



WISP
RESORT



Wisp Weddings

2023

WISP RESORT
296 MARSH HILL ROAD
MCHENRY, MD 21541

“Nobody has ever measured, not even poets, how much the heart can hold.”
- Zelda Fitzgerald



Dear Engaged Couple,

Congratulations on your engagement! We understand that your wedding will be one of the most significant events of your entire life and we are honored you are considering hosting it with Wisp Resort.

Averaging 25 wedding ceremonies & receptions a year, our team has the experience and knowledge necessary to bring your ideal wedding to life. Our Team will help you find the ceremony site, reception venue, and banquet menu that exceed your expectations.

Please reach out with any questions you have about Wisp Weddings and when you are ready we invite you to visit the resort for a tour of all the unique options we have to offer.

Warmest Regards,

Lisa Ratliff

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Micro Weddings ~ Mountains of Celebration!

Surrounded by the picturesque scenery of Deep Creek Lake, Wisp Resort provides a magical setting with stunning vistas and a one-stop-shop planning department for a memorable wedding experience. Wisp Resort customizes your wedding to create the scenario that is perfect for you, and in that spirit we offer our Micro-Weddings as an added element to the repertoire of customizable choices. These all-inclusive smaller affairs cater up to 50 guests creating a personal, intimate, and remarkable experience. Our Micro-Wedding packages offer you all the elements of a traditional wedding in one beautiful resort - ceremony, reception, lodging, and more.

All in a size that's just right.

“We took the chair lift to the top...for our mountain top ceremony and the views were spectacular.”
- Jennifer, WeddingWire

Ceremony Sites					
Indoor			Outdoor		
Sundown Yurts	Crawford Room	McHenry Lodge	Mountain Top	Whitewater Pavilion	Sundown Greens
Wedding Ceremony Package - \$1300					
 ~ Ceremony & Inclusions ~ 					
choice of ceremony site 1-hour rehearsal marriage license assistance venue coordinator standard chairs accessory tables electrical power when available set-up & break down manicured lawn					
Ceremony Enhancements: Chairlift access to Mountain Top Ceremony Site – \$19 plus tax <small>*Additional fee applies for operating outside of hours.</small>					
Chair Covers & Colored Decorative Sashes - \$5 plus tax per chair					

Reception Venue Sites			
20-50 Guests	51-99 Guests	100+ Guests	
Dolomite & Endicott Yurts	Sundown Yurts	McHenry Lodge	Mountain Mist Tent
<p>~ Reception Venue & Inclusions ~</p> <p>choice of reception site air-conditioned & heated facilities ample parking custom floor plan raised head table white linen tablecloths white napkins (color upgrades available) dance floor venue coordinator one-night suite for wedding couple discounted room block for guests set-up and tear down taxes & fees</p>			

We got so many compliments from our guests about the venue, the wedding ceremony itself and the FOOD!”
 – Erin, WeddingWire

Reception Packages	Per Person
Mountain Meadow Dinner Buffet	\$119
The Perfect Pair Plated Dinner	\$129

<p>~ Reception Food Packages ~</p> <p>your choice of dinner plated or buffet chairs white chair covers & colored decorative sashes dinnerware stemware glassware cake cutting & serving late night snack station coffee, tea and iced tea banquet manager and service staff set-up and tear down service charges & taxes</p> <p>*junior and child pricing available</p>
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<p><u>Ask about our Friday and Sunday Specials</u></p>

Mountain Meadow Buffet

\$119 per person inclusive

Hors D'Oeuvres (select 3)

- ❖ Imported & Domestic Cheese Display
- ❖ Spinach & Goat Cheese Tarts
- ❖ Cocktail Meatballs
- ❖ Tomato Bruschetta
- ❖ Bacon Wrapped Scallops
- ❖ Crudités with Ranch
- ❖ Sliced Fruit with Yogurt Dip
- ❖ Prosciutto Wrapped Asparagus
- ❖ Hot Spinach Dip with Toasted Pita Wedges
- ❖ Petite Quiche Assortment
- ❖ Chicken Satay with Peanut Sauce

Salads (select 2)

- ❖ Tossed Mixed Greens with Cherry Tomatoes, Cucumber, and Onion
- ❖ Baby Spinach with Dried Fruit, Nuts, and Cheese
- ❖ Pasta Medley
- ❖ Tomato and Basil Caprese Salad
- ❖ Broccoli and Bacon Salad

* Upgrade to Miniature Crab Cakes at Market Price

Entrees (select 2)

- ❖ New York Strip – house-cut roasted New York Strip steak served with an au jus
- ❖ Grilled Flank Steak – with sundried tomato cream sauce
- ❖ Chicken Piccata – lightly floured and pan-seared chicken breast drizzled with a lemon caper sauce
- ❖ Mediterranean Chicken – chicken breast with sautéed peppers, tomatoes, olives, and feta
- ❖ Flounder – broiled with herb seasoning
- ❖ Grilled Salmon – filet of salmon served with a buttery dill sauce
- ❖ Stuffed Portabella Mushroom – portabella mushroom cap stuffed with vegetables and herbs

*Upgrade Flounder with Crab Imperial at Market Price

Side (select 1)

- ❖ Red Bliss Potatoes with Herb Butter
- ❖ Garlic Mashed Potatoes
- ❖ Scalloped Potatoes
- ❖ Rice Pilaf

Vegetable (select 1)

- ❖ Steamed Broccoli, Cauliflower and Pepper Medley
- ❖ Green Beans Almondine
- ❖ Seasonal Harvest Medley
- ❖ Steamed Mixed String Beans with Baby Carrots

Late Night Snack (select 1)

- ❖ Choice of 3 Types of Pizza – Cheese, Pepperoni, Veggie, Supreme, Hawaiian, Meat Lover's Buffalo Chicken, Greek, and White
- ❖ Pretzel Bar – warm, soft pretzels with jalapeno honey, yellow mustard, sea salt, and warm beer cheese

The Perfect Pair

Buffet or Plated

\$129 per person inclusive

<p>Hors D 'Oeuvres (select 3)</p> <ul style="list-style-type: none"> ❖ Imported & Domestic Cheese Display ❖ Spinach and Goat Cheese Tarts ❖ Petite Quiche Assortment ❖ Tomato Bruschetta ❖ Bacon Wrapped Scallops ❖ Crudités with Ranch or Hummus ❖ Fresh Sliced Fruit with Yogurt Dip ❖ Hot Spinach Dip with Toasted Pita Wedges ❖ Prosciutto Wrapped Asparagus ❖ Chicken Satay with Peanut Sauce <p><small>* Upgrade to Miniature Crab Cakes at Market Price</small></p>	<p>Salads (select 1)</p> <ul style="list-style-type: none"> ❖ Tossed Mixed Greens with Cherry Tomatoes, Cucumber, and Onion ❖ Classic Caesar Salad with Croutons and Parmesan ❖ Spinach Salad with Dried Fruit, Nuts, and Cheese
<p>Plated Entrees (select 2)</p> <ul style="list-style-type: none"> ❖ Beef Tenderloin – Angus beef grilled to temp ❖ New York Strip – grilled to temp and topped with caramelized onions ❖ Flounder– broiled with herb seasoning ❖ Filet of Salmon – fresh filet, grilled and served with a dill butter sauce ❖ Chicken Marsala – herbed chicken in a Marsala wine and mushroom sauce ❖ Baked Chicken – with herb stuffing served with pan gravy ❖ Grilled Chicken – grilled chicken breast served with a caper sauce ❖ Grilled Portabella Mushroom – stuffed with vegetables and fresh herbs ❖ Cavatappi Pasta – medley of grilled seasonal vegetables in a roasted garlic infused pesto cream sauce ❖ Jumbo Lump Crab Imperial – all meat, gluten free with no fillers garnished with lemon and fresh parsley served piping hot <p><small>*Upgrade to Flounder with Crab Imperial at Market Price</small></p>	
<p>Side (select 1)</p> <ul style="list-style-type: none"> ❖ Red Bliss Potatoes with Herb Butter ❖ Garlic Mashed Potatoes ❖ Twice Baked Potato 	<p>Vegetable (select 1)</p> <ul style="list-style-type: none"> ❖ Mixed String Beans and Baby Carrots ❖ Green Beans Almondine ❖ Seasonal Harvest Medley
<p>Late Night Snack (select 1)</p> <ul style="list-style-type: none"> ❖ Choice of 3 Types of Pizza – Cheese, Pepperoni, Veggie, Supreme, Hawaiian, Meat Lover's Buffalo Chicken, Greek, and White ❖ Pretzel Bar – warm, soft pretzels with jalapeno honey, yellow mustard, <ul style="list-style-type: none"> ❖ sea salt, and warm beer cheese 	

Sweet Addition

S'mores Station - \$5.49 per person plus service charges & taxes
 Roast marshmallows over open flames then sandwich with graham crackers and chocolate.

Assorted soft drinks and bottled water for \$2.99 each plus service charges & taxes

Private fireplace available for \$200.

Beverage Service Options

Cash Bar

All alcoholic beverages purchased by guests;
 100+ - \$1000 minimum
 75-99 - \$750 minimum
 Less than 75 guests \$500 minimum.

Consumption Bar

Set your own hosted bar tab limit, once limit is reached bar will turn into a Cash Bar and guests will purchase their drinks;
 100+ - \$1000 minimum
 75-99 - \$750 minimum
 Less than 75 guests \$500 minimum.

Open Bar

Host selects and covers expenses of preferred beverage package from list below

Beverage Packages

All beverage packages include service charges and taxes

<p style="text-align: center;"><u>4 Hour Beer & Wine Bar</u></p> <p>Enjoy a selection of craft, import and domestic beer. A selection of Nighthawk House Wines will be available as well as assorted sodas, juices and bottled water.</p>	<p>\$47 per person</p>
<p style="text-align: center;"><u>4 Hour Call Brand Bar</u></p> <p>Enjoy a selection of craft, import and domestic beer. Call Brand Liquors and Nighthawk House Wines accompanied by an assortment of mixers including sodas, juices and bottled water.</p>	<p>\$61 per person</p>
<p style="text-align: center;"><u>4 Hour Premium Brand Bar</u></p> <p>Enjoy a selection of craft, import and domestic beer. Premium Brand Liquors and Nighthawk House Wines accompanied by an assortment of mixers including sodas, juices and bottled water.</p>	<p>\$68 per person</p>
<p style="text-align: center;"><u>Non-Alcoholic Bar</u></p> <p>Includes assorted sodas and juices and bottled water for guests who are under the legal drinking age.</p>	<p>\$21 per person</p>

Additional 5th Hour available – price based on consumption or can change to cash bar. Bartender fee of \$25 plus applicable taxes and service charge will apply.

Signature Drinks

Sparkling Wine Toast A special toast featuring a Sparkling LaMarca Prosecco	\$5.99 per drink
Sparkling Bar Orange juice and mango puree with sparkling wine, bitters, strawberries, blueberries, and grapes	Price Per drink
Bloody Mary Bar Blood Mary mixes with a selection of House vodkas and garnishes including olives, bacon, celery, and peppers.	Price Per drink
Pineapple-Rum Cocktail Pineapple juice, spiced rum, and lime juice	Per pitcher
Orange-Wheat Shandy Wheat beer, fresh orange juice and almond extract.	Per pitcher

Beverage Services & Bar Selections

<p><u>Cash Bar</u> Champagne/Sparkling Wine \$7.99 per drink Call Brand \$8.99 per drink Premium Brand \$9.99 per drink House Wine \$6.99 per drink Soft Drinks \$3.99 per drink Juices \$3.29 per drink</p>	<p><u>Craft & Import Aluminum Bottles</u> Bells Goose Island Loose Cannon Magic Hat Stella Artois St. Paulie Girl (N/A) Sweet Water 420</p>
<p><u>Champagne/Sparkling Wine</u> Anna de Codornú LaMarca Prosecco</p>	<p><u>Call Brand Liquor</u> Amaretto Bailey's Irish Cream Captain Morgan Spiced Rum Bacardi Rum Jose Cuervo Tequila Jack Daniel's Whiskey Jim Beam Bourbon Johnny Walker Red Scotch Dewar's Scotch Kahlua Tanqueray Gin Tito's Vodka</p>
<p><u>Nighthawk House Wines</u> WHITES Chardonnay Sauvignon Blanc Zinfandel Pinot Grigio REDS Cabernet Sauvignon Pinot Noir Merlot</p>	<p><u>Premium Brand Liquor</u> Bombay Sapphire Gin Chambord Raspberry Liquor Crown Royal Canadian Whiskey The Glen Livet 12 yr. Old Scotch Grey Goose Vodka Jameson Irish Whiskey Maker's Mark Bourbon Patron Tequila</p>
<p><u>Domestic Aluminum Bottles</u> Angry Orchard Cider Bud Light Budweiser Michelob Ultra Miller Lite Coors Light</p>	

Package Accompaniments



Wedding Room Block

Discounted room rates available for guests when reserving Wisp as your wedding venue.

Getting Ready Package

When you purchase a Wisp Wedding Reception Package a complimentary suite is available the night of the wedding. We recommend reserving the room the night before and then having all day to get ready. Order breakfast, lunch or appetizers for a convenient meal while you prepare for your big day.

Rehearsal Dinner

Welcome your wedding party and family with a rehearsal dinner on site. Customizable options available.

Farewell Breakfast

Thank your guests for an unforgettable weekend by hosting a farewell breakfast at one of our many unique gathering spaces.

Campfire with S'mores

What better way for your friends and family to meet and mingle? Roast s'mores at the fireplace with your choice of drinks.

Additional bar and menu options available.

High Five Pass

Select 5 of the following activities: Mountain Coaster, Spider Monkey Challenge course, Chipmunk Challenge course, Gem mining, disc golf, and scenic chairlift. Everyone in group can choose different options, great rates starting at 20 people.

Whitewater Rafting

Paddle through Class 3 rapids on the world's only Mountain Top whitewater rafting course. Great rates starting at 20 people.

Fantasy Valley or Lodestone Golfing

Enjoy either 9 or 18 holes on these two breathtaking golf courses.

Great rates begin with 16 or more people.

Frequently Asked Questions

Q: Do I need an outside wedding planner?

Yes. We only assist in booking the events, setup, and menu planning. A personal wedding planner will need to be hired if you'd like assistance with décor, direction, and contacting vendors.

Q: Can I bring in outside food and beverage?

Wisp Resort is the only authorized licensee to sell and serve food and beverages on the premises. Your Wisp Events Manager will help you coordinate items such as your wedding cake and wedding favors; as you are able to bring those on property.

Q: Can I bring my own wedding cake?

Yes, you are welcome to bring your wedding cake from an outside vendor. Cake cutting is included in your reception package so there is no additional fee.

Q: What is the alcohol policy at Wisp Resort?

Guests will be asked for identification and the resort further reserves the right to deny alcohol beverage service to guests at their discretion. In accordance with Maryland and Garrett County Liquor Laws, no alcoholic beverages may be brought onto resort property by guests.

Q: If I choose a Bar Beverage Package do I have to pay for all of the guests, even the non-drinkers?

When you select any Bar Beverage Package all adults will be included in the count. Any guests below drinking age will be counted for the Non-Alcoholic Bar.

Q: Do guests need their ID available for proof of age?

Guests will be asked for ID, resort reserves the right to deny alcohol to guests at our discretion. No outside alcohol permitted on resort property. Drink prices are plus service charges & taxes.

Q: Can I bring my own décor?

Decorations are permitted; however, the use of nails, staples or heavily gummed tape is not permitted. Decorations must be removed immediately following the event.

Q: Are chairs, tables, linens, flatware, dinnerware, and glassware included?

Chairs, tables, Wisp full-length white linen tablecloths and napkins, white chair covers with your choice of colored decorative sash, dinnerware, stemware, and glassware are all included.

Q: Can we have candles or sparklers?

Because of the fire code we do not permit any form of flames in our venues.

Q: Is there transportation to and from the ceremony/reception sites?

Wisp offers a resort map to direct your guests to the mountain top parking lot where your guests will then be escorted by a golf cart to the ceremony site(s).
See our vendor list for transportation companies.

Q: Will my venue be available for rehearsal?

Use of the venue for ceremony rehearsal is included and is no additional cost. Times are based on availability and will be reserved 30 days prior to actual wedding day.

Q: Is there space for the bridal party to get ready?

We do have multiple rooms available to rent and use for your Getting Ready Room. The most popular option is the King Efficiency Suite.
We suggest renting this room the night before the wedding.

Q: Is Wisp Resort handicap accessible?

Yes, Wisp Resort is ADA compliant.

Q: Is Wisp Resort pet friendly?

We allow dogs under 40 lbs. of non-aggressive breeds. There is a limit of 2 per room and a \$50 pet fee for the stay.

Q: If I'm planning an outdoor ceremony, where do I have my ceremony during inclement weather?

Your Events Service Manager will work with you to compose the best backup plan possible based on availability. We understand that Mother Nature can be unpredictable at times and we want to help take away that stress. In most cases, the wedding ceremony will be brought inside and conducted within the reception space that the couple has selected.

Q: Do you provide Food Tastings?

We pride ourselves in providing excellent food and excellent service to our guests. If you would still like a food tasting the following guidelines will apply:

- Food tastings can be provided to couples that have a signed contract with the resort
- Complimentary food tasting for two people based on 100 to 150 guests
- Complimentary food tasting for four people based on 150-250 guests
- Additional guests will be charged a fee based on the menu selected
- Tastings should be scheduled at least 2-4 months or more prior to event date
- Tastings require at least 2 weeks prior notice
- Tastings are scheduled Sunday-Thursday
- The server is serving you and attentive to your needs. A \$25 service charge will apply based on 2-4 people. The service charge will be charged to your master account.
- Main entrée selections – Couples may choose up to 3 entrees to taste

Q: What do I need to do to be legally married in Garrett County?

Wedding couples will have to go to the Garrett County Court House which is located at:

Circuit Court of Garrett County
203 S. 4th Street, Room 109
Oakland, MD 21550
(301) 334-1937

<https://www.courts.state.md.us/clerks/garrett/marriage>
8:30 a.m. - 4:00 p.m. / M - F
Closed state and federal holidays

There will be a cash fee in order to get the license processed. In Garrett County there is a 2-day waiting period before the license is official and active, but also must be used within a 6 month time span. Another important note is that only one person needs to be present when applying and if either of you are younger than 25 you will need to provide identification by a driver's license or birth certificate.

Please inquire with the Circuit Court for any further questions.

****All Pricing is Subject to Change.****