



Tilghman Island

2022 GROUP & CORPORATE

CATERING MENU

The Wylder team is excited to serve you and your guests. Our menus are curated to your event specifically. The menu options are a reference guide & always negotiable to fit your desires. Please make us aware of any nutritional preferences, allergies, or particulars that may heighten your experience with us.

Thank you!

21551 Chesapeake House Drive, Tilghman, MD 21671
www.wylderhotels.com/tilghman-island/ | 410.886.2121



Tilghman Island

2022 GROUP & CORPORATE
DINNER

WyldeR's Catering Team has a base package to help you create your perfect meal!
If you wish to create your own custom catering package, please reach out to our
events team for assistance!

Automatic 24% gratuity is added to each meal.

DINNER CATERING PACKAGE

\$55/per person

Starter Options

Your choice of one starter for the table to share

Entrees

Plated Meal

Two Main entrées of your choice
A Vegetarian entrée option

Family-Style Meal

Your choice of a Family
Feast with one protein offering

Beverages

Locally roasted Rise Up coffee
Selection of hot tea
Fruit & Herb Infused Water

Popular Additions

Price Per Person

Food

Additional Starter Option \$5
Adding a Seasonal House Salad \$10
One Dessert Option of Your Choice \$10

Beverage

Two-Hour Beer & Wine Bar \$35
Two-Hour Full Open Bar \$45+

DINNER PACKAGE OPTIONS

Below are all of the options included in the packages for you to make your selections.

We are happy to modify dishes as needed for dietary restrictions.

V – Vegetarian

VG – Vegan

GF – Gluten Free

NF – Nut Free

DF – Dairy Free

Starter Options

Local Cheese & Charcuterie Platter

Fruit & Cheese Display

Jumbo Cocktail Shrimp DF, NF

Maryland Crab Dip NF

Local Oysters on the ½ shell DF, NF

Entrée Options

Vegetarian

Seasonal Risotto, Local Roasted Vegetables, Parmigiano Reggiano, Fresh Herbs *V, GF, NF*

Grilled Portobello Steak, Balsamic & Sun-Dried Tomato Pesto Cous Cous, Seasonal Vegetables *V, GF, NF*

Grilled Cauliflower Steak, Chimichurri Sauce, Toasted Pine Nuts *V, VG, GF*

House Made Agnolotti Pasta, Seasonal Filling, Champagne Butter Glaze *V, NF*

Seafood

Classic Maryland Crab Cake Sandwich, Bibb Lettuce, Tartar Sauce, Brioche Roll, Lemon Wedge *NF*

Oyster or Shrimp Po' Boy, Tomato-Pickle Remoulade, Fresh Slaw, Split Top Bun Brioche Bun *NF*

Citrus Marinated Salmon, Jumbo Asparagus Spears & Coulis, Roasted Fingerling Potatoes, Hollandaise *GF, NF*

Maryland Rockfish, Bell Pepper Piperade, Roasted Fingerling Potatoes, Lemon-Garlic Gremolata *GF, NF*

Meat

Shi-Mar Farms Burger, 6.5 oz Grass Fed Beef, Lettuce, Tomato, Brioche Bun *NF*

Local Pork, Lamb & Beef Meatloaf, Roast Tomato Provençale, Crispy Shoestring Potatoes *NF*

Pan Seared Chicken Breast, Roasted Seasonal Vegetables, Rice & Herb Pilaf, Natural Jus *GF, NF*

Local Fried Chicken ¼'s, Mashed Potatoes & Gravy, Seasonal Vegetables *NF*

Family Feasts

Eastern Shore Feast – Fried Chicken, Corn on the Cob, Potato Salad, Cabbage Slaw, & Corn Bread

Barbecue Feast – Choice of Trager Smoked Brisket/Pork/Chicken, Corn on the Cob, Potato Salad, Cabbage Slaw, & Corn Bread

Dessert Options

Fresh Melon & Sorbet, Mint Pleuche *V, VG, GF*

Slice of Homemade Apple or Mixed Berry Pie, Sweet Whipped Cream

Classic Brownie Sundae, Ice Cream, Whipped Cream, Sprinkles



Tilghman Island

2022 GROUP & CORPORATE
FULL DAY

Wylder's Catering Team has a base package to help you create your perfect meal!
If you wish to create your own custom catering package, please reach out to our
events team for assistance!

Automatic 24% gratuity is added to each meal.

FULL DAY CATERING PACKAGE

\$95/per person

Breakfast

Base Continental Buffet

Lunch

One Build Your Own Sandwich Bar of your choice

Dinner Starter Options

Your choice of one starter for the table to share

Entrees

Plated Meal

Two Main entrées of your choice
A Vegetarian entrée option

Family-Style Meal

Your choice of one Family
Feast Protein offering

Beverages

Locally roasted Rise Up coffee
Selection of hot tea
Fruit & Herb Infused Water

Popular Additions

Price Per Person

Food

Snack Station \$7
Add one Starter Option \$5
Add one Dessert Option \$10

Beverage

Additional Non-Alcoholic Options \$10
Two-Hour Beer & Wine Bar \$35
Two-Hour Full Open Bar \$45+

FULL DAY PACKAGE OPTIONS

Below are all of the options included in the package for you to make your selections.

We are happy to modify dishes as needed for dietary restrictions.

V – Vegetarian

VG – Vegan

GF – Gluten Free

NF – Nut Free

DF – Dairy Free

Base Continental Breakfast

Juices/Coffee/Fruit Infused Water
Yogurt Parfaits
Fresh Whole Fruit Platter
Selection of Breakfast Pastries
Smoked Salmon

Build Your Own

Sandwich Options

The Deli Sandwich Setup
The Local Burger Setup
The Taco Setup

Starter Options

Local Cheese & Charcuterie Platter
Fruit & Cheese Display
Jumbo Cocktail Shrimp DF, NF
Maryland Crab Dip NF
Local Oysters on the ½ shell DF, NF

Entrée Options

Vegetarian

Seasonal Risotto, Local Roasted Vegetables, Parmigiano Reggiano, Fresh Herbs *V, GF, NF*
Grilled Portobello Steak, Balsamic & Sun-Dried Tomato Pesto Cous Cous, Seasonal Vegetables *V, GF, NF*
Grilled Cauliflower Steak, Chimichurri Sauce, Toasted Pine Nuts *V, VG, GF*
House Made Agnolotti Pasta, Seasonal Filling, Champagne Butter Glaze *V, NF*

Seafood

Classic Maryland Crab Cake Sandwich, Bibb Lettuce, Tartar Sauce, Brioche Roll, Lemon Wedge *NF*
Oyster or Shrimp Po' Boy, Tomato-Pickle Remoulade, Fresh Slaw, Split Top Bun Brioche Bun *NF*
Citrus Marinated Salmon, Jumbo Asparagus Spears & Coulis, Roasted Fingerling Potatoes, Hollandaise *GF, NF*
Maryland Rockfish, Bell Pepper Piperade, Roasted Fingerling Potatoes, Lemon-Garlic Gremolata *GF, NF*

Meat

Shi-Mar Farms Burger, 6.5 oz Grass Fed Beef, Lettuce, Tomato, Brioche Bun *NF*
Local Pork, Lamb & Beef Meatloaf, Roast Tomato Provençale, Crispy Shoestring Potatoes *NF*
Pan Seared Chicken Breast, Roasted Seasonal Vegetables, Rice & Herb Pilaf, Natural Jus *GF, NF*
Local Fried Chicken ¼'s, Mashed Potatoes & Gravy, Seasonal Vegetables *NF*

Family Feasts

Eastern Shore Feast – Fried Chicken, Corn on the Cob, Potato Salad, Cabbage Slaw, & Corn Bread
Barbecue Feast – Choice of Trager Smoked Brisket/Pork/Chicken, Corn on the Cob, Potato Salad, Cabbage Slaw, & Corn Bread

Dessert Options

Fresh Melon & Sorbet, Mint Pleuche *V, VG, GF*
Slice of Homemade Apple or Mixed Berry Pie, Sweet Whipped Cream
Classic Brownie Sundae, Ice Cream, Whipped Cream, Sprinkles



Tilghman Island

2022 GROUP & CORPORATE

MENU BREAKDOWN

A detailed breakdown of each catering option, as well as some popular additions. If you need any modifications, substitutions, or special requests, please let us know!

MENU BREAKDOWN

Need more details on what the package offerings include? See below for additional information for each item!

Base Continental Breakfast

Hot Tea/Coffee/Fruit Infused Water
Selection of Juices
Dairy Milk & Almond Milk
Yogurt Parfaits & Granola
Selection of Cereal
Fresh Cut & Whole Fruit Platter
Fresh Baked Breakfast Pastries
Bagels, Biscuits, & English Muffins
Smoked Salmon

Enhance Your Breakfast Buffet

Per Person

Bottomless Bloody Mary Station \$18
Bottomless Mimosa Station \$18
Fresh Baked Buttermilk Biscuits \$3
Cheesy Scrambled Eggs \$4
Crispy Bacon \$5
Hash Browns \$5
Local Sage Breakfast Sausage \$5
Seasonal Frittata \$7

Snack Stations

Placed Stations – priced per person
Choice of Two Snacks \$7 per guest

BBQ Chicharrons
Old Bay Potato Chips
Duckfat Popcorn
Warm Nachos & Salsa
Wylder Mixed Nut Trail Mix

Build Your Own Sandwich Bars

Comes w/ Chips & Fruit Infused Water

The Deli Sandwich Setup

Sliced Ham, Turkey, Swiss Cheese, Provolone, Cheddar, Lettuce, Tomato, Condiments

The Local Burger Setup

Local Shi-Mar Farms Beef, Selection of Breads, Cheeses, Lettuce, Tomatoes, Onions, Bacon,
Variety of additional toppings & condiments

The Taco Setup

Beef & Chicken, Flour Tortillas, Lettuce, Crema, Shredded Cheese, Guacamole, Pickled Peppers & Onions,
Pico de Gallo, Roasted Corn & Black Bean Salsa

MENU BREAKDOWN

Need more details on what the package offerings include? See below for additional information for each item!

Family Feasts

Wylder's famous feasts that capture the best the Shore has to offer. These feasts are designed to be full meals, additional courses are not required.

Served Buffet or Family Style

Eastern Shore Feast

Homemade Fried Chicken Pieces
Shucked & Steamed Corn, Melted Butter
Red Skin Potato Salad, Scallion & Red Onion Dressing
Green & Red Cabbage Slaw, Celery Salt-Parsley Dressing
Corn Bread & Butter

Barbecue Feast

*1 Protein Choice included in package
Additional Protein Choice for \$20 per person*

Trager Smoked Brisket, Pulled Pork, or Chicken
Shucked & Steamed Corn, Melted Butter
Red Skin Potato Salad, Scallion & Red Onion Dressing
Green & Red Cabbage Slaw, Celery Salt-Parsley Dressing
Corn Bread & Butter

Additional Sides

Add Chesapeake Steamed Crabs - *\$ Market Price per Dozen*
Add Maryland Crab Cakes - *\$ Market Price*
Add Shucked Oysters - *\$ Market Price per Dozen*

WYLDER OPEN BAR PACKAGES

Based on a 2-hour time period prior to taxes and gratuity. Each additional hour will be charged at 35% of the initial 2-hour rate.

House Beer & Wine \$35 pp

Choice of Pinot Grigio, Chardonnay, or Sauvignon Blanc

Choice of Cabernet Sauvignon or Pinot Noir

Rose

Poema Cava (sparkling)

Budweiser, Bud Light, Miller Lite, Michelob Ultra

Dogfish Head Seasonal Beer, St. Michael's Brewery Situation Critical IPA, St. Michael's Brewery Amber Ale

Wylder Signature Open Bar \$45 pp

House Beer & Wine menu Plus

Rocktown Vodka

Sauza Tequila

Cruzan White Rum

Amsterdam Gin

Dewars Scotch

Jim Beam Whiskey

Wylder Select Open Bar \$55 pp

House Beer & Wine menu Plus

Titos Vodka

Jose Cuervo Gold Tequila

Lyon White Rum

Tanqueray Gin

Johnnie Walker Black Scotch

Bulleit Whiskey

Wylder Premium Open Bar \$65 pp

Elevated Beer & Wine menu Plus

Grey Goose Vodka

Heradura Reposado Tequila

Lyon Dark Rum

Hendricks Gin

Macallan Scotch

Makers Mark Whiskey

**Specific brands and offerings are subject to change.*



Tilghman Island

2022 GROUP & CORPORATE

SPACE RENTAL PRICING

A general guide to our various spaces, equipment, and group essentials. We have a very custom approach to each group and putting together a stay that fits your needs, so please connect with our team for more detailed information regarding your event.

SPACE RENTAL PRICING

Our Space Rental Fee varies on space, time, and group needs. It always includes all staffing, set up, clean up, and the brand standard outfitting of the room. Each area is unique and has a different set of standard items.



Waterfront Ballroom

Our most popular and versatile event room!
Natural Light and Picturesque Bay Windows
Seats up to 150 people at full occupancy
Various set ups for every size meeting



Bar Mumbo

A private, intimate meeting space
Seats up to 26 people at standard set up
Includes smaller tables, perfect for small groups



Indoor Tickler's

One of our primary restaurant spaces
Features 270° views of our waterfront & lawn
Seats up to 65 people
Hosts our distinctive Boat Bar



Tickler's Crab Shack

The best views with the best food!
Our Crab Deck is our primary dining space
Seats up to 96 people
Limited availability for dates & times

A/V Charge
\$500 per day

Includes two 50" TV's with rolling displays, various wire connections for presentations, & two floor easels.
We also have a Bluetooth speaker with a microphone input upon request.

COMMUNAL LOCATIONS

Our property features many different areas for breakout meetings, group activities, and relaxing. All hotel guests have access to the amenities, but some groups show special interest in certain areas.

Wylder does not reserve any amenities or communal locations for private use.



Patio Lounge

Located tight outside of the Waterfront Ballroom, the Patio is a great option for meeting breaks.



Bonfire Pits

Spread out across the waterfront, there are 3 bonfire pits for guests to enjoy.



Heated Salt Water Pool

Host the ultimate pool party by relaxing at the pool! Our pool is open to enjoy from Mid-April through November.



Lawn Games

A popular bonding activity, we have two cornhole sets and two bocce ball courts.

Amenity Usage

We love hosting groups celebrating retreats, vacations, birthdays, reunions, weddings, and more, but there is always a fine line between the whole property having a great time and a group commandeering the property. To protect the property vibe, Wylder does not reserve any amenities for private use. We are so excited to we work together to ensure you and all your guests have an amazing time during your stay while maintaining our standard resort environment.