



The Grand Ballroom, Simply Elegant

"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

We're excited that you are considering The Fountains Wedding and Conference Center for your upcoming wedding. 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 constant communication with 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.

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 exudes 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 chivari chairs, round or rectangular tables of 8 to 12 guests and dance floor. Also included are flatware, glassware, china, deluxe floor length linen, 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.

What Enhancements are available?

Bridal and Groom Suite Rental (3 hours prior to event start time) \$275

**Ceremony Fee ...Grand Staircase or FountainTerrace (+ ½ hour). Ceremony chairs tastefully draped in white
\$650**

(There's always a back-up plan in case of inclement weather)

Grand Five Point Chandelier Canopy \$795

Additional reception time @ \$500 per added hour

Drop Down Screens for Picture Presentation with client's laptop \$225

White Chair Covers and Customer Colored Sashes (Limited Colors) \$9 per chair

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

Bridal Party Lite Fare 10 person minimum- \$12.50 per person

Fruit & Cheese Board, Mimosas, Bucket of Beer or Bottle of House Wine and Bottled Water. Set up in upstairs foyer- When Bridal/Groom Suite is purchased, this is a great addition to your pre-wedding experience.

Bridal Party Luncheon 10 person minimum- \$14.50 per person

Assorted Deli Wraps, Chips, Fruit Platter, Bottled Water and Bucket of Beer or Bottle/s House Wine. Set up in upstairs foyer. When Bridal/Groom Suite is purchased, this is a great addition to your pre-wedding experience.

Let's Buffet!

\$62.00 Per person

8% discount for 150 ppl and above

A Grand Buffet with one hour of exceptional hors D'oeuvres, Cold Salad, Three 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 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 3 Passed Appetizers from Below

Sea Selections
Oysters on the Half Shell (+2)
Jumbo Cocktail Shrimp (+3)
Apple-Wood Bacon BBQ
Scallops (+1)

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
Chicken Salad Phyllo Cups
Italian Sausage in Phyllo Cups
with Mustard Cream

Petite Crab Bites

Pan Fried Pork Dumplings

Crab Stuffed Mushrooms

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 Three 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

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

(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

\$6 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)

Let's Plate!

\$65.00 Per person

8% Discount for 150 ppl and above

A Grand Plate with the perfect entrée duo, with exceptional hors D'oeuvres, served with a cold salad, 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 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 3 Appetizers from Below

Sea Selections

Oysters on the Half Shell (+2)

Jumbo Cocktail Shrimp (+3)

Apple-Wood Bacon BBQ
Scallops (+1)

Petite Crab Bites

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
Chicken Salad Phyllo Cups
Italian Sausage in Phyllo Cups
with Mustard Cream
Pan Fried Pork Dumplings

Crab Stuffed Mushrooms

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**

**-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 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

Ice Cream Sundae Bar \$10 per person

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

Viennese Table \$12 per person

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

Chocolate Fountain Tower \$12 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 \$275 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

-Pre-Paid 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 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.

*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 \$6.50 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