



Area 51

WEDDINGS & EVENTS PACKAGE

SILVER PACKAGE

HEAVY HORS D'OEUVRES, \$49

- Your Choice of six hors d'oeuvres
- Unlimited Sodas, Teas & Coffee

GOLD PACKAGE

BUFFET DINNER, \$59

- Choice of two hors d'oeuvres, two entrees, starch and vegetable
- Unlimited Sodas, Teas & Coffee
- Rolls & Butter

PLATINUM PACKAGE

PLATED DINNER, \$69

- Choice of two passed hors d'oeuvres, plated salad, choice of two entrees including a starch and a vegetable
- Unlimited Sodas, Teas & Coffee
- Rolls & Butter

A la Carte Hors D'oeuvres

Caprese Salad | roma tomatoes | fresh mozzarella | fresh basil
| balsamic glaze

Clams Casino | parmesan | mozzarella | bacon
| garlic seasoned butter

Crab Salad | avocado | onion | french bread | may only be passed
Crab Balls | tartar sauce

Crab Toast | fresh dough | mozzarella | cheddar | crab | old bay

Dotsy's Crab Dip | naan bread | tortilla chips

Fruit Bruschetta | fresh three berry blend | fruit dip
| toasted french bread | Seasonal

Filet Sliders | horseradish cream sauce | sautéed onion

Jerk Chicken | honey mustard | House Specialty

Lamb Chop | marinated lamb chops | grilled

Lobster Flatbread | tail meat | garlic butter | red onion
| gouda cheese

Mini Vegetable Quiche | egg | veggies | cheese

Mushroom stuffed with Sausage | cream cheese | sausage

Mushroom stuffed with Crab Imperial | crab | imperial sauce

Oysters-on the half shell | cocktail | horseradish | lemon

Pulled Pork Sliders | pork | southern bbq sauce

Prime Rib Sliders | horseradish cream sauce | crispy fried onions

Scallops Wrapped in Bacon | seasoned scallops | bacon

Shrimp Cocktail | cocktail | lemon

Smoked Salmon | capers | red onion | dijon mustard | crackers

Smoked Tuna | capers | red onion | dijon mustard | crackers

Spinach Artichoke Dip | naan bread | tortilla chips

Stuffed Dates | goat cheese

Tomato Basil Bruschetta | crostini

Wagyu Sliders | wagyu | cheese

A la Carte Entree Selections

Meats

Ribeye Pork Chop | 8oz all natural rib eye pork chop grilled
with a blueberry balsamic glaze

Pork Tenderloin* | roasted seasoned pork tenderloin

Prime Rib* | CAB ribeye, slow roasted. Served with Au Jus and
horseradish cream sauce

Pulled Pork Barbecue | pork butts smoked 12 hours with a
southern style barbeque sauce

Tenderloin of Beef* | CAB tenderloin | seasoned and roasted
| served with a demi glaze

Whole Turkey Breast* | seasoned, roasted turkey breast

*may be hand carved to order for \$75 culinarian fee

Chicken and Seafood

Crab Cakes (3 oz each) | fresh local jumbo lump crab cakes
homemade, served with tartar sauce

Chicken Chesapeake | jumbo lump crab imperial on top of a
jerk marinated chicken breast

Grilled Jerk Chicken Breast | jerk marinated
| served with our honey mustard

Mahi Mahi | fresh local mahi grilled or baked
| served with a garlic butter sauce

Roasted Chicken Quarters | roasted and marinated

Salmon | baked and seasoned with dill and butter

Tuna Filet | grilled fresh local tuna served with pepper
parmesan

A la Carte Entree Selections

Continued

Pasta

Jerk Chicken Alfredo | jerk marinated chicken breast with
homemade alfredo, served over penne pasta

Shrimp and Scallop Rundown | Sauteed Shrimp and Scallops
with roasted red pepper sauce | sundried tomatoes | mushrooms
|served over penne pasta

Shrimp Scampi | Sauteed Shrimp in a garlic
| white wine butter sauce | tomatoes | served over penne pasta

Combination Entrees

Filet and Shrimp | 6oz center cut CAB filet with 5 seasoned
sauteed shrimp
| Add \$7 to Platinum package price

Filet and Lobster Tail | 6oz center cut CAB filet with a 6oz
lobster tail | served with garlic butter
| Add \$12 to Platinum package price

Filet and Crab Cake | 6oz center cut CAB filet with a 3oz crab
cake | served with tartar sauce
| Add \$12 to Platinum package price

A la Carte Sides & Starches

Asparagus

Baked Potato

Fresh Green Beans

Caesar Salad

Garden Salad

Garlic Mashed Potatoes

Macaroni and Cheese

Mashed Sweet Potatoes

Rice and Peas

Roasted Fingerling Potatoes

Roasted Garden Vegetables

Roasted Red Potatoes

PACKAGE ADD-ONS:

Seasonal Fruits, Cheese and Fresh Vegetables
served with assorted crackers and our Seacrets' Jerk
Ranch | \$5 per person

Domestic and Imported Cheese Display
served with assorted crackers. | \$6 per person

Antipasti

Capicola, Genoa Salami, Pepperoni, Aged Provolone and
Gorgonzola | \$7 per person

Desserts

A variety of desserts and miniature confections may be
ordered for your event.

Please consult with your event manager for details and pricing.

Bar Packages

Host Bar

Prices are based on per person with a two hour minimum.

Includes bartender(s) and set up/breakdown of bar

One bartender is provided for every 50 guests

Two Hours:

Call Brands \$42

Premium Brands \$44

Cordials \$46

Total Open Bar \$48

Three Hours:

Call Brands \$58

Premium Brands \$60

Cordials \$62

Total Open Bar \$64

Four Hours:

Call Brands \$74

Premium Brands \$76

Cordials \$78

Total Open Bar \$80

Consumption Bar

Our bar staff will run a tab based on consumption.

A credit card is required to hold and
will be charged at conclusion of event.

Includes bartender(s) and set up/breakdown of bar

Liquor Selections

Call Brands:

Seacrets Distilling Company (SDC): Vodka, Gin, White Rum, Coconut Rum, Spiced Rum, Gold Rum, Orange Vodka, Grapefruit Vodka, Lemon Drop Vodka
Jose Cuervo Gold, Captain Morgan, Smirnoff Flavors, High Noon

Frozens

Pina Colada, Rum Runner, Orange Crush,
Pain in de Ass and Electric Lemonade

Premiums

SDC: Passion Fruit Vodka, Coffee Spiced Rum, Bumbleberry Vodka, Bourbon, Whiskey, Wildfire Whiskey, Dewars, Jagermeister, Fireball, Jack Daniels, Tanqueray

Cordials

Crown Royal, Crown Apple, Grey Goose, Kettle One, Titos, Grand Marnier, Don Julio Silver, Jameson, Bailey's Irish Cream, Grand Marnier

Super Cordials

Bulleit, Hennessy, Don Julio Reposado, Patron Silver and Casamigos

Wines by the Glass & Beer

Wines by the glass

TIER 1- Including with Call Pricing

Les Jamelle, Rosé
Angelini, Pinot Grigio
Benzinger, Chardonnay
Chateau Les Reuilles, Sauvignon Blanc
H3, Horse Haven, Merlot
Drumheller, Cabernet Sauvignon
Colin Barollett, Pinot Noir

TIER 2- Included with Premium Pricing

Fager's Island Champagne
Tribute Sauvignon Blanc
Fager's Island Chardonnay
Imagery, Pinot Noir
Terrazas Reserve, Malbec

TIER 3- Included with Cordial Pricing

Chandon, Split
Touch of Italy, Chianti

Beers- Included with all pricing

Stella
Corona
Mic Ultra
White Claw
High Noon
Stella N/A

General Information

Food and Beverage:

To ensure availability of food items, final menu selections, counts and choices must be finalized no later than 3 weeks prior to the event. Prices are subject to change based on market conditions. All food and beverage prices will be billed at the current menu prices at the time of event. We will honor dietary restrictions, such as allergies, with 2 weeks notice, to the best of our abilities. For health and safety reasons, all food must be consumed on premises and may not be taken off site.

For all food, a 20% service charge, 6% state tax and .5% local tax will be added.

For alcoholic beverages, a 20% service charge, 9% state tax and .5% local tax will be added.

No outside food or beverage is permitted in Seacrets, Seacrets Distillery, Area 51 and Your Seacret Beach with the exception of a cake/desserts.

SEACRETS HAS A STRICT UNDERAGE DRINKING POLICY.

CONSUMPTION OF ALCOHOLIC BEVERAGES BY PERSONS UNDER THE AGE OF TWENTY-ONE (21) IS PROHIBITED IN MARYLAND. COMPLIANCE WITH THE NOTED AND RELATED LAWS OF MARYLAND IS THE CLIENT'S RESPONSIBILITY AND THAT OF THEIR GUESTS.

IF SOMEONE IN YOUR PARTY IS DRINKING UNDERAGE, OR IS ASSISTING IN SERVING UNDERAGE GUESTS THEY WILL BE AUTOMATICALLY REMOVED FROM THE PREMISES.YOUR EVENT IS SUBJECT TO DISMISSAL WITH NO REFUND IF UNDERAGE DRINKING IS OCCURRING. SEACRETS RESERVES THE RIGHT TO REFUSE SERVICE OF ALCOHOLIC BEVERAGES TO ANY INDIVIDUAL FOR ANY REASON.

Guarantees

A guaranteed attendance is required 14 days prior to the event. The number provided will be considered the minimum guarantee and is not subject to reduction; you will be charged this amount even if fewer guests attend.

Liabilities

In the event of an unforeseen circumstance, Seacrets will not be responsible for any failure to perform actions that are attributable to federal, state or municipal regulations, strikes, or other labor problems, floods, hurricanes, tornadoes, power outages, war, riots or any other acts of God that are out of the control of Seacrets, that causes damage to or destruction in the whole or part of the merchandise or facility of Seacrets. In the event that one of the above contingencies takes place and the client wishes to reschedule the event, performance shall be resumed at a specific and agreed upon date. In the event of one or the other above occurrences, and the event can not take place or be rescheduled, all deposits will be returned.

General Information

In the event of inclement weather, alternate locations on property will be presented.

Deposits and Payment Procedure

In order to hold the space/date a \$1000 deposit and a signed contract must be received. This initial deposit is non-refundable but will be applied to the final invoice. A second payment of 50% of the estimated balance is due 6 months prior to the event. Final payment is due prior to event. A credit card will be on file for all incidentals including, bar tab, linen, additional guests or add ons and will be charged balance at conclusion of event.

Due to unforeseen circumstances, a client can cancel their event within 6 months forfeiting their initial deposit. If cancellation occurs after 6 months, all deposits paid will be forfeited. If event is canceled within 30 days, all deposits paid will be forfeited plus 50% of anticipated food and beverage is due to cover costs associated.

Decorations and Personal Property

Any items brought on property by guests or outside vendor will be at the sole risk of the patron or vendor. Seacrets assumes no liability for any loss, damage or theft of any such property for any reason. Seacrets will receive and store favors, toasting glasses, cake knives, candles and additional decor the day before the event at scheduled walk through meeting. All items brought must be removed at conclusion of event.

Event Times

All event start and finish times will be agreed upon and contracted prior to start of event. We ask all guests to be vacated from the room no later than 30 minutes after the conclusion of the event. Additional times exceeding four hours will be charged \$250 per hour and must be arranged ahead of time with Event Manager. Client may not add additional time during the event.

Please consult with your event manager to schedule times of your ceremony on Your Seacret Beach.

Vendors

Outside vendors such as wedding cake decorators, DJ's, bands, officiants, photographers, photo booth operators and videographers must have their contact information provided to the Event Manager Thirty (30) days prior to event. Vendors can schedule set up times, directions and loading/unloading instructions with Event Manager. Vendors will have 45 min after the end of event to break down and vacate premises. Seacrets assumes no responsibility for the storage, assembling and displaying of wedding cakes or floral arrangements provided by outside vendors or guests due to liability purposes.

General Information

Venue Fees/Additional Fees. All events are 3 hours. Wedding receptions are 4 hours.

Area 51 Events: \$2000 venue fee

Office at Area 51: \$1000

Your Seacret Beach: \$2000

Venue fee includes: house linen (black or white floor length), napkins (select colors), on site coordinator, cake cutting, tables and chairs, set up and break down for event, china/glassware (Area 51 only), Seacrets security detail and in house audio/visual specialist.

Additional fees:

Ceremony Set Up- \$1250 fee with Your Seacret Beach events, \$625 fee with Area 51 events (set up and breakdown of chairs and includes additional hour)

Arrival by Seacrets boat- \$150 for the bride (1 boat), \$300 for the entire bridal party (2 boats) pick up Wight Bay dock and drop off Your Seacret Beach

Linen- price TBD (other than black or white)

Coat Check Attendant- \$75 with Area 51 events

Bridal Suites:

Your Seacret Beach-\$500 suite fee with Your Seacret Beach events.

The Office-\$500 suite fee with Area 51 events.

Space is available 3 hours prior to the ceremony.



Event Manager

Heidi O'Donnell

heidi.odonnell@seacrets.com

410-524-4900