



Weddings

Event Packages and Menus



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Congratulations and thank you for your interest in having your wedding at Osprey Point! We believe that Osprey Point is the perfect location for your special day. The elegant, yet modern, Inn and Restaurant at Osprey Point allow us to cater to your occasion, from small receptions to grand-scale tented receptions.

Ceremonies

Ceremonies are performed on our front lawn in front of the gazebo overlooking the beautiful waters of Swan Creek. Our restaurant can also be transformed into an intimate ceremony space for parties of 50 and under.

Receptions

Tented weddings at Osprey Point are extremely popular and desirable. You can create your own Eastern Shore tented wedding reception or use our colonial style restaurant for a classic wedding feel. The main dining room, also known as the “Hunt Room” can accommodate up to 65 guests and the “Old Kitchen” can accommodate up to 30 guests.

Custom Menus

All catering is done in house by our Executive Chef. Our packages feature examples of menu items others have used in the past, as well as, some of our restaurant favorites. This is simply a template to get you started. We are more than happy to custom build a menu of your personal favorites to compliment your unique and special day.

Dinner Rehearsals and Sunday Brunches

The “Hunt Room” and “Old Kitchen” are perfect for Rehearsal Dinners or Sunday Brunches. Each room has views of the waterfront, large fireplaces, and beautiful artwork that will help you and your guests enjoy an intimate gathering celebrating a wonderful occasion.

Osprey Point Inn

The Osprey Point Inn has 18 charming rooms that can be reserved for you and your guests. With seven rooms located at the Inn, seven rooms located at the Annex and four rooms in the Farmhouse, Osprey Point can accommodate up to 40 of your guests.

Venue Fees

Venue Accommodates up to 250 people

Venue Fee for Outside Event
(Ceremony, Cocktail Hour, & Outdoor Reception)
Accommodates over 65 guests \$2,500.00

Venue Fee for Indoor Event
(Ceremony, Cocktail Hour, & Indoor Reception)
Accommodates under 65 guests \$1,500.00



Included in the Venue Fee

Unlimited Communication with Our On Site Event Coordinator

Osprey Point's on site coordinator is available to provide vendor recommendations, give insight on timelines, table set up, room décor and special touches.

Rehearsal coordination and day of event coordination included.

Tasting with Event Coordinator and Executive Chef

Bride and Groom will be invited to a tasting to discuss details of their wedding and to sample some of the items from our menu.

Complimentary Stay for the Wedding Night

Wedding Suite Free of Charge for the Night of the Wedding

Discounted Room Rates for All Wedding Guests

All Guests of the Wedding Receive 10% off their Room Rate when 8 or more rooms are booked in the peak season (May-October)

Inn guests get access to all amenities: Bikes, Kayaks, Pool, etc.

Bath House Amenities

7 Bathroom Stalls for Women & 5 Bathroom Stalls/3 Urinals for Men

Ceremony Rehearsal, Ceremony Site & Set Up

Use of the Gazebo, Docks, and Manicured Waterfront Lawn

Reception Set Up & Day-of Coordination

Set Up of Tables, Chairs, Linens, Plate ware, Glassware, Flatware, coordination of vendors

Tent & Equipment Must be rented from Eastern Shore Tents and Events for Outdoor Events

Bar Set Up & Bartenders

Full wait staff

Cake Cutting

Events until 11:00PM, Event Clean up

Wedding Packages

Osprey Point Classic Package

Plated: \$120.00 per person

Buffet: \$105.00 per person

4 Hour Open Bar

Choice of 2 Hors d'oeuvres*

(Passed or Stationed)

1 Soup or Salad

2 Entrées* or 1 Duet Plate

Vegetarian Option

Coffee

*Choice of 1 premium and 1 standard Entrée,

1 premium & 1 standard Hors d'oeuvres



Osprey Point Deluxe Package

Plated: \$140.00

Buffet: \$125.00

4 Hour Open Bar

Choice of 4 Hors d'oeuvres*

(Passed or Stationed)

1 Soup or Salad

3 Entrees* or 2 Duet Plates

Vegetarian Option

Coffee

*Choice of 1 premium and 2 standard entrees,

2 premium and 2 standard Hors d'oeuvres



Osprey Point Premium Package

Plated: \$155.00

Buffet: \$140.00

4 Hour Open Bar

Choice of 6 Hors d'oeuvres

(Passed or Stationed)

1 Salad AND 1 Soup

4 Entrees and 2 Duet Plates

Vegetarian Option

Coffee



Taxes, gratuity, and venue fees not included

Soups & Salads

Please choose according to your package.
All catering services can be customized to fit specific tastes.

Soup:

Tomato Basil

Maryland Crab

Cram of Crab

Watermelon Gazpacho

French Onion

Broccoli & Cheese

Salad:

Classic Caesar. Romaine. Parmesan.

Spinach Salad. Red Onion. Roasted Red Peppers. Tomato. Goat Cheese. Port Wine Vinaigrette.

Spring Mix. Toasted Almonds. Dried Cherries. Fresh Apple Slices. Balsamic Vinaigrette.

Wedge Salad. Iceberg. Crumbled Bacon. Tomatoes. Blue Cheese Crumbles. Buttermilk Herb Dressing.

House Salad. Mixed Field Greens. Carrots. Red Onion. Tomatoes. Cucumber. Croutons.

Entrees:

Please choose according to your package. Each dish comes with two sides.

Standard

Pan Roasted Rack of Lamb

Roasted Pork Tenderloin

Sautéed Chicken Breast

Chicken Piccata

Chicken Napoleon

Pasta Primavera*

Pan Roasted Salmon

Premium

Seared Scallops

Seared Beef Tenderloin

Broiled Crab Cakes

Seafood Pasta

Chicken Chesapeake

*Vegetarian

Children's Menu available upon request.

Available Sides

Alternate selections available upon request.

Garlic Broccoli Rabe	Honey Glazed Fingerlings
Grilled Asparagus	Smashed Garlic Herb Yukon Golds
Haricot Vert	Buttered Baby Red Creamer Potatoes
Broccoli Florets	Baked Potatoes
Bacon Roasted Brussels sprouts	Mushroom Risotto
Roasted Baby Carrots	Roasted Corn Salsa
Balsamic Marinated Tomatoes	Penne w/ Olive Oil, Ripe Tomatoes and Basil
Roasted Vegetable Medley	Sautéed Carrots & Broccoli
Roasted Candy Stripe	Beets Rice Pilaf
Whisky Sautéed Baby Bellas	Au Gratin Potatoes
Black Beans & Rice	

Bar Package

Included in all packages

For your wedding, Osprey Point offers a four hour open bar package* that includes house liquors, imported and domestic bottled beer, house brand wines, one featured cocktail, soft drinks, and coffee.

(Table wine service at an additional fee!)

Liquor:

(Rail Liquors – please inquire about additional cost for name brand liquors)

Vodka, Gin, Spiced Rum, White Rum, Tequila, Whiskey

Beer:

Your choice of: Two Standard, Three Premium

Standard

Coors Light

Miller Lite

Blue Moon

Bud Light

Premium

Dogfish Head 60 min.

Yuengling

Sam Adam's

Corona

Wine: Choice of 2 reds & 2 whites

Signature Drink: One featured cocktail/signature drink

Additional Hour: \$15/pp

All Alcohol Must Be Provided By Osprey Point!

Cocktail Hour

Please choose according to your package.
All catering services can be customized to fit specific tastes.

Standard Hors d'oeuvres

- Antipasti Skewer. Green Olives. Tomato. Ovalini Mozzarella. Hard Salami.
- Classic Bruschetta. French Onion Crostini. Tomato. Basil. Garlic. Mozzarella.**
- Sausage Stuffed Mushroom Caps
- Clams Casino
- Spinach & Artichoke Pinwheels
- Arancini di riso. Roasted Red Pepper & Tomato Coulis.*

Premium Hors d'oeuvres

- Lobster BLT on Pita
- Crab Imperial Stuffed Mushroom Caps (Upcharge of \$1/pp)
- Miniature Crab Cakes. Cajun Remoulade. Lemon Aioli.
- Tenderloin Crostini w/ Gorgonzola Cream and Roasted red peppers.
- Tuna Wonton. Wasabi Cream. Soy Reduction.

*Vegetarian

Enhancements

(Not included in packages- each station serves approximately 50 people)

Cheese Display (Cheese. Crackers. Fruit.)	\$175.00
Premium Cheese Display (Imported Cheese. Crackers. Bread. Fruit.)	\$250.00
Crudités & Grilled Vegetables with Hummus & Dip	\$150.00
Charcuterie (4 meats & 2 cheeses)	\$400.00
Tuna Tartare w/ Sriracha, Avocado, Pico De Gallo,- Lime, Crisp Corn Tortilla Chips.	\$5.00/pp
Shrimp Cocktail	Market Price.
Local Oysters (Cold Shucked. Assorted Sauces.)	Market Price.
Nacho Bar	\$3.50/pp
Ice Cream: Chocolate, Vanilla, Salted Caramel, Maple Bourbon Praline.	\$2.00/pp



Wedding Timeline

5-6 Months Prior

- Tasting session- an individual tasting session with our executive chef & event coordinator to discuss & further refine your menu.

3 Months Prior

- Finalized Menu selections are sent to Events Coordinator.
- First Payment is due.**

2 Weeks Prior

- Finalized headcount, set-up, and other details.
- Review your wedding day schedule

10 days Prior

- Final payment due.**

One Week Prior

- Osprey Point should receive your favors, toasting glasses, cake knives, place cards, and any other decorations you may have at your event. Meeting with event coordinator to discuss decoration set up.

Wedding Day

- Event Coordinator will set up all of your materials.
- Event Coordinator will greet and direct vendors and photographer
- Event Coordinator will coordinate the entire day's events to ensure everything runs as scheduled.
- Bartenders, Wait staff, & Events Coordinator all on site for Wedding Day.
- Enjoy your big day!





Main Inn



Annex on The Bay



The Farmhouse

Inn at Osprey Point

Osprey point has 18 rooms that you can reserve for you and your guests. Accommodations at Osprey Point are available in three separate venues, each with its own distinct style and characteristics. Guest's at all three locations can enjoy the pool, kayaks, and bicycles during their stay.

There is no obligation to rent our rooms for your wedding day. All of your guests will receive 10% off room fees* when 8 or more rooms are booked during the peak season. (May-October)
Breakfast is included in room cost (based on double occupancy).

A credit card is required to hold rooms.

Minimum 2 night stay for all wedding groups

Please see the following page for all room costs.

*Farmhouse is not included in any discount and an additional rental deposit will apply.
See Event Coordinator for more information about all Farmhouse rentals.*



The Inn at Osprey Point 2021/2022 PRICING

Peak Season (5/1/21-10/31/21)

*Weekends- 2N minimum Peak Season

Quiet Season (11/1/21-4/30/22)

MAIN INN	Fri-Sat	Sun-Thurs	Slipholder (15%)	Fri-Sat	Sun-Thurs	Slipholder (15%)
Escapade	\$308.00	\$258.50	\$261.80/\$219.72	\$231.00	\$187.00	\$196.35/\$158.95
Tax	33.88	28.44	28.80/24.17	25.41	20.57	21.60/17.48
TOTAL	\$341.88	\$286.94	\$290.60/\$243.89	\$256.41	\$207.57	\$217.95/\$176.43
Bolero	\$275.00	\$258.50	\$233.75/\$219.72	\$220.00	\$187.00	\$196.35/\$158.95
Tax	30.25	28.44	25.71/24.17	24.20	20.57	21.60/17.48
TOTAL	\$305.25	\$286.94	\$259.47/\$243.90	\$244.20	\$207.57	\$217.95/\$176.43
Carina	\$264.00	\$247.50	\$224.20/\$210.37	\$209.00	\$176.00	\$177.65/\$149.60
Tax	29.04	27.23	24.68/23.15	22.99	19.36	19.55/16.46
TOTAL	\$293.04	\$274.73	\$249.08/\$233.52	\$231.99	\$195.36	\$197.20/\$166.06
Windigo	\$236.50	\$220.00	\$201.02/\$187.00	\$181.50	\$165.00	\$154.27/\$140.25
Tax	26.02	24.20	22.12/20.57	19.97	18.15	16.97/15.43
TOTAL	\$262.52	\$244.20	\$223.14/\$207.57	\$201.47	\$183.15	\$171.25/\$155.68
Alondra/Shamrock C. Blossom	\$214.50	\$198.00	\$182.32/\$168.30	\$159.50	\$143.00	\$135.57/\$121.55
Tax	23.60	21.78	20.06/18.51	17.55	15.73	14.92/13.37
TOTAL	\$238.10	\$219.78	\$202.38/186.81	\$177.05	\$158.73	\$150.49/\$134.92

FARMHOUSE	Weekend Total	Sun-Thurs	Weekend Total	Sun-Thurs
Tax	\$1,375.00	\$605.00	\$1,100.00	\$467.50
TOTAL	151.25	66.55	181.50	51.43
	\$1,526.25	\$671.55	\$1,281.50	\$518.93

ANNEX	Fri-Sat	Sun-Thurs	Slipholder (15%)	Fri-Sat	Sun-Thurs	Slipholder (15%)
Captains Quarters	\$275.00	\$258.50	\$233.75/\$219.72	\$220.00	\$187.00	\$187.00/\$158.95
Tax	30.25	28.44	25.71/24.17	24.20	20.57	20.57/17.48
TOTAL	\$305.25	\$286.94	\$259.46/\$243.90	\$244.20	\$207.57	\$207.57/\$176.43
Port, Starboard, Forward	\$275.00	\$258.50	\$233.75/\$219.72	\$220.00	\$187.00	\$187.00/\$158.95
Tax	30.25	28.44	25.71/24.17	24.20	20.57	20.57/17.48
TOTAL	\$305.25	\$286.94	\$259.46/\$243.90	\$244.20	\$207.57	\$207.57/\$176.43
Midships & Aft	\$247.50	\$225.50	\$210.37/\$191.67	\$192.50	\$176.00	\$163.62/\$149.60
Tax	27.23	24.81	23.15/21.09	21.18	19.36	18.00/16.46
TOTAL	\$274.73	\$250.31	\$233.52/\$212.76	\$213.68	\$195.36	\$181.62/\$166.06
Quarter Deck	\$247.50	\$225.50	\$210.37/\$191.67	\$192.50	\$176.00	\$163.62/\$149.60
Tax	27.23	24.81	23.15/21.09	21.18	19.36	18.00/16.46
TOTAL	\$274.73	\$250.31	\$233.52/\$212.76	\$213.68	\$195.36	\$181.62/\$166.06

The Quarter Deck room is our "pet-friendly" room.

Prices & Policies are subject to change

Event Guidelines & Frequently asked questions:

There will always be questions when trying to plan the perfect wedding. Many of these guidelines are dictated by law or custom to Osprey Point Inn and Restaurant. If you have any additional questions please don't hesitate to ask.

A \$2,000 non-refundable deposit reserves the restaurant for the day of your event, as well as, the Inn, Farmhouse, and Annex rooms for Friday and Saturday evening. An additional \$250 security deposit is required to reserve the Farmhouse. This amount will be refunded at the end of the event as long as no damages have occurred. No other events will be booked the day of your event. This security deposit shall be applied as a down payment towards the total cost of the function. Payments may be made by cash, check, or credit card. If paying by check, please make checks payable to: Osprey Point Restaurant. Credit cards will incur a 3% processing fee.

The estimated balance for the event will be divided into two equal portions. The first is due 90 days prior to the event. The final payment will be due 10 days prior to the event.

Our 30 acres include beautiful water views perfect for breathtaking wedding pictures. All of the grounds may be utilized for pictures during the entirety of your stay.

Osprey Point does not own tents for outside events. Tents and equipment (tables, chairs, linens, plate ware, etc.) are exclusively rented from Eastern Shore Tents and Events, a local company in Chestertown that has experience with our venue, is known for their reliability, and has been verified through our insurance. All tent payments will be made directly to Eastern Shore Tents and Events.

Due to county ordinances, indoor and outdoor music may not continue past 11pm. Osprey Point requires all events to end on or before 11pm as well.

All wedding packages include a 4 hour open bar; cocktail hour is included as 1 hour.

Substitute menu selections are available upon request. Prices are subject to change due to fluctuating food costs. Food and beverage service is exclusively provided by Osprey Point Restaurant. Due to Kent County liquor license laws, all alcoholic beverages served must be purchased through Osprey Point Restaurant.

Osprey Point reserves the right to require proof of age from guests requesting alcoholic beverages who appear to be 30 years old 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 unless advanced permission is obtained. Osprey Point reserves the right to refuse alcoholic beverage service to individual guests due to excessive drinking and for that guests' safety and well-being.

The State of Maryland requires a 6% sales tax on all food and non-alcoholic beverages.

The State of Maryland requires a 9% sales tax on all alcoholic beverages.

A 20% service fee charge applies to the total bill.

Thank you for your interest in Osprey Point Inn and Restaurant. We would love to work with you to create your picture perfect wedding and make it a day you'll never forget. For more information or to book a tour, please contact our event coordinator at events@ospreypoint.com or 410.639.2194.

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