



Kent Island
RESORT

VIVÂMÉE SIGNATURE COLLECTION

Welcome

TO KENT ISLAND RESORT

500 Kent Manor Drive | Stevensville, Maryland 21666
KentIslandResort.com | 410.643.5757

Celebrating 200 years of waterfront hospitality, Kent Island Resort is Maryland's Eastern Shore Wedding Destination.

Offering multiple options for both ceremonies and receptions, Kent Island Resort is the perfect place to create a unique and memorable experience. Our coordinators will execute your vision, making your experience distinguished and worry-free. Picturesque waterfront views, 24-room boutique hotel, traditional and rustic settings, and cuisine are just some of the many reasons why Kent Island Resort makes for an unforgettable place to host your dream wedding!



Simplicity

ALL-INCLUSIVE WEDDING PACKAGE

VENUE

Personal Wedding Coordinator
Choice of 3 Reception Locations
Five Hour Reception
Private Bridal Suite
Hotel Room For Your Wedding Night
White or Ivory Linens & Napkins
Coat Check

FOOD & BEVERAGE

Complimentary Menu Tasting
Cocktail Hour featuring Unlimited Hors D'Oeuvres
Five Hour Open Bar
Full Course Seated or Buffet Dinner
Champagne Toast
Custom Tiered Wedding Cake
Viennese Display

\$179 per person for weddings between April and November
\$169 per person for weddings between December and March

*\$35 per person rate increase required for holidays

*Per person cost does not include ballroom & ceremony fee (plus tax & service charge)



Ceremony

INCLUDED

Dedicated ceremony space
Registry table with white linen table cloth
Water station for guest refreshments
White resin padded chairs

Friday - Sunday: \$1,000

Monday - Thursday: \$800

Wooded Waterfront Ceremony: \$2,000

*See venue for ceremony start time



*This photo serves as a representation of the Wooden Waterfront Ceremony but elements are subject to change

The Pavilion

RECEPTION

HIGHLIGHTS

The Pavilion has the ability to be completely customized and can accommodate weddings for up to 300 guests.

Chiffon Draped Ceiling

Chandeliers and Bistro String Lighting

Hardwood floors

AC/Heating

Private Cocktail Hour On-Site

Private Bridal Suite

Dedicated Ceremony Space

Fire Pits

CAPACITY

Maximum: 250 Friday - Sunday Minimum: 100

ROOM RENTAL

Friday - Sunday: \$7,000

CEREMONY TIMING

Guest arrival: 5pm Ceremony: 5:30pm



The Garden House

RECEPTION

HIGHLIGHTS

The Garden House provides a uniquely intimate setting for up to 75 guests.

Octagonal, glass walls, built-in bar

Views of surrounding gardens and waterfront

Private Bridal Suite

Fire pits

CAPACITY

Maximum: 75 Minimum: N/A

ROOM RENTAL

Friday - Sunday: \$6,000

CEREMONY TIMING

Guest arrival: 5pm Ceremony: 5:30pm

*If using the Pavilion for your reception, the Garden House can be rented for cocktail hour for an additional \$3,000



The Farmstead

RECEPTION

HIGHLIGHTS

The Farmstead has a rustic elegance and can accommodate up to 300 guests.

Private Cocktail Hour Space

Multiple Bar Stations

Rustic Chandeliers

Floor To Ceiling Windows

Private Bridal Suite

Fire pits

CAPACITY

Maximum: 300 Friday Minimum: 100

Saturday Minimum: 150 Sunday Minimum: 100

ROOM RENTAL

Friday - Sunday: \$8,000

CEREMONY TIMING

Guest arrival: 4pm Ceremony: 4:30pm



* This rendering serves as a representation of current architectural and design plans but is subject to change.

Cocktail Hour

BUTLERED HORS D'OEUVRES

Select Eight

SEAFOOD

Oysters Rockefeller
Bacon Wrapped Scallops
Mussels Oregano
Crab Stuffed Mushrooms
Shrimp Cocktail
Crab & Shrimp Spring Rolls
Fried Oysters
with Old Bay Remoulade
Mini Crab Cake
Baked Clams Casino

MEAT

Cheesesteak Dumplings
Honey BBQ Pulled Pork Sliders
with Apple Slaw
Sesame Thai Chili Chicken Satay
Cheeseburger Sliders
Stuffed Mushroom
with Sausage & Aged Provolone
Black & Blue Skewers
with Blue Cheese Cream Sauce
Italian Sausage Wrapped in Puff
Pastry with Grain Mustard Sauce
Bacon Wrapped Chicken
with Brown Sugar Glaze
Hawaiian Chicken Skewers

VEGETARIAN

Tomato & Mozzarella Caprese
Wild Mushroom & Brie Crostini
Tomato & Basil Bruschetta
Vegetable Spring Roll
with Thai Chili Sauce
Artichoke & Spinach Stuffed Mushrooms
Artichoke & Goat Cheese Crustini

Cocktail Hour

CONTINUED

STATIONS

Select Two

PASTA STATION

(Chef Attendant Provided)

Penne & Tri-Color Tortellini
Pesto Olive Oil, Pomodoro & Alfredo Sauces
Chicken, Sweet Italian Sausage,
Pancetta, Wild Mushrooms, Peas,
Roasted Peppers, Parmesan, Red
Pepper Flakes & Bread Sticks

OYSTER BAR

(Oyster Shucker Provided)

Fresh Oysters from the Eastern Shore
of Maryland. Shucked to Order.
Accompanied with Cocktail Sauce,
House Made Mignonette Sauce,
Prepared Horseradish, Fresh Lemons,
and Tabasco Sauce.
Additional: \$7 per guest
Ice Sculpture: \$400

FRESH & GRILLED VEGETABLE CRUDITÉS

(Self Service)

Grilled & Raw, Local Fresh Vegetables,
Flavored Hummus, Olives,
Spinach & Artichoke Dip,
Roasted Eggplant, Grilled Pita,
Assorted Bread & Tortilla Chips

MEDITERRANEAN DISPLAY

(Self Service)

Assorted Meats Including:
Salami, Sausages & Prosciutto
Assorted Cheeses Including:
Mozzarella, Parmesan & Aged Cheeses
Olives, Dried Fruits, Mustards,
Assorted Breads & Crackers

Plated Reception

SALAD

Select One

WEDGE SALAD

Iceburg Lettuce,
Apple Smoked Bacon,
Crumbled Blue Cheese,
Red Onion & Tomato

KENT SIGNATURE SALAD

Mixed Greens, Heirloom Tomato
English Cucumbers,
Julienned Carrots,
& Champagne Vinaigrette

CAESAR SALAD

Romaine Lettuce,
Shaved Parmesan &
Classic Caesar Dressing

SINGLE ENTREES

Select Two

Grilled Filet Mignon

8 oz. Filet with a Burgundy Demi Glace

Chesapeake Seared Chicken Breast

Spinach, Prosciutto and Lump Crab Meat in a Crab
Bechamel Sauce

Striped Bass (Rockfish)

Marinated With Olive Oil & Fresh Herbs

Blackened Mahi Mahi

with Mango Chutney

Honey Garlic Salmon

Chefs own Honey Garlic Sauce Made with Fresh Local
Honey

Shrimp Stuffed with Crab Imperial

with Imperial Sauce

Apple Brined Pork Chop

Vegetarian Options Available Upon Request

OR

COMBO ENTREES

Select One

Striped Bass (Rock Fish) Topped with Crab Imperial

Seared Salmon Stuffed with Crab Imperial

Grilled Filet Mignon & Salmon

Grilled Filet Mignon & Maryland Crab Cake

Lemon Braised Chicken with Stuffed Shrimp Imperial

All food items are subject to market price and may result in an additional fee per person

Plated Reception

CONTINUED

SIDES

Select One Starch:

Gratin Potato
Sweet Potato Mash
Garlic Red Bliss Mashed
Potato
Herb Risotto
Rice Pilaf
Roasted Fingerling Potatoes

Select One Vegetable:

Asparagus
Tri-Color Cauliflower
Brussels Sprouts
Green Beans
Wild Mushrooms
Roasted Tri-Color Carrots
Spaghetti-Cut Veggie Medley

Additional Sides:
\$3 per guest

(Vegetable Options Subject to Season)

Children Meals (10 & Under)
\$35 per guest

Vendor Meals
(Chef Selection)
\$65 per guest

Young Adults (11-20)
\$135 per guest

SMALL PLATES

Each item additional \$12 per guest

Caprese Salad
Heirloom Tomato, Mozzarella,
Balsamic Glaze & Basil Oil

Braised Short Rib Ravioli
with Barolo Wine, Demi Glace
& Caramelized Onion Cream

Shrimp Cocktail
with Bloody Mary Cocktail Sauce

Cream of Crab Soup
with Heavy Cream, Sherry & Crab Meat

All food items are subject to market price and may result in an additional fee per person

Buffet Reception

SALAD

Select One

WEDGE SALAD

Iceburg Lettuce,
Apple Smoked Bacon,
Crumbled Blue Cheese,
Red Onion & Tomato

KENT SIGNATURE SALAD

Mixed Greens, Heirloom Tomato
English Cucumbers,
Julienned Carrots,
& Champagne Vinaigrette

CAESAR SALAD

Romaine Lettuce,
Shaved Parmesan &
Classic Caesar Dressing

CHEF ACTION STATIONS

Select Two

Chef Attendant Fee: \$150 per attendant per station

Beef Tenderloin *

Slow Roasted with Fresh Herbs, Sliced Garlic
and Red Wine, Served with Burgundy Red
Wine Demi Glace

Prime Rib

Slow Roasted with Chef's Herb Rub,
Served with a Rosemary Beef Au Jus

Braised Leg of Lamb

Braised Until Tender with Chef's Blend of
Fresh Herbs and Red Wine, Served with
Rosemary Lamb Au Jus

Roast Turkey Breast

Stuffed with Fresh Sage and Citrus, Served
with Sage Gravy

Striped Bass (Rockfish) *

Marinated with Olive Oil & Fresh Herbs

Stuffed Pork Tenderloin

Stuffed with Spinach, Prosciutto and a 3 Cheese
Blend, Served with a Savory Herbed Bechamel

Honey Garlic Salmon

Chef's own Honey Garlic Sauce Made with Fresh
Local Honey

Honey Baked Ham

Made with Chef's Own Rub and Glazed with Fresh
Local Honey

All food items are subject to market price and may result in an additional fee per person

Buffet Reception

CONTINUED

SIDES

Select Two Starches:

Gratin Potato
Sweet Potato Mash
Garlic Red Bliss Mashed
Herb Risotto
Rice Pilaf
Roasted Fingerling Potatoes

Select One Vegetable:

Asparagus
Tri-Color Cauliflower
Brussels Sprouts
Green Beans
Wild Mushrooms
Roasted Tri-Color Carrots
Vegetable Medley
Asian Inspired Vegetable Medley

(Vegetable Options Subject to Season)

ADD ONS

Each item additional \$12 per guest

Cream of Crab Soup *
with Heavy Cream, Sherry & Crab Meat

Maryland Crab Cake *

Shrimp Cocktail
with Bloody Mary Cocktail Sauce

Braised Short Rib Ravioli
with Barolo Wine, Demi Glace
& Caramelized Onion Cream Sauce

Vendor Meals
\$65 per guest

Children Meals (10 & Under)
\$35 per guest

All food items are subject to market price and may result in an additional fee per person

Enhancements

Pasta Station

(Chef Attendant Included)

Penne & Tri-Color Tortellini

Pesto Olive Oil, Pomodoro & Alfredo Sauces

Chicken, Sweet Italian Sausage, Pancetta

Wild Mushrooms, Peas, Roasted Peppers

Parmesan, Red Pepper Flakes & Bread Sticks

\$15 per guest

Slider Station

Braised Pulled Pork, Cheeseburger &

Grilled Chicken with Mozzarella & Pesto

\$13 per guest

Cheesesteak Station

Thinly Sliced Beef & Chicken,

Peppers, Onions & Melted Cheese Sauce

Served on Sub Rolls

\$10 per guest

Taco Bar

Beef & Chicken, Shredded Cheese, Tomato, Onion,

Guacamole, Salsa, Pico de Gallo, Cheese Sauce,

Shredded Lettuce, Nachos & Tortilla Shells

\$14 per guest

Carving Station

(Chef Attendant Included)

Herb Rubbed Prime Rib

Served Au Jus with Horseradish Cream

\$25 per guest

Tenderloin of Beef

(Chef Attendant Included)

Served with Demi Glace

& Chipotle Remoulade

\$23 per guest

Mac & Cheese Station

Traditional & Truffle

with Assorted Toppings

\$10 per guest

Potato Bar

Potato Skins, French Fries, Mashed Potato,

Sweet Potato Mash, Pulled Pork, Apple Smoked

Bacon, Blackened Chicken, Scallions, Vegetable Chili,

Sour Cream, Cheddar Cheese, Cheese Sauce Fried

Onion Petals & Steamed Broccoli

\$15 per guest

Honey Garlic Salmon

(Chef Attendant Included)

\$17 per guest

Desserts

VIENNESE DISPLAY

Mini Cannoli. Petit Fours, Mini Cupcakes, Assorted Truffles & Macarons

ICE CREAM BAR

(Chef Attendant Included)

Vanilla & Chocolate Ice Cream,
Hot Fudge, Caramel Sauce,
Jimmies & Strawberry Toppings

\$15 per guest

S'MORES

Graham Crackers, Hershey Chocolate Bars
& Marshmallows

\$8 per guest

CHOCOLATE FONDUE DISPLAY

Chocolate Fountain, Fresh Fruit, Pretzels,
Marshmallows, Graham Crackers,
Rice Krispies Treats & Brownie Pieces

\$14 per guest

3 FONDUE DISPLAYS

Select Three

Milk Chocolate, Dark Chocolate, White Chocolate, or Hot Chocolate

\$20 per guest

Bar Menu

Bartender Fee (Per 75 Guests): \$100

*Signature Cocktails Available Upon Request

CALL

Vodka
Rum
Gin
Whiskey
Scotch
Tequila
Cognac
Cordials

Smirnoff
Cruzan Light & Dark
Beefeater
Jim Beam
Dewars
Jose Cuervo

PREMIUM

+ \$12 / guest

Absolut & Tito's
Bacardi & Captain Morgan
Tanqueray
Jack Daniel's
Johnnie Walker Black
Herradura Reposado

ELITE

+ \$24 / guest

Kettle One & Grey Goose
Mount Gay
Bombay Sapphire
Bulleit
Glenlivet 12 Year
Patron
Hennessy VS
Kahluea, Disaronna, Baileys
& Grand Marnier

BEER

Choose Three Domestic
& One Import or Craft

Choose Three Domestic
& Three Import or Craft

Choose Three Domestic
& Three Import or Craft

WINE

Canyon Road Red
& White Wines

Renault Winery
Red & White Wines

Hess
Red & White Wines



Festivities

PRE & POST

REHEARSAL DINNER

With many options to choose from, there are no shortage of venues to host a unique and memorable Rehearsal Dinner!

Packages starting at \$40 per guest (not including bar or venue fee)

AFTER PARTY

The night is still young! Celebrate with your closest friends and family!

Extend reception with no bar: \$1,200 per hour

Extend reception with an open bar: \$16 per guest per hour

Bartender Fee: \$100

Fire pit rentals: \$250 per hour

FAREWELL BRUNCH

Or Getting Ready Breakfast Options

Chilled Orange, Grapefruit & Apple Juices

Coffee & Tea

Fresh Fruit

Yogurt & Granola

Cheddar Cheese Scrambled Eggs

Crispy Homefried Potatoes

Bacon & Breakfast Sausage

French Toast

Belgian Waffles

Packages Starting at \$30 per guest (not including bar or venue fee)

Bloody Mary Station & Bottomless Mimosas: \$10 per guest

Terms

1. A signed agreement and non-refundable deposit of 30% is required to hold your chosen wedding date.
2. Six months prior to your wedding, a non-refundable payment of 50% of the total is required.
3. Final count changes are accepted up to two weeks prior to your wedding.
4. Final payment is required two weeks before your wedding and is also non-refundable.
5. Prices do not include Maryland sales tax or a service charge. An industry standard 22% service charge will be applied to all products and services. The State of Maryland requires an additional 6% sales tax on all food, non alcoholic beverages and service charges. The State of Maryland also requires a 9% sales tax on all alcoholic beverages.
6. In case of an emergency caused by weather, we reserve the right to modify your ceremony, cocktail hour or reception room selection.
7. The grounds and manor house may be utilized for photography before and after the ceremony on the day of the event. Designated areas may be used for photography upon request. Couples who book their event with us are welcome to schedule a date for an engagement or save the date photo shoot, please contact your sales manager for details.
8. Substitute menu selections are available upon request, chef approval, and availability. Prices are subject to change. Food and beverage services are exclusively provided by Kent Manor Inn. All alcoholic beverages must be provided by the Inn and served by our trained staff.
9. It is our policy to require proof of age from guests requesting alcoholic beverages who appear to be 30 years of age or younger. No alcoholic beverages will be served to those who do not provide proper age identification, including members of the bridal party. Shots and shooters are not permitted. Outside alcohol is strictly prohibited and will be confiscated. The Kent Manor Inn reserves the right to enforce safe serving guidelines including but not limited to, refusing to serve an intoxicated guest or removing the offending guest from the premises.
10. Due to county ordinances, indoor music may not continue past midnight. Outdoor music may not continue past 11pm.
11. Contracted parties are responsible for cleanup of items placed at our facility. The Kent Manor Inn is not responsible or liable for lost or stolen items. Contracted parties must clean up and take decorative items with them the evening of the event. Failure to properly clean up the site will result in a \$500 non negotiable, non refundable clean up fee.