

VISTA

ROOFTOP



THE LOOKOUT LOFT

MEMORABLE EVENTS AT THE TOP OF THE FENWICK INN

THE FENWICK INN, 13801 COASTAL HIGHWAY, OCEAN CITY, MD. 21842, 410-250-1100



A ONE-OF-A-KIND SPACE
DEDICATED TO MAKING
ANY EVENT MEMORABLE

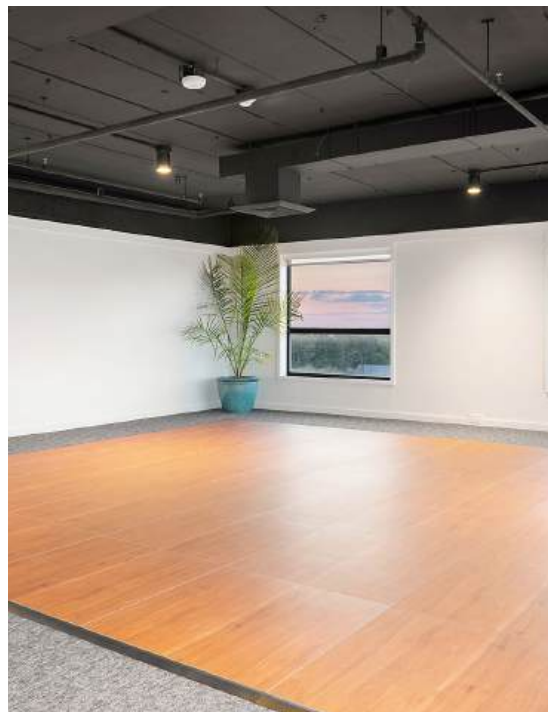
BREATHTAKING OCEAN,
BAY, AND CITY VIEWS
FROM THE EIGHTH FLOOR
OF THE NEWLY
REMODELED FENWICK INN

A FRESHLY RENOVATED &
MODERN SPACE

3,550 SQUARE FEET

CAPACITY - 180 SEATED
250 STANDING

324 SQUARE FOOT DANCE
FLOOR WITH FULL ELECTRIC



CENTRALLY LOCATED IN
UPTOWN OCEAN CITY
WITH EASY ACCESS TO
THE SURROUNDING
DELAWARE AND
MARYLAND COMMUNITIES

CATERING AND
HOSPITALITY BY VISTA
ROOFTOP

HOSTING BREAKFAST,
BRUNCH, LUNCH, DINNER OR
COCKTAIL EVENTS

THE PERFECT SPOT TO HOST
YOUR NEXT BUSINESS
FUNCTION, REUNION,
WEDDING RECEPTION,
RETIREMENT PARTY, OR
HOLIDAY BASH



FUNCTIONS IN THE LOFT AT VISTA ROOFTOP

BREAKFAST OPTIONS

(MINIMUM 25 GUESTS REQUIRED)

THE SUNRISE // 15

FRESH BAKED MUFFINS, DANISH & BAGELS

FRUIT PRESERVES AND BUTTER

ASSORTED GREEK YOGURTS

FRESH FRUIT SALAD

CHILLED ORANGE & CRANBERRY JUICES

COFFEE, TEA & SOFT DRINKS

UPGRADED SUNRISE // 20

FRESH BAKED MUFFINS & DANISH

FRUIT PRESERVES AND BUTTER

VARIETY OF BAGELS WITH SMOKED SALMON,
FLAVORED CREAM CHEESES, CAPERS, RED
ONIONS

FRESH FRUIT SALAD

VARIETY OF PROTEIN & BREAKFAST BARS

ASSORTED GREEK YOGURTS & GRANOLA

CHILLED ORANGE AND CRANBERRY JUICES

COFFEE, TEA, & SOFT DRINKS

ENHANCEMENTS

OMELET STATION // 10

CHEDDAR CHEESE, BABY SPINACH, DICED
PEPPERS, TOMATO, ONION, HAM, BACON,
MUSHROOMS



VISTA BREAKFAST BUFFET // 30

CHILLED ORANGE & CRANBERRY JUICES

FRESH FRUIT SALAD

ASSORTED MUFFINS, DANISH, & BAGELS

ASSORTED GREEK YOGURTS

FRESH PRESERVES AND BUTTER

SCRAMBLED EGGS

BUTTERMILK PANCAKES WITH MAPLE SYRUP AND
WHIPPED BUTTER

CRISP APPLEWOOD SMOKED BACON

COUNTRY SAUSAGE LINKS

BREAKFAST POTATOES

BUFFET LUNCH OPTIONS

MINIMUM 30 GUESTS REQUIRED
SERVED BUFFET STYLE // 45

BUFFET LUNCHES INCLUDE CHOICE OF TWO SALADS AND ONE ACTION STATION. COFFEE, TEA & SOFT DRINKS

CHOOSE TWO - HOUSE SALAD, CAESAR SALAD, SHRIMP SALAD, CHICKEN SALAD

CHOOSE ONE ACTION STATION

PASTA - CAVATAPPI NOODLES, MARINARA, ALFREDO, AND BASIL PESTO SAUCES, PARMESAN CHEESE, WILD MUSHROOMS, ROASTED PEPPERS, & BABY SPINACH

POTATO - BAKED POTATOES & RED SKIN MASHERS, BACON, SOUR CREAM, CHIVES, AGED CHEDDAR CHEESE, CRUMBLIED BACON AND PICO DE GALLO

TACO - CHOICE OF SEASONED BEEF, CHICKEN OR FISH, AGED CHEDDAR & JACK CHEESES, PICKLED CABBAGE, PICO DE GALLO & SOUR CREAM

MAC & CHEESE - HOUSE MADE CHEDDAR MAC, CRUMBLIED BACON, GARLIC & HERB CRUMBS, SAUTÉED MUSHROOMS, ITALIAN SAUSAGE, BROCCOLINI

CARVING - CHOICE OF PORK LOIN, TURKEY BREAST, SLOW ROASTED ROAST BEEF, VIRGINIA HAM, BEEF TENDERLOIN (+12), PRIME RIB (+10) SERVED WITH PETITE ROLLS & CONDIMENTS



PLATED LUNCH OPTIONS

MINIMUM 30 GUESTS REQUIRED

ALL LUNCHES ARE SERVED WITH COFFEE, TEA & SOFT DRINKS // 30

SELECTION 1

GARDEN SALAD OR CAESAR SALAD

&

HOUSE BURGER OR GRILLED CHICKEN SANDWICH WITH SHOESTRING FRIES

ASSORTED COOKIES & BROWNIES OR ICE CREAM SUNDAES

SELECTION 2

CUP OF SOUP - MARYLAND CRAB OR FOND DE VEAU FRENCH ONION

&

CHOICE OF SALAD - SHRIMP OR TUNA SALAD SANDWICH, CHICKEN CEASAR SALAD,
STEAK CAESAR SALAD

ASSORTED COOKIES & BROWNIES OR ICE CREAM SUNDAES



HORS D'OEUVRES

BUTLERED HORS D'OEUVRES

ALL BUTLERED HORS D'OEUVRES ARE PRICED PER PIECE. A MINIMUM OF 50 PIECES MUST BE ORDERED PER SELECTION.

CRISPY COCONUT SHRIMP WITH SWEET THAI CHILI SAUCE // 4
SPICY CHICKEN EMPANADA CILANTRO & CREME FRAICHE // 4
MINI BEEF SLIDER, VERMONT CHEDDAR, BACON JAM // 5
VEGETABLE SPRING ROLL WITH ROASTED RED PEPPER SAUCE // 2
TRUFFLE MAC & CHEESE PARMESAN CRISP // 3
CHILLED SHRIMP WITH COCKTAIL SAUCE // 4
BRUSCHETTA TOAST POINTS // 2
FLASH FRIED BRIE TARTS WITH RASPBERRY GOAT CHEESE // 3
CAPRESE SKEWER WITH BALSAMIC GLAZE // 3
SMOKED SALMON TOASTS // 3
JERK CHICKEN SKEWERS WITH MANGO SALSA // 4
CHEESESTEAK EGG ROLLS WITH BEER CHEESE SAUCE // 5
SCALLOPS WRAPPED IN BACON WITH BBQ // 6
CRAB DIP STUFFED PHYLLO CUPS // 5

STATIONARY DISPLAYS

PRICED PER PERSON. MINIMUM 40 GUESTS.

SEASONAL FRESH FRUITS AND CRUDITES - AN ASSORTMENT OF LOCAL FRESH FRUITS & VEGETABLES ACCOMPANIED WITH CREAMY HERB DIP // 7

CHARCUTERIE BOARD - IMPORTED & DOMESTIC CHEESES, CRACKERS, BREADS, PICKLED VEGETABLES, MUSTARDS, DRIED FRUITS AND NUTS // 15

CHIPS & DIPS - SPINACH & ARTICHOKE DIP, BUFFALO CHICKEN DIP, & PICO DE GALLO SERVED WITH AN ASSORTMENT OF CRACKERS, TORTILLA CHIPS & BREADS // 10
(ADD MARYLAND CRAB DIP +3)

ANTIPASTO - ASSORTED CURED MEATS, KALAMATA OLIVES, PEPPERONCINI, ROASTED RED BELL PEPPER, MARINATED ARTICHOKE HEARTS & MUSHROOMS, AND FRESH MOZZARELLA. SERVED WITH CROSTINI // 8

ACTION STATIONS

PRICED PER PERSON. MINIMUM 40 GUESTS. \$150 PER STATION SET UP AND SERVICE FEE. STATIONS ARE AVAILABLE FOR TWO HOURS.

PASTA - CAVATAPPI NOODLES, MARINARA, ALFREDO, AND BASIL PESTO SAUCES, PARMESAN CHEESE, WILD MUSHROOMS, ROASTED PEPPERS, & BABY SPINACH // 20

POTATO - BAKED POTATOES & RED SKIN MASHERS, BACON, SOUR CREAM, CHIVES, AGED CHEDDAR CHEESE, CRUMBLER BACON AND PICO DE GALLO // 14

TACO - CHOICE OF SEASONED BEEF, CHICKEN OR FISH, AGED CHEDDAR & JACK CHEESES, PICKLED CABBAGE, PICO DE GALLO & SOUR CREAM // 18

MAC & CHEESE - HOUSE MADE CHEDDAR MAC, CRUMBLER BACON, GARLIC & HERB CRUMBS, SAUTÉED MUSHROOMS, ITALIAN SAUSAGE, BROCCOLINI // 15

CARVING - CHOICE OF PORK LOIN // 18 TURKEY BREAST // 17 SLOW ROASTED ROAST BEEF // 19 VIRGINIA HAM // 17 BEEF TENDERLOIN // 27 PRIME RIB // 25
SERVED WITH PETITE ROLLS & CONDIMENTS

SUNDAE -TWO FLAVORS OF ICE CREAM, CHOCOLATE SAUCE, WHIPPED CREAM, BANANAS, NUTS, SPRINKLES, STRAWBERRY SAUCE, MARASCHINO CHERRIES, CARAMEL, CRUSHED OREOS, HEATH BAR, & PEANUT BUTTER CUPS // 12

COOKIES & MILK - CHEF'S ASSORTED COOKIES & BROWNIES SERVED WITH ICE COLD MILK & CHOCOLATE MILK // 8



PLATED DINNER SELECTIONS

MINIMUM 30 GUESTS

SELECT ONE SOUP OR SALAD, TWO ENTREES, TWO ACCOMPANIMENTS. ALSO INCLUDES DINNER ROLLS, DESSERT, COFFEE SERVICE, SOFT DRINKS, FLOOR LENGTH LINENS AND CENTERPIECES // 50

SOUP SELECTIONS

MARYLAND CRAB / ITALIAN WEDDING / CREAMY BAKED POTATO / SHRIMP
GAZPACHO (+3) / CREAM OF CRAB

SALAD SELECTIONS

CLASSIC CAESAR - ROMAINE, PARMESAN, CROUTON, HOUSE CAESAR DRESSING

WEDGE - ICEBERG, CRUMBLLED BACON, BLUE CHEESE, TOMATO, AND BUTTERMILK RANCH DRESSING

SPRING - MIXED BABY FIELD GREENS, TOMATO, ENGLISH CUCUMBERS, GORGONZOLA, GRILLED LEMON VINAIGRETTE

ACCOMPANIMENTS

GRILLED BABY CARROTS WITH CITRUS HONEY & ORANGE ZEST / SAUTEED HARICOT VERT & CARMELIZED SHALLOTS / ROASTED BRUSSELS WITH PANCETTA & BALSAMIC GLAZE / ASPARAGUS & LEMON / SEASONAL SELECTION/ WILD RICE / MUSHROOM RISOTTO / ROASTED ROSEMARY FINGERLINGS / RED SKIN MASHED POTATOES

ENTREE SELECTIONS

BLACKENED MAHI MAHI WITH TROPICAL SALSA

BAKED RIGATONI WITH ROASTED GARLIC TOMATO SAUCE, MOZZARELLA & SHAVED PARMESAN

STUFFED CHICKEN BREAST WITH WILD MUSHROOM, SPINACH & BOURSIN CHEESE

BOURBON SOAKED BEEF TENDERLOIN

CHEESE TORTELLINI WITH SPINACH AND ALFREDO SAUCE

PAN SEARED FILET MIGNON AU POIVRE & HOUSE DEMI GLACÉ (+10)

SEARED ATLANTIC SALMON WITH ORANGE MARMALADE & HONEY GLAZE

MARYLAND LUMP CRAB CAKE WITH REMOULADE (MP)

GUINNESS BRAISED SHORT RIBS, NATURAL JUS (+5)

CARIBBEAN JERK CHICKEN

PEPPERCORN CRUSTED SIRLOIN WITH BLEU CHEESE BUTTER

BUTTERNUT SQUASH RAVIOLI WITH SAGE BROWN BUTTER

SLOW ROASTED PRIME RIB SERVED AU JUS & HORSERADISH (+7)

DELMARVA STYLE HALF ROASTED CHICKEN



BEVERAGES

ONE BARTENDER PROVIDED FOR EVERY 75 GUESTS.
BARTENDERS INCLUDED IN ALL PACKAGES.
\$100 CASH BARTENDER FEE FOR UP TO FOUR HOURS

TRADITIONAL BRANDS

SPIRITS

SMIRNOFF VODKA / TITOS VODKA / KETEL ONE
CAPTAIN MORGAN WHITE RUM / CAPTAIN MORGAN SPICED RUM / BACARDI RUM
SAUZA TEQUILA / DON JULIO TEQUILA
TANQUERAY GIN / BOMBAY SAPPHIRE
JIM BEAM BOURBON / SAGAMORE RYE WHISKEY / MAKERS MARK BOURBON

WINE

CHARDONNAY
PINOT GRIGIO
CABERNET
PINOT NOIR

BEERS - SELECT FOUR

STELLA ARTOIS
CORONA LIGHT
CORONA EXTRA
COORS
MICHELOB ULTRA
BLUE MOON
DOGFISH HEAD 60 MINUTE IPA
HIGH NOON

PACKAGE BAR / PRICED PER GUEST

FIRST HOUR / 20
ADDITIONAL HOURS / 10

HOSTED BAR / PRICED PER DRINK



BAR ENHANCEMENTS

AVAILABLE UPON REQUEST

VISTA ROOFTOP SIGNATURE CRUSH BAR
FEATURING FLAVORED VODKAS & FRESH
SQUEEZED JUICES

BLOODY MARY BAR FEATURING OUR HOUSE
BLOODY MARY MIX & VARIETY OF GARNISHES

MIMOSA STATION - BUBBLES AND FRESH
SQUEEZED OJ, GRAPEFRUIT & PINEAPPLE JUICES

SIGNATURE COCKTAILS - OUR BAR TEAM WILL
WORK WITH YOU TO CREATE A SPECIAL
COCKTAIL TO SERVE DURING YOUR HAPPY
HOUR

PREMIUM PRICED LIQUORS ARE AVAILABLE FOR
PURCHASE AND CAN BE PRICED PER BOTTLE

TABLE SIDE PREMIUM WINE SERVICE

CATERING INFORMATION & POLICIES

RESERVATIONS

IN ORDER TO SECURE YOUR DATE, A SIGNED CONTRACT, ALONG WITH A \$1500 DEPOSIT IS REQUIRED. A SECOND PAYMENT OF 50% OF THE ESTIMATED TOTAL IS REQUIRED SIX MONTHS PRIOR TO YOUR EVENT. A FINAL PAYMENT IS DUE TWO WEEKS BEFORE YOUR EVENT. ANY ADDITIONAL COSTS DURING THE EVENT WILL BE BILLED AT THE CONCLUSION OF SAID EVENT. ALL DEPOSITS ARE NON REFUNDABLE.

FOOD & BEVERAGE

OUR MOST CURRENT PRICES ARE PROVIDED WITHIN THIS MENU. THESE PRICES ARE SUBJECT TO CHANGE. A 22% SERVICE CHARGE AND APPROPRIATE MARYLAND STATE TAXES AND CITY TAXES SHALL BE ADDED TO ALL FOOD AND BEVERAGE ITEMS. THE SERVICE CHARGE COVERS ALL ROOM SET UP, BREAKDOWN, LABOR, & GRATUITY. NO OUTSIDE FOOD OR BEVERAGE IS PERMITTED EXCEPT WEDDING CAKES THAT ARE COMMERCIALY MADE - PROOF OF PURCHASE REQUIRED. BUFFETS WILL BE SERVED FOR A MAXIMUM OF TWO HOURS. DUE TO HEALTH AND SAFETY REASONS ANY LEFTOVER FOOD MAY NOT BE BOXED AND TAKEN FROM THE FUNCTION. THE ONLY EXCEPTION TO THIS POLICY IS WEDDING CAKES. ALCOHOLIC BEVERAGES MUST BE SERVED BY A TIPS TRAINED EMPLOYEE. CONSUMPTION OF ALCOHOLIC BEVERAGES UNDER THE AGE OF 21 IS PROHIBITED.

CUSTOM OPTIONS

LOOKING FOR SOMETHING EXTRA? OUR PROFESSIONAL STAFF IS HAPPY TO WORK WITH YOU TO CREATE A CUSTOM OR LIMITED MENU SPECIALLY DESIGNED TO SUIT YOUR DIETARY NEEDS AND SPECIFIC TASTES.

SPECIALTY MEALS

VEGAN/VEGETARIAN, CHILDREN'S MEALS, AND VENDOR MEALS ARE AVAILABLE AS AN ADDITIONAL MENU ITEM. THESE MEAL OPTIONS ARE SUBJECT TO ADDITIONAL FEES.

FACILITY FEES

FACILITY FEES VARY BASED ON TIME OF YEAR. THESE FEES CAN BE DIMINISHED WITH THE PURCHASE OF GROUP ROOM BLOCKS IN THE FENWICK INN. ALL SATURDAY EVENING EVENTS ARE SCHEDULED FOR A MINIMUM OF 4 HOURS EXTRA TIME MAY BE PURCHASED AT \$500 PER HOUR PLUS CONTINUED BAR SERVICE PER GUEST.

GUEST COUNT & MENU SELECTIONS

A GUARANTEED ATTENDANCE COUNT IS REQUIRED 14 DAYS IN ADVANCE OF THE DATE OF THE FUNCTION. THIS NUMBER IS THE MINIMUM GUARANTEE AND IS NOT SUBJECT TO REDUCTION. YOU WILL BE CHARGED FOR THIS AMOUNT EVEN IF FEWER GUESTS ATTEND. MENU SELECTIONS ARE DETERMINED 30 DAYS PRIOR TO YOUR EVENT.

SET UP AND DECORATIONS

CONTINGENT UPON NO OTHER PRIOR EVENTS IN THE LOOKOUT LOFT SPACE, SET UP CAN BEGIN AS EARLY AS POSSIBLE THE DAY OF THE EVENT. ALL DECORATIONS MUST BE COORDINATED AND APPROVED BY THE SALES DEPARTMENT PRIOR TO THE EVENT.

