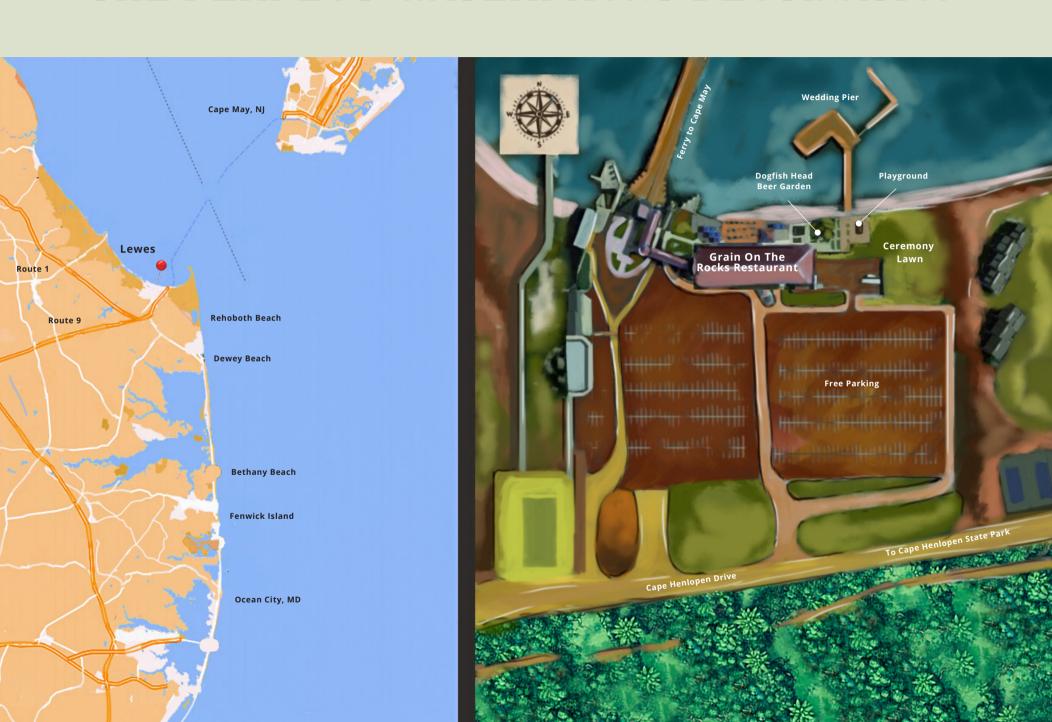
Tie the Knot at the Rock

Waterfront Weddings In Lewes, Delaware



THE PERFECT WATERFRONT DESTINATION



FOREVER STARTS AT GRAIN ON THE ROCKS

Congratulations, and thank you for considering us to help you enjoy your special weekend. From the breathtaking views to the expansive space to the professional management, our goal is to make your special day the delight and envy of all who attend.

As a true waterfront destination, Grain on The Rocks makes the lovely Delaware Bay a unique backdrop—all weekend long. The expanse of our 3+ acre facility is complete with piers, full kitchen facilities, a beer garden, on-site parking, and more. The Rock offers everything you need.

Our exclusive event venue manager, Make My Day Event Planning, ensures that you can get the most out of our location. They bring over 15 years of professional wedding management and local knowledge. You have many details to consider, and our goal is to handle as much as possible so that you can enjoy every moment with your family and friends.



Look for this for Event Tips by Make My Day



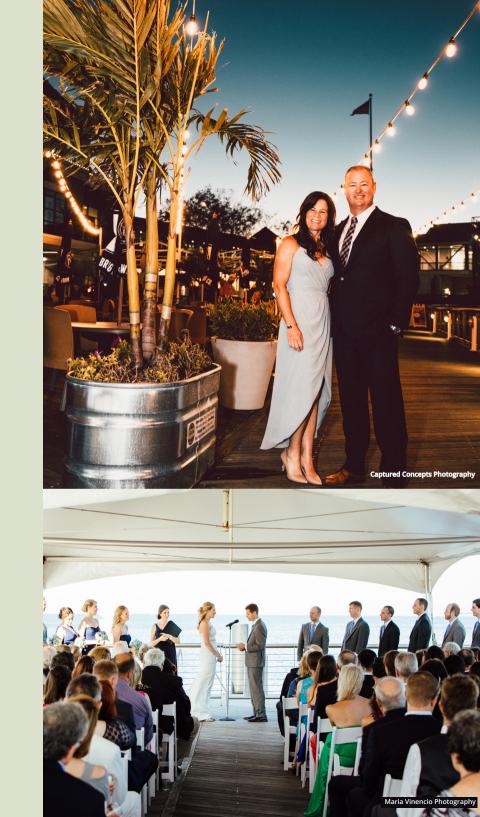




EACH WEDDING PACKAGE INCLUDES THE FOLLOWING:

- Five-hour waterfront wedding ceremony & reception
- On-site event venue manager throughout the weekend
- Exclusive use of the pier overlooking the Delaware Bay for your wedding ceremony
- Cocktail reception in our waterfront Dogfish Beer Garden with your choice of signature cocktail and hors d'oeuvres
- Tables and chairs for wedding and reception (up to 150 attendees)
- Open bar (tiers and specific add-ons available)
- Champagne toast
- Three course dinner and dessert
- Signature Grain serving station
- Coffee service from Lewes Coffee Company
- Complimentary Bartenders & Chef Attendants
- Complimentary cake-cutting service
- Special guest-room rates for wedding guests at our partner hotels
- Free and plentiful parking
- Sunsets
- Sand-free shoes

Plus many more! See latest Details Sheet



THE LIGHTHOUSE **PACKAGE**

CEREMONY

Pier Wedding Sparkling toast

RECEPTION

Dogfish Beer Garden Hors d'ouvres Stations (three selections)

Harvest Display Station

DINNER

Buffet Dinner

Salad

Dinner Entree

(two selections)

Dessert Station

Lewes Coffee Station

BAR

Premium Bar Signature Cocktail Sparkling Toast

THE **TALL-SHIP PACKAGE**

CEREMONY

Pier Wedding Sparkling toast

RECEPTION

Dogfish Beer Garden Hors d'ouvres Stations (four selections)

Charcuterie Display Station

DINNER

Buffet Dinner

Dinner Entree

(three selections)

Lewes Coffee Station

BAR

Name brand Bar Signature Cocktail Sparkling Toast



Consider these just starting points for your event. Use options to craft your special weekend to meet your specific wants and desires.



Looking for a special wedding for that Craft Beer lover? Ask about our special Dogfish Head wedding in conjunction with Dogfish Head brewery in Milton.



HORS D'OEUVRES

Hors D'oeuvres will be set up as stations during cocktail hour Lighthouse: Select Three | Tall-Ship: Select Four

Additional items can be added on for a per person price
Custom items can be requested

VEGETARIAN SELECTIONS

Tomato mozzarella skewers (GF) Baked brie and raspberry phyllo Spanakopita

Bruschetta

MEAT SELECTIONS

Beef canapé (toast point with lejon sauce)

Thai meatballs
Pork pot stickers

Kabob: chicken / beef / pork (GF)

Pigs in blanket

Wings

Corn dogs

Lamb chops with honey thyme (+\$) Cheesesteak dumplings (+\$)

SEAFOOD SELECTIONS

Seared tuna

Jumbo shrimp cocktail (+\$)

Coconut shrimp

Shrimp kabobs (GF)

Clams casino

Smoked salmon mousse

Mini crab cakes (+\$)

Lobster skewers (+\$)

Shrimp lejon (+\$) (GF)

MIXED

Assorted flatbreads Eggrolls: cheesesteak / veggie Prosciutto and melon (GF)

Bold denotes wedding favorite (+\$) denotes additional fee. See latest Detail Sheet



DISPLAY STATIONS



Display stations/bars help distribute the guests around and create unique offerings.

CHARCUTERIE STATION

A mix of vegetables, meats and cheeses to suit every guest. Served with crostini.

Meats can include:

Prosciutto, pepperoni, salami

Vegetables can include:

Artichokes, asparagus, eggplant, olives, peppers and tomatoes

Cheeses can include:

Cheddar, Drunken Goat, Gouda, Manchego

CHEESES OF THE WORLD

STATION

A mix of cheeses from around the world, served with crostini and jams.

Cheeses can include:

Aged: Gouda, Sharp Cheddar, Gruyere.

Soft and creamy: Brie, Camembert, Burrata, Fresh Buffalo Mozzarella.

Crumbly: Goat and Feta Cheese.

Firm: Parmigiano Reggiano, Manchego, Gouda.

Smoked: Smoked Gouda, Provolone, and Cheddar.

Blue: Gorgonzola, Stilton, Roquefort.

HARVEST STATION

A mix of vegetables and cheeses to suit every guest. Served with crostini. (Meatless Charcuterie)

Vegetables can include:

Artichokes, asparagus, eggplant, olives, peppers and tomatoes

Cheeses can include:

Cheddar, Drunken Goat, Gouda, Manchego

MEDITERRANEAN STATION

House-made hummus, marinated olives, sun-dried tomato tapenade, feta cheese crumbles, assorted grilled vegetables and flatbreads

RAW BAR STATION

Connect your guests with the sea with our raw bar station. Shuckers will serve and explain sea specialities. Served with spicy cocktail sauce, horseradish, crackers.

Selections can include:

Oysters (from multiple regions), clams, crab claws, jumbo shrimp, lobster



DINNER SELECTIONS

FIRST COURSE (SOUP OR SALAD)

select one of the following:

SALADS:

Garden / Caesar / Citrus Avocado / Chopped Mediterranean

SOUPS:

Cream of Chesapeake (+2) / Mushroom / Italian Wedding

SIDES

Pick two sides from below:

Garlic Mash / Rice pilaf / Rosemary Roasted red bliss potatoes

Green beans / Garlic broccoli / Roasted seasonal vegetables

STATIONS

Add some fun to your dinner. Talk to us about adding a Carving station, Nacho station, Macn-Cheese station and more!

ENTREE COURSE

Lighthouse package: select two | Tall-Ship package: select three (A vegetarian option is always available for select guests)

Chicken Prosciutto - Chicken medallions, prosciutto, red wine demiglace (GF)

Slow braised rosemary short rib, cabernet demi-glace (GF)

Lobster Ravioli - Ricotta cheese, lobster, white truffle cream sauce

Grilled Salmon with lemon butter sauce (GF)

Blackened Mahi Mahi Fillet - Mango pineapple salsa (GF)

Pan Seared Crab Cakes, (+\$)

Roasted Pork Loin with a lemon thyme jus (GF)

Beef Tenderloin Medallions with grilled portabella & garlic butter (GF)

Seared filet mignon, cabernet demi-glace (+\$) (GF)

Vegetable Napoleon - Grilled vegetables, red pepper coulis, balsamic reduction (V) (GF)



The Chef is always open to modifications, just ask!

CHILDREN'S MENU

(children under 12 years of age / menu is flexible) Kids' Menu available upon request





DESSERT STATIONS

Choose one

Sweets Station - assorted bite-size desserts

Cupcake Station - assorted cupcakes

Optional - Mini Donut Station - assorted housemade glazed mini-donuts made fresh during the event. (+4)



COFFEE STATION

Your guests will be offered a choice of locally roasted Lewes Coffee single origin Brazilian and Columbian decaffeinated coffee and an assortment of hot teas with dessert.

WEDDING TO-GO BOXES

Give your guests the perfect send-off with late-night foods packed up and ready at the end of the night.

Choose from Mini-Cheesesteak or Mini-Chicken Salad Wrap or Salad Wrap. Served with house made chips.

BAR PACKAGES

LIGHTHOUSE OPEN BAR

Great assortment of spirits, including:

Vodka: Titos

Rum: Captain Morgan Whiskey: Jack Daniels

Scotch: Dewers' Tequila: Jose Cuervo

Gin: Tanqueray

Plus others. Ask for latest liquor list

House Wines: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc. Prosecco

Beers: Select two domestic and two imported/ craft beers from our extensive selection.

Both packages accompanied by sodas, fruit juices, bottled water and other essential bar supplies



Dad have that special scotch or bourbon? You can add just that bottle to your package. He will thank you!

TALL-SHIP OPEN BAR

Name brand assortment of spirits, including:

Vodka: Grey Goose Whiskey: Marker's Mark Rum: Captain Morgan Scotch: Johnnie Walker Black Tequila: Espolon Reposado

Gin: Bombay

Plus others. Ask for latest liquor list

Wines:

Ask for latest premium wine list

Beers: Select three domestic and three imported/craft beers from our extensive selection.

WINE SERVICE WITH DINNER

Red and white wine can be offered to your guests at the table for an additional \$4 per person with house wines or \$6 per person with premium wines.



CRUSH STATION

Additional per person - see detail sheet

Show your guests what a true beach cocktail is. Add our signature fresh squeezed orange and grapefruit crushes.

ICE SCULPTURE

Available upon request









GUEST @ INFORMATION

Ceremony will be held on the pier at the Lewes Ferry terminal, so please dress accordingly.

Cockatil hour and Reception Immediately following the ceremony Dinner | Drinks | Dancing

Accommodations

Hotel options in Lewes are small, and therefore do not offer blocked rooms. The Bride and Groom's top recommendations for the stay include: Doglish lun Hotel Bodney Jian at Canal Spuare.

More information regarding other options for accommodations and wedding details can be found at our website.
Itzandkenny minted us:





43 Cape Henlopen Drive | Lewes, DE 19958

MeetAtGrain.com | MakeMyDayEvents.net

Ashley@MakeMyDayEvents.net | 302-827-1095

