Wedding Packages

CELEBRATE IN STYLE

VOLUME 1

"A TASTE OF 'I DO': YOUR ULTIMATE WEDDING CATERING GUIDE"

PLATED ELEGANCE OR BUFFET BLISS? YOU DECIDE

IRRESISTIBLE HORS D'OEUVRES TO WOW YOUR GUESTS

SIGNATURE BAR SERVICE TO ELEVATE YOUR CELEBRATION



UNIVERSITY Catering
at Salisbury University

CATERING@SALISBURY.EDU

UNIVERSITY
Catering
at Salisbury University







Atmosphere

Gourmet Menu

Exceptional Service

The Perfect Setting





ESSENTIALS:

Complimentary Services

Guarantees & Payment

Policies & Considerarions

Decorations

Buffets

Hor d'Oeuvres

Served Dinners

Alcohol Service

We understand that you want your wedding to be a perfect memory. Salisbury University Catering offers exceptional facilities and service, providing a stunning venue for your celebration. Our dedication to excellence in planning, preparation, and presentation ensures an event you and your guests will always remember.



All the Right Ingredients to Make Your Wedding Extraordinary

Elegant Atmosphere

The Commons is an exquisite venue featuring vaulted ceilings and expansive windows that overlook the beautiful Salisbury University campus. We offer a variety of room options—from grand ballrooms to intimate spaces—accommodating everything from small gatherings to celebrations of up to 350 guests. The Commons is ideal for weddings, receptions, rehearsal dinners, bridal showers, and more.

Gourmet Menu

Our talented chefs and culinary team prepare every dish with care and creativity. Menus can be tailored to meet your specific needs and may be presented as reception stations, buffets, or elegant plated meals. Ask about our wedding packages or meet with our Catering Department to explore additional menu options.

Exceptional Service

Great food is just the beginning. We believe that true quality starts with the people who serve you. Our experienced event planners, chefs, and servers are committed to creating the perfect wedding experience. Professional and attentive, our team handles every detail so you can focus on celebrating. We invite you to tour our facilities and discuss how we can bring your vision to life.

The Perfect Setting

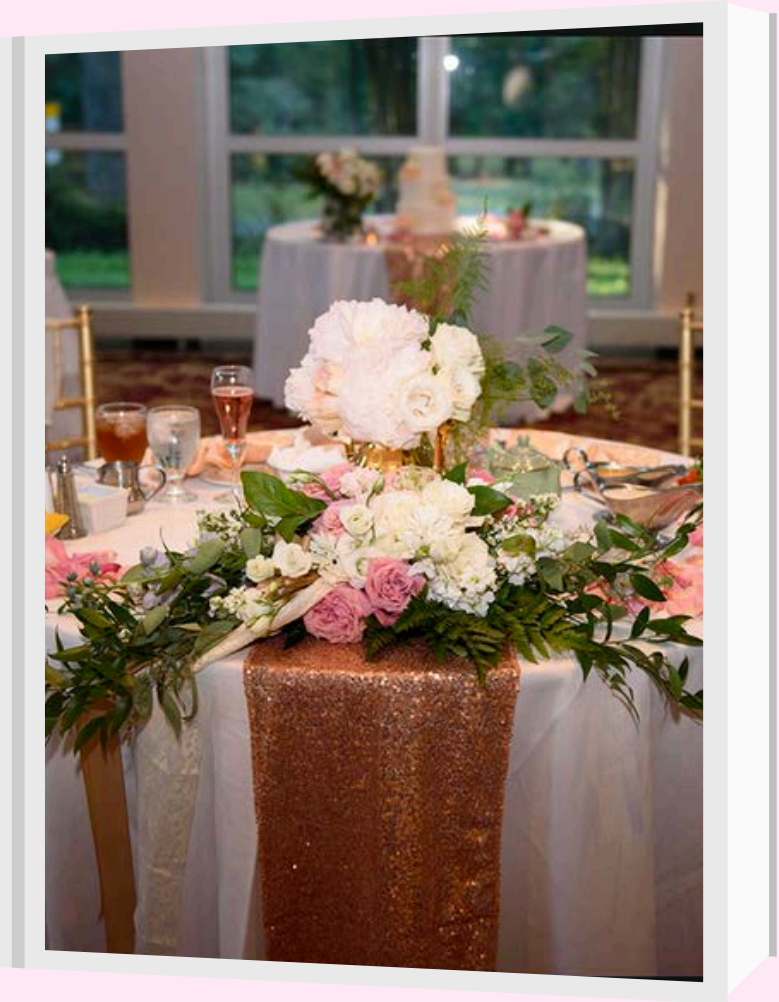
Salisbury University Catering is located on a beautiful 140-acre campus in Salisbury, on Maryland's Eastern Shore. Designated an arboretum in 1988, the campus features lush landscaping and picturesque gardens, perfect for unforgettable wedding photos.

Planning Your Reception

COMPLIMENTARY SERVICES

Included with Wedding Package Purchase

- Our award-winning chefs are happy to create a custom menu for your event.
- Snacks and beverages are provided in a private room for the bridal party following the ceremony.
- A separate room is available for buffet service.
- Complimentary cake cutting and serving.
- Multiple head table styles available: curved, traditional, or sweetheart.
- Parquet wood dance floor.
- House linens and napkins are included with all packages.
- Outdoor patio access is available with Bistro Dining Room rental.
- We will place party favors and decorations on the tables for you.
- Directional signage is provided at the parking lot entrance and the front of the building.
- Carts are available to assist with moving decorations in and out of the building.



GUARANTEES & PAYMENT

- A non-refundable facility fee is required to reserve a room. This fee is separate from University Catering costs and is collected by the Conference Planning and Facility Reservations Department.
- All anticipated costs must be prepaid, and a signed Event Contract must be submitted at least 10 business days before the event. A final guest count is also required at this time.
- The final guest count is due three business days before your event. You will be billed for this minimum number regardless of actual attendance.
- Facility rental includes four hours. Additional time may be arranged in advance at a rate of $4 per guaranteed guest.
- No service or gratuity charges apply. All quoted prices are subject to a 6% state sales tax. Alcoholic beverages are subject to a 9% state alcohol sales tax.

UNIVERSITY Catering
at Salisbury University







POLICIES AND CONSIDERATIONS

We are happy to accommodate guests with special dietary needs or food allergies. Please make arrangements for these special meals in advance.

- Salisbury University is the exclusive provider of all food and beverages on campus. No outside food or drink may be brought into or taken from the event, with the exception of the wedding cake.
- Kid-friendly meals can be arranged in advance of your reception. A limited number of highchairs and booster seats are available upon request.
- Parking for events held in the Commons Building is available in Parking Lot E (off Camden Avenue) and Parking Lot D (off Dogwood Drive).

In the event of extreme weather or another declared emergency, your catered event will be automatically canceled with no penalty fees.

If you choose to cancel your event due to a potential weather threat, you must notify the Catering Office at least 48 hours in advance. Penalty fees may apply. At that time, we will coordinate with the Conference Planning and Facility Reservations Office to explore the possibility of rebooking. Please note that your event will not automatically be rescheduled for the following day. We recommend discussing alternative dates with our Reservations Office when you initially book your event.

Cancellations made less than 48 hours in advance will incur a charge of 50% of the anticipated event cost.

- Audiovisual and sound equipment are not included with facility rentals.
- Rectangular tables are provided in the Bistro and Dorchester Rooms. A very limited number of round tables are available and may be used in conjunction with rectangular tables.

Decorations:

You are welcome to decorate your reserved space, following these guidelines:

- Decorations may not be attached to or placed on painted walls or pillars.
- Confetti, sparklers, and rice are not permitted anywhere on campus.
- Candles are allowed only in semi-enclosed glass holders (e.g., votive holders). Wax must not drip onto surfaces.
- Plastic fishing line may be used to suspend decorations from the ceiling, where permitted.
- Salisbury University is not responsible for any decorations or personal items left behind. All decorations must be removed by noon on the next business day.



Gold Buffet

$85.95 per person

HORS D'OEUVRES

Included:

- Cheese and Italian meat platter with crackers and whole grain mustard
- Sliced seasonal fruit platter
- Warm crab dip served with bread rounds

Please select two additional options:

- Hawaiian chicken kabobs with pineapple and peppers
- Spanakopita (v)
- Meatballs – choice of Sweet & Sour, Italian, Sweet Chili, or BBQ
- Teriyaki ginger chicken satay
- Spinach artichoke dip with assorted crackers (v)
- Vegetable spring rolls with sweet & sour sauce (v)

SALAD STATION

- Fresh garden salad with house-made croutons and a selection of dressings
- Accompanied by dinner rolls

CLASSIC BUFFET STATION

Please select two entrées:

- Sliced sirloin with mushroom demi-glace
- Salmon Dijonaise with Dijon cream sauce
- Flounder piccata in a white wine butter sauce
- Chicken Florentine with spinach cream sauce
- Chicken Marsala with mushrooms and Marsala wine sauce
- Parmesan-crusted chicken breast with Alfredo sauce

Please select one vegetable:

- Zucchini and spinach medley
- Roasted asparagus
- Garlic-sautéed green beans
- Glazed carrots

Please select one side:

- Herb-roasted red skin potatoes
- Buttered parsley potatoes
- Rice pilaf

Please select one pasta:

- Orecchiette with sun-dried tomato Alfredo (v)
- Smoked bacon and white cheddar macaroni & cheese
- Penne a la vodka (v)



Platinum Buffet

$105 per person

HORS D'OEUVRES

Included:

- Cheese & Italian meat platter with crackers and whole grain mustard
- Sliced seasonal fruit platter
- Crab balls with cocktail sauce

Plus, your choice of three additional items:

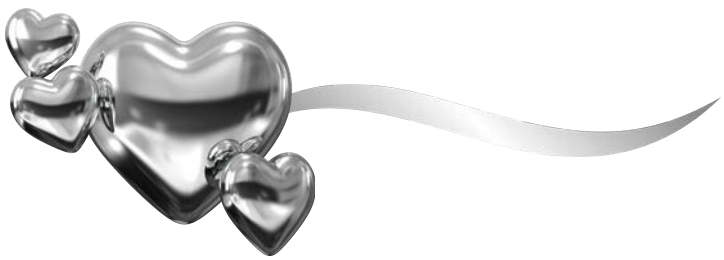
- Asiago & asparagus wrapped in phyllo (v)
- Beef Wellington bites
- Buffalo chicken dip with crackers
- Chicken quesadilla cornucopia with salsa fresca
- Chicken satay (jerk, teriyaki ginger, Moroccan, or honey BBQ)
- Scallops wrapped in bacon (butler-passed)
- Spanakopita (v)
- Shrimp cocktail
- Spinach artichoke dip with crackers (v)
- Mushroom pot stickers with plum sauce (v)

SALAD COURSE

Served with freshly baked dinner rolls

Choose one:

- Tossed garden salad with house-made croutons and balsamic drizzle
- Classic Caesar salad with shaved Parmesan and house-made croutons



CLASSIC BUFFET STATION

Customize your buffet with the following selections:

Entrée – Select One:

- Chicken breast stuffed with mozzarella, pine nuts, spinach & sundried tomatoes, topped with Alfredo sauce
- Chicken Chesapeake – breast stuffed with crab imperial
- Rockfish stuffed with crab imperial
- Salmon with herb & garlic white wine cream sauce

Vegetable – Select One:

- Roasted asparagus
- Zucchini & squash medley
- Broccoli sautéed in garlic butter
- Truffle salt-dusted green beans
- Garlic-roasted Brussels sprouts

Side – Select One:

- Roasted fingerling potatoes
- Loaded mashed potatoes with cheese, bacon & scallions
- Buttered parsley potatoes
- Rice pilaf
- Saffron rice

Pasta – Select One:

- Tortellini with three cheese sauce (v)
- Penne a la vodka with shrimp & scallions
- Farfalle with spinach, sundried tomatoes & pesto in a white wine sauce (v)
- Baked cavatappi & cheese with bacon
- Baked cavatappi with cheese (v)

Carving Station – Select One:

- Prime rib with au jus & sautéed mushrooms
- Roast turkey with gravy
- Brown sugar-glazed ham



Diamond Served Dinner

$115 per person

HORS D'OEUVRES

Included Selections:

- Cheese & Italian meat platter with crackers and whole grain mustard
- Fresh sliced fruit platter
- Crab balls served with cocktail sauce

Plus, your choice of three additional options:

- Asiago & asparagus wrapped in phyllo (v)
- Buffalo chicken dip with crackers
- Bruschetta on Boursin-topped croustade (v) — butlered
- Chicken satay (choose from jerk, teriyaki ginger, Moroccan, or honey BBQ)
- Meatballs (sweet & sour, Italian, or sweet chili)
- Scallops wrapped in bacon — butlered
- Salmon mousse on endive leaf — butlered
- Spanakopita (v)
- Shrimp cocktail
- Spinach artichoke dip with crackers (v)
- Coconut shrimp with sweet & sour dipping sauce

PLATED SALAD & DINNER ROLLS

Choose one salad:

- Tossed garden salad with feta crumbles, seasonal berries, house-made croutons, and a balsamic drizzle
- Caprese — heirloom tomato slices, fresh mozzarella, basil, and a balsamic garlic drizzle

ENTRÉE SELECTIONS

Choose one entrée:

- Signature crab cake served over creamy risotto with asparagus
- Chicken Chesapeake with buttered parsley potatoes and a matchstick vegetable medley
- Herb-crusted rockfish with dill cream sauce, served with rice pilaf and matchstick vegetable medley
- Filet mignon with mushroom demi-glace, paired with roasted asparagus and tri-colored fingerling potatoes
- Duo Plate – filet mignon & petite crab cake with Potatoes Anna and broccoli spears

Offer guests a choice between two entrées for an additional $7 per person.



Alcohol Service



Please note that **Salisbury University does not allow outside alcoholic beverages** to be brought onto campus. All alcohol must be **purchased and served by University Catering**, in compliance with university policy and local/state law.

- Alcohol will **not be served to anyone under 21** years of age. Valid photo ID is required.
- Alcoholic beverages **must be served with food**.
- Guests and hosts **may not bring alcohol into or remove it from the event space**.
- University Catering reserves the right to **close the bar at any time** for any reason.
- **Last call** will be announced **at least 30 minutes before the event ends**.
- Bars may not operate for more than **four consecutive hours**.



Bar Selection

BAR TYPES

- **Open Bar** – Host pays for all drinks consumed.
- **Cash Bar** – Guests pay for their own drinks.
- **Combination Bar** – Host covers selected drink types; guests pay for the rest.

PER-DRINK PRICING

- Mixed Drinks: **$8.75**
- Wine: **$7.50**
- Beer: **$5.50**
- Soda: **$2.50**

BAR OFFERINGS

- **Beer & Wine Bar**
  Includes bottled beer, wine, and soda.
  $85 bartender fee, $300 minimum
- **Full Bar**
  Includes mixed drinks, wine, and soda.
  $85 bartender fee, $500 minimum

SIGNATURE COCKTAIL

Add a personal touch to your celebration by including a **signature cocktail** on your bar menu.
Pricing will vary based on the selected drink.



DO YOU NEED HELP PLANNING YOUR EVENT?

Contact us for:

Menu Options * Event Policies * Catering Packages * Pricing

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