



Wisp Weddings

2019



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 40 wedding ceremonies & receptions a year, our team has the experience and knowledge necessary to bring your ideal wedding to life. Our Wedding Specialist 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,

Bobbi Opar

Social-Wedding Sales Manager

e: bopar@wispresort.com

p: (301) 387-4000 x2298

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

- Jennifer, WeddingWire

– Ceremony & Inclusions –

ceremony site

choice of site / standard chairs / one-time set up & take-down
electrical power / accessory tables / golf cart transportation with driver

ceremony enhancements

chairlift access to ceremony - \$10 per person
chair covers & colored decorative sashes - \$5 per chair

- Reception Packages –

package inclusions

your choice of venue / your choice of dinner / complimentary dance floor
white linen tablecloths & napkins / white chair covers & colored decorative sashes
all dinnerware / stemware & glassware / cake cutting & serving
four hour bartender fees / late night snack station / discounted room block for guests
one night complimentary suite for couple (100 guest reception)
MD state taxes & service charge

*junior and child pricing available

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

Ceremony Sites					
Indoor			Outdoor		
Sundown Yurts	Crawford Room	McHenry Lodge	Sundown Greens	Whitewater Pavilion	Mountain Top
All Sites April, May, & November - \$650			All Sites June thru October - \$800		

Reception Sites			
20-99 Guests		100+ Guests	
Sundown Yurts	Crawford Room	McHenry Lodge	Mountain Mist Tent

Reception Packages		
Package	June-October (per person)	April, May, & November (per person)
Sunset Buffet*	\$89	\$79
Mountain Meadow Buffet	\$99	\$89**
Cocktail Celebration	\$99	\$89**
“I Do” BBQ	\$99	\$89**
The Perfect Pair	\$109	\$99**
*available Sunday through Friday, May-October and daily in April and November		
** available Sunday through Friday, May-October		

Sunset Buffet

\$79 per person off season / \$89 per person peak season

Hors D'Oeuvres (select 2)

- ❖ Imported & Domestic Cheese Display
- ❖ Petite Quiche Assortment
- ❖ Tomato Bruschetta
- ❖ Sliced Fruit with Yogurt Dip
- ❖ Crudités with Ranch
- ❖ Hummus with Toasted Pita Wedges

Salads (select 2)

- ❖ Tossed Mixed Greens with Cherry Tomatoes, Cucumber, and Onion
- ❖ Baby Spinach with Dried Fruit, Nuts, and Cheese
- ❖ Creamy Cucumber Salad with Onion and Dill
- ❖ Pasta Salad

Entrees (select 2)

- ❖ **Chicken Piccata** – lightly floured and pan-seared chicken breast drizzled with a lemon caper sauce
- ❖ **Top Sirloin with Demi-Glace** – Top Angus sirloin served with a demi-glace
- ❖ **Chicken Cordon Bleu** – classic dish of roulade chicken, ham, and Swiss swerved with Alfredo sauce
- ❖ **Grilled Salmon** – filet of salmon grilled and topped with a dill butter sauce
- ❖ **Vegetable Pasta** – pasta with fresh squash, zucchini, tomato, and broccoli tossed in an olive oil sauce

Starch (select 1)

- ❖ Red Bliss Potatoes with Herb Butter
- ❖ Garlic Mashed Potatoes
- ❖ Quinoa

Vegetable (select 1)

- ❖ Steamed Mixed String Beans and Baby Carrots
- ❖ Steamed Broccoli and Julienne Carrots
- ❖ Green Beans Almandine
- ❖ Seasonal Harvest Medley

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 cranberry, horseradish, jalapeno honey, yellow mustard, sea salt, flax seeds, and warm beer cheese

Mountain Meadow Buffet

\$89 per person off season / \$99 per person peak season

Hors D'Oeuvres (select 3)

- ❖ Imported & Domestic Cheese Display
- ❖ Spinach & Goat Cheese Tarts
- ❖ Cocktail Meatballs
- ❖ Tomato Bruschetta
- ❖ Miniature Crab Cakes
- ❖ 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 Salad
- ❖ Tomato and Basil Caprese Salad
- ❖ Broccoli and Bacon Salad

Entrees (select 2)

- ❖ **New York Strip with Au Jus** – roasted New York Strip steak served with an au jus
- ❖ **Mesquite Turkey Breast** – smoked turkey breast served with apricot compote
- ❖ **Chicken Piccata** – lightly floured and pan-seared chicken breast drizzled with a lemon caper sauce
- ❖ **Bourbon Barbeque Chicken** – chicken breast glazed with a bourbon barbeque sauce
- ❖ **Mediterranean Chicken** – chicken breast with sautéed peppers, tomatoes, olives, and feta
- ❖ **Flounder with Crab Imperial** – broiled flounder, stuffed with crab imperial
- ❖ **Grilled Salmon** – filet of salmon served with a buttery dill sauce
- ❖ **Stuffed Portabella Mushroom** – portabella mushroom cap stuffed with vegetables and herbs

Starch (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 Almandine
- ❖ Seasonal Harvest Medley

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 cranberry, horseradish, jalapeno honey, yellow mustard, sea salt, flax seeds, and warm beer cheese

Cocktail Celebration

\$89 per person off season / \$99 per person peak season

Hors D'Oeuvres (select 3)

- ❖ Imported & Domestic Cheese Display
- ❖ Spinach and Goat Cheese Tart
- ❖ Cocktail Meatballs
- ❖ Tomato Bruschetta
- ❖ Vegetable Crudités with Ranch
- ❖ Hummus with Toasted Pita Wedges
- ❖ Sliced Fruit Display with Yogurt Dip
- ❖ Hot Spinach Dip with Toasted Pita Wedges

Salads (select 1)

- ❖ Classic Caesar Salad with Croutons and Parmesan
- ❖ Tossed Mixed Greens with Cherry Tomatoes, Cucumber, and Onion
- ❖ Baby Spinach Salad with Dried Fruit, Nuts, and Cheese

Can be plated or set up as a station

Pasta Station or Mashed Potato Bar (select 1)

- ❖ **Pasta Station** – a variety of pastas with Alfredo and Marinara sauces served with chicken, sausage, tofu, broccoli, peppers, tomatoes, scallions, onions, mushrooms, cheeses, and rustic breads
- ❖ **Mashed Potato Bar** – mashed white and sweet potatoes served with butter, sour cream, broccoli, crumbled bacon, marshmallows, and brown sugar (can substitute baked potatoes)

Chef Attended Carving Station (select 1)

- ❖ Roasted Top Round Sirloin
- ❖ Country Style Ham
- ❖ Bourbon Pork Loin
- ❖ Mesquite Turkey

Specialty Stations (select 1)

- ❖ **Southwest Station** – tortilla chips, salsa, guacamole, and cilantro-jalapeno sour cream
- ❖ **Dip Stations** – choose 2: Crab Dip, Buffalo Chicken Dip, or Hot Spinach Dip. Served with tortilla chips and house made pita chips
- ❖ **Seafood Station** – choose 3: Steamed Shrimp, Fried Oysters, Surfer Clams, Crab Cake Imperial, or Bacon Wrapped Scallops. Served with drawn butter, remoulade, and cocktail sauce.

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 cranberry, horseradish, jalapeno honey, yellow mustard, sea salt, flax seeds, and warm beer cheese

“I Do” Barbeque

\$89 per person off season / \$99 per person peak season

<p>Hors D'Oeuvres (select 3)</p> <ul style="list-style-type: none">❖ Imported & Domestic Cheese Display❖ Spinach and Goat Cheese Tarts❖ Cocktail Meatballs❖ Tomato Bruschetta❖ Miniature Crab Cakes❖ Bacon Wrapped Scallops❖ Crudités with Ranch❖ Hummus with Toasted Pita Wedges❖ Sliced Fruit with Yogurt Dip❖ Prosciutto Wrapped Asparagus❖ Hot Spinach Dip with Toasted Pita Wedges❖ Petite Quiche Assortment❖ Chicken Satay with Peanut Sauce	<p>Salads (select 2)</p> <ul style="list-style-type: none">❖ Tossed Mixed Greens with Cherry Tomatoes, Cucumber, and Onion❖ Classic Caesar Salad with Croutons and Parmesan❖ Pasta Salad❖ Broccoli and Bacon Salad❖ Potato Salad❖ Coleslaw
<p>Entrees</p> <ul style="list-style-type: none">❖ 10 oz. New York Strip Steak – grilled medium❖ Bourbon Barbeque Chicken – bone-in chicken glazed with a bourbon barbeque sauce	<p>Sides</p> <ul style="list-style-type: none">❖ Roasted Red Potatoes or Baked Potatoes❖ Sliced Melon❖ Texas Baked Beans❖ Corn on the Cob with Butter
<p style="text-align: center;">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 cranberry, horseradish, jalapeno honey, yellow mustard, sea salt, flax seeds, and warm beer cheese	

The Perfect Pair

\$99 per person off season / \$109 per person peak season

<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 ❖ Miniature Crab Cakes ❖ 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>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 Stuffed with Crab Imperial – broiled flounder, stuffed with crab imperial ❖ Filet of Salmon – fresh filet, grilled and served with a dill butter sauce ❖ Chicken Marsala – herbed chicken in a Marsala wine and mushroom sauce ❖ Chicken Chesapeake – grilled chicken breast stuffed with crab meat and cheese ❖ Grilled Chicken – grilled chicken breast served with a caper sauce ❖ Grilled Portabella Mushroom – stuffed with vegetables and fresh herbs <p style="text-align: center;">or</p> <p>Plated Combination Entrée (select 1)</p> <ul style="list-style-type: none"> ❖ Classic Steak Oscar – grilled tenderloin topped with asparagus, crab, and béarnaise sauce ❖ Chicken Chesapeake & Steak – chicken breast stuffed with crab meat and cheese accompanied by a dry rubbed tenderloin ❖ Beef Tenderloin with Crab Cake – grilled tenderloin accompanied by a jumbo lump crab cake 	
<p>Starch (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 Almandine ❖ Seasonal Harvest Medley
<p style="text-align: center;">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 cranberry, horseradish, jalapeno honey, yellow mustard, sea salt, flax seeds, and warm beer cheese 	

Meal Enhancements

Chef Attended Carving Stations		Chef Attended Specialty Stations
Top Sirloin (serves 35 guests)	\$249 each	Pasta Bar - \$13.99 per person McHenry Lodge Only A variety of pastas with Alfredo and Marinara sauces served with chicken, sausage, tofu, broccoli, peppers, tomatoes, scallions, onions, mushrooms, cheeses, and rustic breads
New York Strip Loin (serves 25 guests)	\$265 each	
Prime Rib (serves 25 guests)	\$289 each	Mashed Potato Bar - \$5.99 per person Mashed white and sweet potatoes served with butter, sour cream, broccoli, crumbled bacon, marshmallows, and brown sugar
Beef Tenderloin (serves 20 guests)	\$289 each	
Country Style Ham (serves 25 guests)	\$199 each	Tots or Mac n' Cheese Station - \$9.99 per person Select 2 <u>Louisiana:</u> Cajun spice, pepper jack cheese, red pepper mayonnaise <u>Texas:</u> bacon, BBQ drizzle, cheddar & ranch <u>Maryland:</u> crab dip and cheddar <u>California:</u> julienne vegetables, Pomodoro sauce, mozzarella cheese
Mesquite Turkey (serves 30 guests)	\$199 each	
Bourbon Pork Tenderloin (serves 25 guests)	\$199 each	
Self-Serve Specialty Stations		
Grill Station Angus burgers, all beef hotdogs, turkey or veggie burgers, and portabella mushrooms with all the fixings		\$12.99 per person
Asian Flair Asian classics like General Tso, King Pao, Fried Rice, and Lo Mein with choice of chicken, shredded pork, tofu, broccoli, onions, peppers, scallions, and bean sprouts		\$12.99 per person
Soup and Salad Bar Mixed greens with toppings including broccoli, cucumbers, tomatoes, onions, cheeses, crumbled bacon, and croutons served with Chef's choice soup		\$7.99 per person
Southwest Station Tortilla chips, salsa, guacamole, and cilantro jalapeno sour cream		\$4.99 per person
Sweet Additions S'mores Station - \$3.99 per person Sundae Bar - \$5.99 per person		
A \$75 service fee applies to all chef attended stations Above enhancements are plus 20% taxable service charge and 6% tax		

Beverage Service Options

Cash Bar

All alcoholic beverages purchased by guests (\$750 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 own drinks (\$750 minimum)

Open Bar

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

Beverage Packages

All beverage packages include all taxes and service charges

4 Hour Beer & Wine Bar

Your choice of a maximum of four selections of bottled beer or your choice of two Domestic keg beers. House Wines offered accompanied by assorted sodas, juices, and bottled water

\$42
per person

4 Hour Call Brand Bar

Your choice of a maximum of four selections of bottled beer or your choice of two Domestic keg beers. Call Brand liquors and House Wines offered, accompanied by assorted mixers including sodas and juices. Bottled water also included.

\$55
per person

4 Hour Premium Brand Bar

Your choice of a maximum of four selections of bottled beer or your choice of two Domestic keg beers. Premium Brand liquors and House Wines offered, accompanied by assorted mixers including sodas and juices. Bottled water also included.

\$62
per person

Non-Alcoholic Bar

Includes assorted sodas and juices and bottled water for guests who are under the legal drinking age.

\$16
per person

Additional 5th Hour available (can switch to Cash or Consumption Bar)

Enhancements

All enhancements are plus 20% taxable service charge & 9% tax

Sparkling Wine Toast

A special toast featuring Celebrate Sparkling Wine

\$1.99
per person

Sparkling Bar

Orange juice and mango puree with sparkling wine, bitters, strawberries, blueberries, and grapes

\$8.99
per person

Bloody Mary Bar

Blood Mary mixes with a selection of House vodkas and garnishes including olives, bacon, celery, and peppers.

\$8.99
per person

Crush Bar

Fresh squeezed orange and ruby red grapefruits with a selection of House vodkas and club soda

\$12.99
per person

Beverage Services & Bar Selections

<p><u>Cash Bar</u></p> <p>Well Brand \$6.99 per drink Call Brand \$7.99 per drink Premium Brand \$8.99 per drink House Wine \$6.00 per drink Soft Drinks (free refills) \$2.25 per drink Juices \$2.00 per drink</p>	<p><u>Craft & Import Aluminum Bottles</u></p> <p>Baltimore Pilsner \$4.99 per bottle Bells Goose Island Loose Cannon Magic Hat Stella Artois Sweet Water</p>
<p><u>Champagne/Sparkling Wine</u></p> <p>Anna de Codorníu \$24 per bottle Veuve Clicquot \$92 per bottle</p>	<p><u>Well Brand Liquor</u></p> <p>Dewar's Scotch \$6.99 per drink el Jimador Tequila Seagram's Gin Ten High Whiskey Wild Turkey Bourbon Bacardi Rum (flavors available) Skyy Vodka (flavors available)</p>
<p><u>House Wines (1.5 liter)</u></p> <p>Merlot \$24 per bottle Chardonnay Cavit Pinot Grigio Cabernet Sauvignon Mark West Pinot Noir Sycamore Lane White Zinfandel</p> <p>Columbia Crest Two Vines \$48 per bottle</p>	<p><u>Call Brand Liquor</u></p> <p>Amaretto \$7.99 per drink Bailey's Irish Cream Captain Morgan Spiced Rum Espolon Tequila Jack Daniels Jim Beam Bourbon Jonny Walker Red Scotch Kahlua Tanqueray Gin Tito's Vodka</p>
<p><u>Domestic Keg Beer</u></p> <p>Angry Orchard Cider \$319 per keg Bud Light Budweiser Michelob Ultra Miller Lite</p>	<p><u>Domestic Aluminum Bottles</u></p> <p>Angry Orchard Cider \$3.69 per bottle Bud Light Budweiser Michelob Ultra Miller Lite</p>
<p><u>Craft Beer Kegs</u></p> <p>Bells \$439 per keg Devils Backbone Dogfish Head Goose Island Jail Break Sierra Nevada Shock Top Stella Artois Sweet Water Troegs</p>	<p><u>Premium Brand Liquor</u></p> <p>Bombay Gin \$8.99 per drink Chambord Liqueur Gentleman's Jack Glenlivet Scotch Grey Goose Vodka Jameson Irish Whiskey Makers Mark Bourbon Crown Royal Canadian Whiskey</p>
<p>Patrons will be asked for ID, resort reserves right to deny alcohol to guests at discretion. No outside alcohol permitted on resort property. Sunday alcohol may only be served 10 am – 10 pm.</p>	
<p>Above bar selections are plus 20% taxable service charge and 9% tax</p>	

Package Accompaniments

Wedding Room Block

Discounted room rates available for guests when 10 or more rooms are booked.

Getting Ready Package

Treat your party to a private VIP room complete with full length mirror, sitting area, and TV. 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 on 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 on the Fireside Patio with your choice of hot cocoa or lemonade. 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 12 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's private banquet and function spaces are not open to any outside food and beverage. All arrangements need to be made through Wisp Resort Staff. Your Wisp Conference Service Coordinator 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 patrons and guests. Sunday alcohol may be served between 10 am and 10 pm.

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

When you select any Open 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: 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 and will be placed in your décor storage room by our staff.

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).

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, the wedding night would be complimentary based on a wedding of 100 guests or more.

Q: Is Wisp Resort handicap accessible?

Yes, Wisp Resort is ADA compliant.

Q: Is Wisp Resort pet friendly?

Rooms on the second floor of the Tower are 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 Wisp Conference Services Coordinator 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: 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
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.

