



# Wisp Weddings

2022

WISP RESORT  
296 MARSH HILL ROAD  
MCHENRY, MD 21541

“Nobody has ever measured, not even poets, how much the heart can hold.”  
- Zelda Fitzgerald

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## Dear Engaged Couple,

Congratulations on your engagement! We understand that your wedding will be one of the most significant events of your entire life and we are honored you are considering hosting it with Wisp Resort.

Averaging 35 wedding ceremonies & receptions a year, our team has the experience and knowledge necessary to bring your ideal wedding to life. Our Team will help you find the ceremony site, reception venue, and banquet menu that exceed your expectations.

Please reach out with any questions you have about Wisp Weddings and when you are ready we invite you to visit the resort for a tour of all the unique options we have to offer.

Warmest Regards,

*Lisa Ratliff*

Director of Sales

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“We took the chair lift to the top...for our mountain top ceremony and the views were spectacular.”  
 - Jennifer, WeddingWire

**– Ceremony & Inclusions –**

**Choose a ceremony site package**

**Standard Ceremony Package:** choice of site / 1-hour rehearsal /marriage license assistance / venue coordinator

**Wedding Ceremony Package:** choice of ceremony site / 1-hour rehearsal /marriage license assistance / venue coordinator / standard chairs / accessory tables / electrical power when available

**Ceremony Enhancements:** Chairlift access to Mountain Top Ceremony Site - \$14 plus tax  
 Chair Covers & Colored Decorative Sashes - \$6 plus tax per chair

<b>Ceremony Sites</b>					
<b>Indoor</b>			<b>Outdoor</b>		
Sundown Yurts	Crawford Room	McHenry Lodge	Sundown Greens	Whitewater Pavilion	Mountain Top
<b>Standard Ceremony Package - \$800 / Wedding Ceremony Package - \$1300</b>					

## - Reception Packages –

### package inclusions

your choice of venue / your choice of dinner / complimentary dance floor  
 white linen tablecloths & napkins / white chair covers & colored decorative sashes  
 all dinnerware, stemware & glassware / cake cutting & serving  
 four-hour bartender fees / late night snack station / rolls & butter / coffee, tea and iced  
 tea / discounted room block for guests / venue coordinator  
 one-night complimentary suite for couple  
 MD state taxes & service charge for dinner & bar

\*junior and child pricing available

<b>Reception Sites</b>			
<b>20-99 Guests</b>		<b>100+ Guests</b>	
Sundown Yurts	Crawford Room	McHenry Lodge	Mountain Mist Tent

<b>Reception Packages</b>	<b>Per Person</b>
Mountain Meadow Buffet	\$99
The Perfect Pair	\$109

\$5 off per package available for weddings held on non-holiday Fridays or Sundays April-  
November

We got so many compliments from our guests about the venue, the  
 wedding ceremony itself and the FOOD!”  
 – Erin, WeddingWire

# Mountain Meadow Buffet

\$99 per person inclusive

## 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 Medley
- ❖ Tomato and Basil Caprese Salad
- ❖ Broccoli and Bacon Salad

## Entrees (select 2)

- ❖ **New York Strip** – house-cut roasted New York Strip steak served with an au jus
- ❖ **Grilled Flank Steak – with sundried tomato cream sauce**
- ❖ **Chicken Piccata** – lightly floured and pan-seared chicken breast drizzled with a lemon caper 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

## Side (select 1)

- ❖ Red Bliss Potatoes with Herb Butter
- ❖ Garlic Mashed Potatoes
- ❖ Scalloped Potatoes
- ❖ Rice Pilaf

## Vegetable (select 1)

- ❖ Steamed Broccoli, 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, and White
- ❖ **Pretzel Bar** – warm, soft pretzels with jalapeno honey, yellow mustard,
  - ❖ sea salt, and warm beer cheese

# The Perfect Pair

\$109 per person inclusive

## 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 1)

- ❖ 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
- ❖ **Cavatappi Pasta** – medley of grilled seasonal vegetables in a roasted garlic infused pesto cream sauce
- ❖ **Jumbo Lump Crab Imperial** – all meat, gluten free with no fillers garnished with lemon and fresh parsley served piping hot

or

## Plated Combination Entrée (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

## Side (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, and White
- ❖ **Pretzel Bar** – warm, soft pretzels with jalapeno honey, yellow mustard,
  - ❖ sea salt, and warm beer cheese

## Sweet Addition

**S'mores Station** - \$4.99 per person plus service charges & taxes  
Roast marshmallows over open flames then sandwich with graham crackers and chocolate.

Assorted soft drinks and bottle water for \$1.99 each plus service charges & taxes

Private function space available for \$200.

## Beverage Service Options

### Cash Bar

All alcoholic beverages purchased by guests (100+ - \$1000 minimum), (75-99 - \$750 minimum),  
Less than 75 people \$500 minimum.

### 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 guests (100+ - \$1000 minimum), (75-99 - \$750 minimum),  
Less than 75 people \$500 minimum.

### Open Bar

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

## Beverage Packages

All beverage packages include all taxes and service charges

### 4 Hour Beer & Wine Bar

Enjoy a selection of craft, import and domestic beer. A selection of Nighthawk House Wines will be available as well as assorted sodas, juices and bottled water.

\$45  
per person

### 4 Hour Call Brand Bar

Enjoy a selection of craft, import and domestic beer. Call Brand Liquors and Nighthawk House Wines accompanied by an assortment of mixers including sodas, juices and bottled water.

\$58  
per person

### 4 Hour Premium Brand Bar

Enjoy a selection of craft, import and domestic beer. Premium Brand Liquors and Nighthawk House Wines accompanied by an assortment of mixers including sodas, juices and bottled water.

\$65  
per person

### Non-Alcoholic Bar

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

\$19  
per person

Additional 5<sup>th</sup> Hour available – price based on consumption or can change to cash bar.  
Bartender fee of \$25 plus applicable taxes and service charge will apply.

## Signature Drinks

<b>Sparkling Wine Toast</b> A special toast featuring Celebrate Sparkling Wine	\$1.99 per drink
<b>Sparkling Bar</b> Orange juice and mango puree with sparkling wine, bitters, strawberries, blueberries, and grapes	\$10.99 per drink
<b>Bloody Mary Bar</b> Blood Mary mixes with a selection of House vodkas and garnishes including olives, bacon, celery, and peppers.	\$10.99 per drink
<b>Pineapple-Rum Cocktail</b> Pineapple juice, spiced rum, and lime juice	Per pitcher
<b>Orange-Wheat Shandy</b> Wheat beer, fresh orange juice and almond extract.	Per pitcher

## Beverage Services & Bar Selections

<p><b><u>Cash Bar</u></b></p> <p>Champagne/Sparkling Wine     \$6.99 per drink          Call Brand     \$7.99 per drink          Premium Brand     \$8.99 per drink          House Wine     \$6.99 per drink          Soft Drinks     \$2.99 per drink          Juices     \$3.29 per drink</p>	<p><b><u>Craft &amp; Import Aluminum Bottles</u></b></p> <p>Bells          Goose Island          Loose Cannon          Magic Hat          Stella Artois          St. Paulie Girl (N/A)          Sweet Water</p>
<p><b><u>Champagne/Sparkling Wine</u></b> Anna de Codorníu</p>	<p><b><u>Call Brand Liquor</u></b></p> <p>Amaretto          Bailey's Irish Cream          Captain Morgan Spiced Rum          Bacardi Rum          Jose Cuervo Tequila          Jack Daniel's Whiskey          Jim Beam Bourbon          Johnny Walker Red Scotch          Dewar's Scotch          Kahlua          Tanqueray Gin          Tito's Vodka          Absolute Vodka</p>
<p><b><u>Nighthawk House Wines</u></b></p> <p>WHITES              Chardonnay              Sauvignon Blanc              Zinfandel              Pinot Grigio</p> <p>REDS              Cabernet Sauvignon              Pinot Noir              Merlot</p>	<p><b><u>Premium Brand Liquor</u></b></p> <p>Bombay Sapphire Gin          Chambord Raspberry Liquor          Crown Royal Canadian Whiskey          The Glen Livet 12 yr. Old Scotch          Grey Goose Vodka          Jameson Irish Whiskey          Maker's Mark Bourbon          Patron Tequila</p>
<p><b><u>Domestic Aluminum Bottles</u></b></p> <p>Angry Orchard Cider          Bud Light          Budweiser          Michelob Ultra          Miller Lite</p>	



Guests will be asked for ID, resort reserves the right to deny alcohol to guests at discretion. No outside alcohol permitted on resort property. Drink prices are plus service charges & taxes.

## Package Accompaniments

### **Wedding Room Block**

Discounted room rates available for guests when reserving Wisp as your wedding venue.

### **Getting Ready Package**

When you purchase a Wisp Wedding Reception Package a complimentary suite is available the night of the wedding. We recommend reserving the room the night before and then having all day to get ready. 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 at 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 Courtyard fireplace with your choice of soft drinks. 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.

# 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 is the only authorized licensee to sell and serve food and beverages on the premises. Your Wisp Events Manager 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 guests.

**Q: If I choose a 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 Non-Alcoholic Bar.

**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). See our vendor list for transportation companies.

**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?**

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 Events Manager 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: Do you provide Food Tastings?**

We pride ourselves in providing excellent food and excellent service to our guests. If you would still like a food tasting the following guidelines will apply:

- Food tastings can be provided to couples that have a signed contract with the resort
- Complimentary food tasting for two people based on 100 to 150 guests
- Complimentary food tasting for four people based on 150-250 guests
- Additional guests will be charged a fee based on the menu selected
- Tastings should be scheduled at least 2-4 months or more prior to event date
- Tastings require at least 2 weeks prior notice
- Tastings are scheduled Sunday-Thursday
- The server is serving you and attentive to your needs. A \$25 service charge will apply based on 2-4 people. The service charge will be charged to your master account.
- Main entrée selections – Couples may choose up to 3 entrees to taste

**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

<https://www.courts.state.md.us/clerks/garrett/marriage>

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.