

VISTA

R O O F T O P



THE LOOKOUT LOFT

SAY I DO AT THE TOP OF THE FENWICK INN

THE FENWICK INN, 13801 COASTAL HIGHWAY, OCEAN CITY, MD. 21842, 410-250-1100



A ONE-OF-A-KIND SPACE
DEDICATED TO MAKING
ANY EVENT MEMORABLE

BREATHTAKING OCEAN,
BAY, AND CITY VIEWS
FROM THE EIGHTH FLOOR
OF THE NEWLY
REMODELED FENWICK INN

A FRESHLY RENOVATED &
MODERN SPACE

3,800 SQUARE FEET

CAPACITY - 200 SEATED
250 STANDING

324 SQUARE FOOT DANCE
FLOOR WITH FULL ELECTRIC



CENTRALLY LOCATED IN
UPTOWN OCEAN CITY
WITH EASY ACCESS TO
THE SURROUNDING
DELAWARE AND
MARYLAND COMMUNITIES

CATERING AND
HOSPITALITY BY VISTA
ROOFTOP

HOSTING BREAKFAST,
BRUNCH, LUNCH, DINNER OR
COCKTAIL EVENTS

THE PERFECT SPOT TO HOST
YOUR NEXT BUSINESS
FUNCTION, REUNION,
WEDDING RECEPTION,
RETIREMENT PARTY, OR
HOLIDAY BASH



WEDDINGS IN THE LOFT AT VISTA ROOFTOP

RECEPTION PACKAGES INCLUDE

- COMPLIMENTARY OCEAN VIEW ROOM FOR THE BRIDE AND GROOM ON THE NIGHT OF THE WEDDING
- SPECIAL DISCOUNTED ROOM RATE FOR 10 OR MORE ROOMS
- 324 SQUARE FOOT DANCE FLOOR WITH DJ CORNER
- FLOOR LENGTH LINENS, NAPKINS, CHAIR COVERS
- CUSTOM FLOOR PLANS WITH SET-UP AND REMOVAL
- COCKTAIL HOUR WITH PASSED AND STATIONARY HORS D'OEUVRES
- COMPLIMENTARY CAKE CUTTING SERVICE
- CHAMPAGNE TOAST
- 4 HOUR OPEN BAR
- COFFEE, TEA, AND SODA SERVICE
- AUDIO VISUAL SERVICES INCLUDING PROJECTOR AND SCREEN
- SOUND SYSTEM WITH MICROPHONE
- RENTAL FEES WAIVED IF HOTEL ROOMS ARE RESERVED

CEREMONY PACKAGES INCLUDE

INDOOR CEREMONIES // 1000

- UP TO 100 CHAIRS AND TABLES
- SET UP AND BREAK DOWN
- WEDDING ARCH
- WATER STATION UPON GUESTS ARRIVAL

WEDDING PACKAGES

THE LIGHTHOUSE // 105

- ONE HOUR COCKTAIL RECEPTION / ONE HOUR TRADITIONAL OPEN BAR / TWO PASSED HORS D'OEUVRES / ONE STATIONARY DISPLAY
- THREE HOURS TRADITIONAL OPEN BAR / THREE HOUR PLATED DINNER / TWO ENTREE SELECTIONS / CHOICE OF SOUP OR SALAD / ONE VEGETABLE & STARCH ACCOMPANIMENT

THE JETTY // 125

- ONE HOUR COCKTAIL RECEPTION / ONE HOUR PREMIUM BAR / THREE PASSED HORS D'OEUVRES / TWO STATIONARY DISPLAYS
- THREE HOURS PREMIUM OPEN BAR / THREE HOUR PLATED DINNER / TWO ENTREE SELECTIONS / CHOICE OF SOUP OR SALAD / ONE VEGETABLE & ONE STARCH ACCOMPANIMENT

THE BEACON // 145

- ONE HOUR COCKTAIL RECEPTION / ONE HOUR PREMIUM BAR / ONE ACTION STATION / TWO PASSED HORS D'OEUVRES / ONE STATIONARY DISPLAY
- THREE HOURS PREMIUM OPEN BAR / THREE HOUR PLATED DINNER/ TWO ENTREE CHOICES / CHOICE OF SOUP OR SALAD / ONE VEGETABLE & ONE STARCH ACCOMPANIMENT
- DESSERT STATION

(ALL PACKAGES MAY BE SERVED BUFFET STYLE UPON REQUEST +7)

RECEPTIONS

BUTLERED HORS D'OEUVRES

CRISPY COCONUT SHRIMP WITH SWEET THAI CHILI SAUCE
SPICY CHICKEN EMPANADA CILANTRO & CREME FRAICHE
MINI BEEF SLIDER, VERMONT CHEDDAR, BACON JAM
VEGETABLE SPRING ROLL WITH ROASTED RED PEPPER SAUCE
TRUFFLE MAC & CHEESE PARMESAN CRISP
CHILLED SHRIMP WITH COCKTAIL SAUCE
BRUSCHETTA TOAST POINTS
FLASH FRIED BRIE TARTS WITH RASPBERRYGOAT CHEESE
CAPRESE SKEWER WITH BALSAMIC GLAZE
SMOKED SALMON TOASTS
JERK CHICKEN SKEWERS WITH MANGO SALSA
CHEESESTEAK EGG ROLLS WITH BEER CHEESE SAUCE
SCALLOPS WRAPPED IN BACON WITH BBQ +\$3
CRAB DIP STUFFED PHYLLO CUPS +\$3

STATIONARY DISPLAYS

SEASONAL FRESH FRUITS AND CRUDITES - AN ASSORTMENT OF LOCAL FRESH FRUITS & VEGETABLES ACCOMPANIED WITH CREAMY HERB DIP

CHARCUTERIE BOARD +\$10 - IMPORTED & DOMESTIC CHEESES, CRACKERS, BREADS, PICKLED VEGETABLES, MUSTARDS, DRIED FRUITS AND NUTS

CHIPS & DIPS - SPINACH & ARTICHOKE DIP, BUFFALO CHICKEN DIP, & PICO DE GALLO SERVED WITH AN ASSORTMENT OF CRACKERS,, TORTILLA CHIPS & BREADS (ADD MARYLAND CRAB DIP +\$3)

ANTIPASTO - ASSORTED CURED MEATS, KALAMATA OLIVES, PEPPERONCINI, ROASTED RED BELL PEPPER, MARINATED ARTICHOKE HEARTS & MUSHROOMS, AND FRESH MOZZARELLA. SERVED WITH CROSTINI.

ACTION STATIONS

PASTA - CAVATAPPI NOODLES, MARINARA, ALFREDO, AND BASIL PESTO SAUCES, PARMESAN CHEESE, WILD MUSHROOMS, ROASTED PEPPERS, & BABY SPINACH

POTATO - BAKED POTATOES & RED SKIN MASHERS, BACON, SOUR CREAM, CHIVES, AGED CHEDDAR CHEESE, CRUMBLER BACON AND PICO DE GALLO

TACO - CHOICE OF SEASONED BEEF, CHICKEN OR FISH, AGED CHEDDAR & JACK CHEESES, PICKLED CABBAGE, PICO DE GALLO & SOUR CREAM

MAC & CHEESE - HOUSE MADE CHEDDAR MAC, CRUMBLER BACON, GARLIC & HERB CRUMBS, SAUTÉED MUSHROOMS, ITALIAN SAUSAGE, BROCCOLINI

CARVING - CHOICE OF PORK LOIN, TURKEY BREAST, SLOW ROASTED ROAST BEEF, VIRGINIA HAM, BEEF TENDERLOIN (+\$12), PRIME RIB (+10) SERVED WITH PETITE ROLLS & CONDIMENTS

SUNDAE -TWO FLAVORS OF ICE CREAM, CHOCOLATE SAUCE, WHIPPED CREAM, BANANAS, NUTS, SPRINKLES, STRAWBERRY SAUCE, MARASCHINO CHERRIES, CARAMEL, CRUSHED OREOS, HEATH BAR, & PEANUT BUTTER CUPS

COOKIES & MILK - CHEF'S ASSORTED COOKIES & BROWNIES SERVED WITH ICE COLD MILK & CHOCOLATE MILK

PLATED DINNER SELECTIONS

FIRST COURSE

SELECT ONE:

SOUP SELECTIONS

MARYLAND CRAB / ITALIAN WEDDING / CREAMY BAKED POTATO / SHRIMP GAZPACHO (+3) / CREAM OF CRAB

SALAD SELECTIONS

CLASSIC CAESAR - ROMAINE, PARMESAN, CROUTON, HOUSE CAESAR DRESSING

WEDGE - ICEBERG, CRUMBLERED BACON, BLUE CHEESE, TOMATO, AND BUTTERMILK RANCH DRESSING

SPRING - MIXED BABY FIELD GREENS, TOMATO, ENGLISH CUCUMBERS, GORGONZOLA, GRILLED LEMON VINAIGRETTE

ACCOMPANIMENTS

SELECT TWO:

GRILLED BABY CARROTS WITH CITRUS HONEY & ORANGE ZEST / SAUTEED HARICOT VERT & CARMELIZED SHALLOTS / ROASTED BRUSSELS WITH PANCETTA & BALSAMIC GLAZE / ASPARAGUS & LEMON / SEASONAL SELECTION/ WILD RICE / MUSHROOM RISOTTO / ROASTED ROSEMARY FINGERLINGS / RED SKIN MASHED POTATOES

MAIN COURSE

SELECT TWO:

BLACKENED MAHI MAHI WITH TROPICAL SALSA

BAKED RIGATONI WITH ROASTED GARLIC TOMATO SAUCE, MOZZARELLA & SHAVED PARMESAN

STUFFED CHICKEN BREAST WITH WILD MUSHROOM, SPINACH & BOURSIN CHEESE

BOURBON SOAKED BEEF TENDERLOIN

CHEESE TORTELLINI WITH SPINACH AND ALFREDO SAUCE

PAN SEARED FILET MIGNON AU POIVRE & HOUSE DEMI GLACÉ (+10)

SEARED ATLANTIC SALMON WITH ORANGE MARMALADE & HONEY GLAZE

MARYLAND LUMP CRAB CAKE WITH REMOULADE (MP)

GUINNESS BRAISED SHORT RIBS, NATURAL JUS (+\$5)

CARIBBEAN JERK CHICKEN

PEPPERCORN CRUSTED SIRLOIN WITH BLEU CHEESE BUTTER

BUTTERNUT SQUASH RAVIOLI WITH SAGE BROWN BUTTER

SLOW ROASTED PRIME RIB SERVED AU JUS & HORSERADISH (+7)

DELMARVA STYLE HALF ROASTED CHICKEN



LATE NIGHT SNACKS

PRICED PER PERSON
MINIMUM ORDER OF 50 GUESTS

FLATBREAD PIZZAS - CLASSIC CHEESE OR PEPPERONI 10

SLIDERS - ANGUS BEEF OR TURKEY BURGERS WITH AMERICAN CHEESE, KETCHUP MUSTARD
AND PICKLE 12

BREADED CHICKEN TENDERS SERVED WITH HONEY MUSTARD AND BBQ DIPPING SAUCES !2

NACHO BAR - CORN TORTILLAS, MELTED CHEESE, PICO DE GALLO, PICKLED JALAPEÑO 10



BEVERAGES

ONE BARTENDER PROVIDED FOR EVERY 75 GUESTS

TRADITIONAL BRANDS

SPIRITS

SMIRNOFF VODKA
CAPTAIN MORGAN WHITE RUM
SAUZA TEQUILA
TANQUERAY GIN
JIM BEAM BOURBON

WINE

CHARDONNAY
PINOT GRIGIO
CABERNET
PINOT NOIR

BEERS - SELECT FOUR

STELLA ARTOIS
CORONA LIGHT
CORONA EXTRA
COORS
MICHELOB ULTRA
BLUE MOON
DOGFISH HEAD 60 MINUTE IPA
HIGH NOON

BAR ENHANCEMENTS

AVAILABLE UPON REQUEST

VISTA ROOFTOP SIGNATURE CRUSH BAR FEATURING
FLAVORED VODKAS & FRESH SQUEEZED JUICES / 5

BLOODY MARY BAR FEATURING OUR HOUSE BLOODY
MARY MIX & VARIETY OF GARNISHES / 5

MIMOSA STATION - BUBBLES AND FRESH SQUEEZED
OJ, GRAPEFRUIT JUICE & PINEAPPLE JUICE / 5

SIGNATURE COCKTAILS - OUR BAR TEAM WILL
WORK WITH YOU TO CREATE A SPECIAL COCKTAIL
TO SERVE DURING YOUR HAPPY HOUR

PREMIUM PRICED LIQUORS ARE AVAILABLE FOR
PURCHASE AND CAN BE PRICED PER BOTTLE

TABLE SIDE PREMIUM WINE SERVICE



PREMIUM BRANDS

SPIRITS

TITOS VODKA
KETEL ONE VODKA
BOMBAY SAPPHIRE GIN
CAPTAIN MORGAN SPICED RUM
BACARDI RUM
MAKERS MARK BOURBON
SAGAMORE RYE WHISKEY
DON JULIO TEQUILA

CATERING INFORMATION & POLICIES

RESERVATIONS

IN ORDER TO SECURE YOUR DATE, A SIGNED CONTRACT, ALONG WITH A \$1500 DEPOSIT IS REQUIRED. A SECOND PAYMENT OF 50% OF THE ESTIMATED TOTAL IS REQUIRED SIX MONTHS PRIOR TO YOUR EVENT. A FINAL PAYMENT IS DUE TWO WEEKS BEFORE YOUR EVENT. ANY ADDITIONAL COSTS DURING THE EVENT WILL BE BILLED AT THE CONCLUSION OF SAID EVENT. ALL DEPOSITS ARE NON REFUNDABLE.

FOOD & BEVERAGE

OUR MOST CURRENT PRICES ARE PROVIDED WITHIN THIS MENU. THESE PRICES ARE SUBJECT TO CHANGE. A 22% SERVICE CHARGE AND APPROPRIATE MARYLAND STATE TAXES AND CITY TAXES SHALL BE ADDED TO ALL FOOD AND BEVERAGE ITEMS. THE SERVICE CHARGE COVERS ALL ROOM SET UP, BREAKDOWN, LABOR, & GRATUITY. NO OUTSIDE FOOD OR BEVERAGE IS PERMITTED EXCEPT WEDDING CAKES THAT ARE COMMERCIALY MADE - PROOF OF PURCHASE REQUIRED. BUFFETS WILL BE SERVED FOR A MAXIMUM OF TWO HOURS. DUE TO HEALTH AND SAFETY REASONS ANY LEFTOVER FOOD MAY NOT BE BOXED AND TAKEN FROM THE FUNCTION. THE ONLY EXCEPTION TO THIS POLICY IS WEDDING CAKES. ALCOHOLIC BEVERAGES MUST BE SERVED BY A TIPS TRAINED EMPLOYEE. CONSUMPTION OF ALCOHOLIC BEVERAGES UNDER THE AGE OF 21 IS PROHIBITED.

CUSTOM OPTIONS

LOOKING FOR SOMETHING EXTRA? OUR PROFESSIONAL STAFF IS HAPPY TO WORK WITH YOU TO CREATE A CUSTOM OR LIMITED MENU SPECIALLY DESIGNED TO SUIT YOUR DIETARY NEEDS AND SPECIFIC TASTES.

SPECIALTY MEALS

VEGAN/VEGETARIAN, CHILDREN'S MEALS, AND VENDOR MEALS ARE AVAILABLE AS AN ADDITIONAL MENU ITEM. THESE MEAL OPTIONS ARE SUBJECT TO ADDITIONAL FEES.

FACILITY FEES

FACILITY FEES VARY BASED ON TIME OF YEAR. THESE FEES CAN BE DIMINISHED OR WAIVED WITH THE PURCHASE OF GROUP ROOM BLOCKS IN THE FENWICK INN. ALL SATURDAY EVENING EVENTS ARE SCHEDULED FOR A MINIMUM OF 4 HOURS EXTRA TIME MAY BE PURCHASED AT \$500 PER HOUR PLUS CONTINUED BAR SERVICE PER GUEST.

GUEST COUNT & MENU SELECTIONS

A GUARANTEED ATTENDANCE COUNT IS REQUIRED 14 DAYS IN ADVANCE OF THE DATE OF THE FUNCTION. THIS NUMBER IS THE MINIMUM GUARANTEE AND IS NOT SUBJECT TO REDUCTION. YOU WILL BE CHARGED FOR THIS AMOUNT EVEN IF FEWER GUESTS ATTEND. MENU SELECTIONS ARE DETERMINED 30 DAYS PRIOR TO YOUR EVENT.

SET UP AND DECORATIONS

CONTINGENT UPON NO OTHER PRIOR EVENTS IN THE LOOKOUT LOFT SPACE, SET UP CAN BEGIN AS EARLY AS POSSIBLE THE DAY OF THE EVENT. ALL DECORATIONS MUST BE COORDINATED AND APPROVED BY THE SALES DEPARTMENT PRIOR TO THE EVENT.

