry Tomatoes, Cucumber, and Onion /
Baby Spinach with Dried Fruit, Nuts, and Cheese /
Creamy Cucumber Salad with Onion and Dill / Pasta Salad

ENTREES (SELECT 2)

Chicken Piccata – lightly floured and pan-seared chicken breast
drizzled with a lemon caper sauce

Top Sirloin with Demi-Glace – Top Angus sirloin served with a demi-glace

Chicken Cordon Bleu – classic dish of roulade chicken, ham,
and Swiss served with Alfredo sauce

Grilled Salmon – filet of salmon grilled and topped with a dill butter sauce

Vegetable Pasta – pasta with fresh squash, zucchini, tomato,
and broccoli tossed in an olive oil sauce

STARCH (SELECT 1)

Red Bliss Potatoes with Herb Butter /
Garlic Mashed Potatoes / Quinoa

VEGETABLE (SELECT 1)

Steamed Mixed String Beans
and Baby Carrots / Steamed Broccoli
and Julienne Carrots / Green Beans
Almandine / Seasonal Harvest Medley

LATE NIGHT SNACK (SELECT 1)

Choice of 3 Types of Pizza – Cheese, Pepperoni, Veggie, Supreme,
Hawaiian, Meat Lover's Buffalo Chicken, Greek, or White

Pretzel Bar – warm, soft pretzels with cranberry, horseradish,
jalapeno honey, yellow mustard, sea salt, flax seeds, and warm beer cheese

Mountain Meadow Buffet

HORS D'OEUVRES (SELECT 3)

Imported & Domestic Cheese Display / Spinach & Goat Cheese Tarts /
Cocktail Meatballs / Tomato Bruschetta / Miniature Crab Cakes /
Bacon Wrapped Scallops / Crudités with Ranch / Sliced Fruit with Yogurt Dip /
Prosciutto Wrapped Asparagus / Hot Spinach Dip with Toasted Pita Wedges /
Petite Quiche Assortment / Chicken Satay with Peanut Sauce

SALADS (SELECT 2)

Tossed Mixed Greens with Cherry Tomatoes, Cucumber, and Onion /
Baby Spinach with Dried Fruit, Nuts, and Cheese / Pasta Salad /
Tomato and Basil Caprese Salad / Broccoli and Bacon Salad

ENTREES (SELECT 2)

New York Strip with Au Jus – roasted New York Strip steak served with an au jus

Mesquite Turkey Breast – smoked turkey breast served with apricot compote

Chicken Piccata – lightly floured and pan-seared chicken breast
drizzled with a lemon caper sauce

Bourbon Barbeque Chicken – chicken breast glazed with a bourbon barbeque sauce

Mediterranean Chicken – chicken breast with sautéed peppers,
tomatoes, olives, and feta

Flounder with Crab Imperial – broiled flounder, stuffed with crab imperial

Grilled Salmon – filet of salmon served with a buttery dill sauce

Stuffed Portabella Mushroom – portabella mushroom cap
stuffed with vegetables and herbs

VEGETABLE (SELECT 1)

STARCH (SELECT 1)

Red Bliss Potatoes with Herb Butter /
Garlic Mashed Potatoes /
Scalloped Potatoes / Rice Pilaf

Steamed Broccoli & Julienne Carrots /
Cauliflower and Pepper Medley /
Green Beans Almandine /
Seasonal Harvest Medley /
Steamed Mixed String Beans
with Baby Carrots

LATE NIGHT SNACK (SELECT 1)

Choice of 3 Types of Pizza – Cheese, Pepperoni, Veggie, Supreme,
Hawaiian, Meat Lover's Buffalo Chicken, Greek, or White

Pretzel Bar – warm, soft pretzels with cranberry, horseradish,
jalapeno honey, yellow mustard, sea salt, flax seeds, and warm beer cheese

Cocktail Celebration

HORS D 'OEUVRES (SELECT 3)

Imported & Domestic Cheese Display / Spinach and Goat Cheese Tart /
Cocktail Meatballs / Tomato Bruschetta / Vegetable Crudités with Ranch /
Hummus with Toasted Pita Wedges / Sliced Fruit Display with Yogurt Dip /
Hot Spinach Dip with Toasted Pita Wedges

SALADS (SELECT 1)

Classic Caesar Salad with Croutons and Parmesan /
Tossed Mixed Greens with Cherry Tomatoes, Cucumber, and Onion /
Baby Spinach Salad with Dried Fruit, Nuts, and Cheese

Can be plated or set up as a station

PASTA STATION OR MASHED POTATO BAR (SELECT 1)

Pasta Station – a variety of pastas with Alfredo and Marinara sauces served
with chicken, sausage, tofu, broccoli, peppers, tomatoes, scallions, onions,
mushrooms, cheeses, and rustic breads

Mashed Potato Bar – mashed white and sweet potatoes served with butter, sour
cream, broccoli, crumbled bacon, marshmallows, and brown sugar (*can substitute
baked potatoes*)

CHEF ATTENDED CARVING STATION (SELECT 1)

Roasted Top Round Sirloin / Country Style Ham /
Bourbon Pork Loin / Mesquite Turkey

SPECIALTY STATIONS (SELECT 1)

Southwest Station – tortilla chips, salsa, guacamole,
and cilantro-jalapeno sour cream

Dip Stations – choose 2: Crab Dip, Buffalo Chicken Dip, or Hot Spinach Dip.
Served with tortilla chips and house made pita chips

Seafood Station – choose 3: Steamed Shrimp, Fried Oysters,
Surfer Clams, Crab Cake Imperial, or Bacon Wrapped Scallops.
Served with drawn butter, remoulade, and cocktail sauce.

LATE NIGHT SNACK (SELECT 1)

Choice of 3 Types of Pizza – Cheese, Pepperoni, Veggie, Supreme,
Hawaiian, Meat Lover's Buffalo Chicken, Greek, or White

Pretzel Bar – warm, soft pretzels with cranberry, horseradish,
jalapeno honey, yellow mustard, sea salt, flax seeds, and warm beer cheese

"I Do" Barbeque

HORS D 'OEUVRES (SELECT 3)

Imported & Domestic Cheese Display / Spinach and Goat Cheese Tarts /
Cocktail Meatballs / Tomato Bruschetta / Miniature Crab Cakes /
Bacon Wrapped Scallops / Crudités with Ranch /
Hummus with Toasted Pita Wedges / Sliced Fruit with Yogurt Dip /
Prosciutto Wrapped Asparagus / Hot Spinach Dip with Toasted Pita Wedges /
Petite Quiche Assortment / Chicken Satay with Peanut Sauce

SALADS (SELECT 2)

Tossed Mixed Greens with Cherry Tomatoes, Cucumber, and Onion /
Classic Caesar Salad with Croutons and Parmesan /
Pasta Salad / Broccoli and Bacon Salad / Potato Salad / Coleslaw

ENTREES

10 oz. New York Strip Steak – grilled medium
Bourbon Barbeque Chicken – bone-in chicken glazed with
a bourbon barbeque sauce

SIDES

Roasted Red Potatoes or Baked Potatoes / Sliced Melon /
Texas Baked Beans / Corn on the Cob with Butter

LATE NIGHT SNACK (SELECT 1)

Choice of 3 Types of Pizza – Cheese, Pepperoni, Veggie, Supreme,
Hawaiian, Meat Lover's Buffalo Chicken, Greek, or White
Pretzel Bar – warm, soft pretzels with cranberry, horseradish,
jalapeno honey, yellow mustard, sea salt, flax seeds, and warm beer cheese

The Perfect Pair

HORS D 'OEUVRES (SELECT 3)

Imported & Domestic Cheese Display / Spinach and Goat Cheese Tarts
/ Petite Quiche Assortment / Tomato Bruschetta / Miniature Crab Cakes
/ Bacon Wrapped Scallops / Crudités with Ranch or Hummus
/ Fresh Sliced Fruit with Yogurt Dip / Hot Spinach Dip with
Toasted Pita Wedges / Prosciutto Wrapped Asparagus
/ Chicken Satay with Peanut Sauce

SALADS (SELECT 2)

Tossed Mixed Greens with Cherry Tomatoes, Cucumber, and Onion
/ Classic Caesar Salad with Croutons and Parmesan / Spinach Salad
with Dried Fruit, Nuts, and Cheese

PLATED ENTREES (SELECT 2)

Beef Tenderloin – Angus beef grilled to temp
New York Strip – grilled to temp and topped with caramelized onions
Flounder Stuffed with Crab Imperial – broiled flounder, stuffed with crab imperial
Filet of Salmon – fresh filet, grilled and served with a dill butter sauce
Chicken Marsala – herbed chicken in a Marsala wine and mushroom sauce
Chicken Chesapeake – grilled chicken breast stuffed with crab meat and cheese
Grilled Chicken – grilled chicken breast served with a caper sauce
Grilled Portabella Mushroom – stuffed with vegetables and fresh herbs

PERFECT PAIR SPECIALTIES (SELECT 1)

Classic Steak Oscar – grilled tenderloin topped with asparagus,
crab, and béarnaise sauce
Chicken Chesapeake & Steak – chicken breast stuffed with crab meat
and cheese accompanied by a dry rubbed tenderloin
Beef Tenderloin with Crab Cake – grilled tenderloin accompanied
by a jumbo lump crab cake

continued...

STARCH (SELECT 1)

Red Bliss Potatoes with Herb Butter
/ Garlic Mashed Potatoes /
Twice Baked Potato

VEGETABLE (SELECT 1)

Mixed String Beans and Baby Carrots
/ Green Beans Almandine
/ Seasonal Harvest Medley

LATE NIGHT SNACK (SELECT 1)

Choice of 3 Types of Pizza – Cheese, Pepperoni, Veggie, Supreme,
Hawaiian, Meat Lover’s Buffalo Chicken, Greek, or White

Pretzel Bar – warm, soft pretzels with cranberry, horseradish,
jalapeno honey, yellow mustard, sea salt, flax seeds, and warm beer cheese

CHILDREN (12 AND UNDER)

Pricing and Menus available.

*Dietary Restrictions: More than 5 Guests with specific dietary needs
would require an additional entree upcharge or chosen entree from menu.

Meal Enhancements

CHEF ATTENDED CARVING STATIONS

Top Sirloin

(serves 35 guests)

New York Strip Loin

(serves 25 guests)

Prime Rib

(serves 25 guests)

Beef Tenderloin

(serves 20 guests)

Country Style Ham

(serves 25 guests)

Mesquite Turkey

(serves 30 guests)

Bourbon Pork

Tenderloin

(serves 25 guests)

CHEF ATTENDED SPECIALTY STATIONS

Pasta Bar

McHenry Lodge Only

A variety of pastas with Alfredo and Marinara sauces served with chicken, sausage, tofu, broccoli, peppers, tomatoes, scallions, onions, mushrooms, cheeses, and rustic breads

Mashed Potato Bar

Mashed white and sweet potatoes served with butter, sour cream, broccoli, crumbled bacon, marshmallows, and brown sugar

Tots or Mac n' Cheese Station

Select 2

Louisiana: Cajun spice, pepper jack cheese, red pepper mayonnaise

Texas: bacon, BBQ drizzle, cheddar & ranch

Maryland: crab dip and cheddar

California: julienne vegetables, Pomodoro sauce, mozzarella cheese

Meal Enhancements

SELF-SERVE SPECIALTY STATIONS

Grill Station

Angus burgers, all beef hotdogs, turkey or veggie burgers, and portabella mushrooms with all the fixings

Asian Flair

Asian classics like General Tso, King Pao, Fried Rice, and Lo Mein with choice of chicken, shredded pork, tofu, broccoli, onions, peppers, scallions, and bean sprouts

Soup and Salad Bar

Mixed greens with toppings including broccoli, cucumbers, tomatoes, onions, cheeses, crumbled bacon, and croutons served with Chef's choice soup

Southwest Station

Tortilla chips, salsa, guacamole, and cilantro jalapeno sour cream

Beverage Service Options

Cash Bar

All alcoholic beverages purchased by guests

Consumption Bar

Set your own hosted bar tab limit, once limit is reached bar will turn into a Cash Bar and guests will purchase their own drinks

Package Bar

Host selects and covers expenses of preferred beverage package from list below

All beverage packages include all taxes and service charges

4 Hour Beer & Wine Bar -

Your choice of a maximum of four selections of bottled beer or your choice of two Domestic keg beers. House Wines offered accompanied by assorted sodas, juices, and bottled water

4 Hour Call Brand Bar -

Your choice of a maximum of four selections of bottled beer or your choice of two Domestic keg beers. Call Brand liquors and House Wines offered, accompanied by assorted mixers including sodas, juices and Bottled water.

4 Hour Premium Brand Bar -

Your choice of a maximum of four selections of bottled beer or your choice of two Domestic keg beers. Premium Brand liquors and House Wines offered, accompanied by assorted mixers including sodas, juices and Bottled water.

Juice & Soda Bar -

Includes assorted sodas and juices and bottled water for guests who are under the legal drinking age.

Enhancements

Sparkling Wine Toast

A special toast featuring Celebrate Sparkling Wine

Sparkling Bar

Orange juice and mango puree with sparkling wine, bitters, strawberries, blueberries, and grapes

Bloody Mary Bar

Blood Mary mixes with a selection of House vodkas and garnishes including olives, bacon, celery, and peppers.

Crush Bar

Fresh squeezed orange and ruby red grapefruits with a selection of House vodkas and club soda

Beverage Services

& BAR SELECTIONS

CASH BAR

Well Brand
Call Brand
Premium Brand
House Wine
Soft Drinks (free refills)
Juices

CRAFT & IMPORT ALUMINUM BOTTLES

Baltimore Pilsner
Bells
Goose Island
Loose Cannon
Magic Hat
Stella Artois
Sweet Water

Beverage Services

& BAR SELECTIONS

CHAMPAGNE/SPARKLING WINE

Anna de Codorníu
Veuve Clicquot

HOUSE WINES (1.5 LITER)

Merlot
Chardonnay
Cavit Pinot Grigio
Cabernet Sauvignon
Mark West Pinot Noir
Sycamore Lane White Zinfandel

Columbia Crest Two Vines

DOMESTIC KEG BEER

Angry Orchard Cider
Bud Light
Budweiser
Michelob Ultra
Miller Lite

DOMESTIC ALUMINUM BOTTLES

Angry Orchard Cider
Bud Light
Budweiser
Michelob Ultra
Miller Lite

CRAFT KEG BEER

Bells	Sierra Nevada
Devils Backbone	Shock Top
Dogfish Head	Stella Artois
Goose Island	Sweet Water
Jail Break	Troegs

WELL BRAND LIQUOR

Dewar's Scotch
el Jimador Tequila
Seagram's Gin
Ten High Whiskey
Wild Turkey Bourbon
Bacardi Rum (flavors available)
Skyy Vodka (flavors available)

CALL BRAND LIQUOR

Amaretto
Bailey's Irish Cream
Captain Morgan Spiced Rum
Espolon Tequila
Jack Daniels
Jim Beam Bourbon
Jonny Walker Red Scotch
Kahlua
Tanqueray Gin
Tito's Vodka

PREMIUM BRAND LIQUOR

Bombay Gin
Chambord Liqueur
Gentleman's Jack
Glenlivet Scotch
Grey Goose Vodka
Jameson Irish Whiskey
Makers Mark Bourbon
Crown Royal Canadian Whiskey

Patrons will be asked for ID, resort reserves right to deny alcohol to guests at discretion. No outside alcohol permitted on resort property. Sunday alcohol may only be served 10 am – 10 pm.

Package Accompaniments

WEDDING ROOM BLOCK

Discounted room rates available for guests when 10 or more rooms are booked.

GETTING READY PACKAGE

Treat your party to a private VIP room complete with full length mirror, sitting area, and TV. Order breakfast, lunch, or appetizers for a convenient meal while you prepare for your big day.

REHEARSAL DINNER

Welcome your wedding party and family with a rehearsal dinner on site. Customizable options available.

FAREWELL BREAKFAST

Thank your guests for an unforgettable weekend by hosting a farewell breakfast on one of our many unique gathering spaces.

CAMPFIRE WITH S'MORES

What better way for your friends and family to meet and mingle? Roast s'mores on the Fireside Patio with your choice of hot cocoa or lemonade. Additional bar and menu options available.

HIGH FIVE PASS

Select 5 of the following activities: Mountain Coaster, Spider Monkey Challenge course, Chipmunk Challenge course, Gem mining, disc golf, and scenic chairlift. Everyone in group can choose different options, great rates starting at 20 people.

WHITewater RAFTING

Paddle through Class 3 rapids on the world's only Mountain Top whitewater rafting course. Great rates starting at 12 people.

FANTASY VALLEY OR LODESTONE GOLFING

Enjoy either 9 or 18 holes on these two breathtaking golf courses. Great rates begin with 16 or more people.

ANNIVERSARY PACKAGE

Renew your promise to one-another with two nights lodging, a \$50 resort gift card, complimentary bottle of wine, and a cheese display presented upon arrival.

FREQUENTLY ASKED QUESTIONS

Q: Do I need an outside wedding planner?

Yes. We only assist in booking the events, setup, and menu planning. A personal wedding planner will need to be hired if you'd like assistance with décor, direction, and contacting vendors.

Q: Can I bring in outside food and beverage?

Wisp Resort's private banquet and function spaces are not open to any outside food and beverage. All arrangements need to be made through Wisp Resort Staff. Your Wisp Conference Service Coordinator will help you coordinate items such as your wedding cake and wedding favors; as you are able to bring those on property.

Q: Can I bring my own wedding cake?

Yes, you are welcome to bring your wedding cake from an outside vendor. Cake cutting is included in your reception package so there is no additional fee.

Q: What is the alcohol policy at Wisp Resort?

Guests will be asked for identification and the resort further reserves the right to deny alcohol beverage service to guests at their discretion. In accordance with Maryland and Garrett County Liquor Laws, no alcoholic beverages may be brought onto resort property by patrons and guests. Sunday alcohol may be served between 10 am and 10 pm.

Q: If I choose an Bar Beverage Package do I have to pay for all of the guests, even the non-drinkers?

When you select any Bar Beverage Package all adults will be included in the count. Any guests below drinking age will be counted for the Juice and Soda.

Q: Can I bring my own décor?

Decorations are permitted; however, the use of nails, staples or heavily gummed tape is not permitted. Decorations must be removed immediately following the event and will be placed in your décor storage room by our staff.

Q: Are chairs, tables, linens, flatware, dinnerware, and glassware included?

Chairs, tables, Wisp full-length white linen tablecloths and napkins, white chair covers with your choice of colored decorative sash, dinnerware, stemware, and glassware are all included.

Q: Can we have candles or sparklers?

Because of the fire code we do not permit any form of flames in our venues.

Q: Is there transportation to and from the ceremony/reception sites?

Wisp offers a resort map to direct your guests to the mountain top parking lot where your guests will then be escorted by a golf cart to the ceremony site(s).

Q: Will my venue be available for rehearsal?

Use of the venue for ceremony rehearsal is included and is no additional cost. Times are based on availability and will be reserved 30 days prior to actual wedding day.

Q: Is there space for the bridal party to get ready?

We do have multiple rooms available to rent and use for your Getting Ready Room. The most popular option is the King Efficiency Suite. We suggest renting this room the night before the wedding, the wedding night would be complimentary based on a wedding of 100 guests or more.

Q: Is Wisp Resort handicap accessible?

Yes, Wisp Resort is ADA compliant.

Q: Is Wisp Resort pet friendly?

Rooms on the second floor of the Tower are pet friendly. We allow dogs under 40 lbs of non-aggressive breeds. There is a limit of 2 per room and a \$50 pet fee for the stay.

Q: If I'm planning an outdoor ceremony, where do I have my ceremony during inclement weather?

Your Wisp Conference Services Coordinator will work with you to compose the best backup plan possible based on availability. We understand that Mother Nature can be unpredictable at times and we want to help take away that stress. In most cases, the wedding ceremony will be brought inside and conducted within the reception space that the couple has selected.

Q: What do I need to do to be legally married in Garrett County?

Wedding couples will have to go to the Garrett County Court House which is located at:

Circuit Court of Garrett County

203 S. 4th Street, Room 109

Oakland, MD 21550

(301) 334-1937

8:30 a.m. - 4:00 p.m. / M - F

Closed state and federal holidays

There will be a cash fee in order to get the license processed. In Garrett County there is a 2-day waiting period before the license is official and active, but also must be used within a 6 month time span. Another important note is that only one person needs to be present when applying and if either of you are younger than 25 you will need to provide identification by a driver's license or birth certificate. Please inquire with the Circuit Court for any further questions.



Meet Bobbi

Bobbi Opar comes to Wisp Resort with over 15 years of wedding and social sales experience. Bobbi has worked as a Professional Wedding Planner, Certified Wedding Designer, and Director of Social Events over the course of her career. Working in a destination resort setting, Bobbi's knowledge of the recreation and hospitality industries complement her wedding and event planning talents. She is the perfect person to offer suggestions and help you set-up the details of your wedding at one of Wisp Resort's unique venues.

Contact or connect with Bobbi today.

Phone: 855.969.2723 | Email: bopar@wispresort.com | Facebook: [@wispweddingsMD](https://www.facebook.com/wispweddingsMD)

Instagram: [@wispweddings](https://www.instagram.com/wispweddings)