



Where Romance & Elegance Come Together

Congratulations on your Engagement!

We are honored that you are considering The Hotel at Arundel Preserve as the site for your special celebration. To assist you in the early stages of your planning, we are pleased to offer you a unique wedding package that is detailed on the following pages.

Wedding Packages Include:

*Hosted Bar
Bartenders (1 per 100 Guests)
Hors D'oeuvres Reception
White Glove Service
Champagne Toast or Sparkling Cider Toast for all Guests
Dinner Selection
Special Pricing for Children's Menu
Special Pricing for Vendor's Menu
Wine Service with Dinner
Wedding Cake (for some packages)
Cake Cutting Service
China, Banquet Chairs, Glassware, Flatware, & Tables
Ballroom Rental
White or Ivory Floor Length Linens
Centerpieces
Votive Candles
Complimentary Riser & Dance Floor
Band/DJ Staging
Complimentary Bridal Guestroom for the Couple on Wedding Night
Private Bridal Party Holding Room (for some packages)
Discounted Sleeping Room Rates for Guests
A Private Menu Tasting -for up to 3 ppl
Complimentary Parking for your Guests*

All pricing is subject to 22% taxable service charge, 6% food tax, & 9% alcoholic beverage tax.

(2018)



THE HOTEL
AT ARUNDELPRESERVE



Dreams do come true...

The “Bronze” Dinner Package

White Glove Reception

4 Hour Preferred Brand Open Bar

(1) Stationary Display

Crisp Vegetable Crudité with trio of dips

Champagne Toast

One (1) Glass of Sparkling Wine or Cider per person

First Course

A Selection of One (1)

House Garden Salad with choice of 2 dressings

Traditional Caesar Salad

Spinach Salad with Bacon & Chopped Egg

Main Course Silver Plated Entrée

A Selection of One (1) Entrée

Thyme Roasted Chicken Breast w/ a Mushroom with Roasted Red Pepper Maderia Sauce

Seared Breast of Chicken with Pommery Mustard Sauce

Charbroiled Flank Steak with Brandy Peppercorn Sauce

Pan Seared Atlantic Salmon with Lemon Caper Sauce

Wild Mushroom Tart (vegetarian)

Chef's choice of vegetables & accompaniment

Warm dinner rolls & Focaccia bread

Beverage Service with Dinner

A Selection of Two (2) House Wines (One Glass Per Person)

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

Dessert

Wedding Cake & Cutting included in Wedding Package Price

\$95.00 per person *(Inclusive \$124.00 per person)*

(Selection of Two (2) Entrees will add \$6.00++ per person to package price)

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THE HOTEL
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The “Silver” Dinner Package

White Glove Reception

4 Hour Preferred Brand Open Bar

(1) Display Embellishment

Domestic & Imported Cheese Display

Dried Fruits & Nuts with Assorted Crackers & French Bread

Selection of Three (3) Passed Hot &/or Cold Hors D’oeuvres

(1.5 pieces of each)

Champagne Toast

One (1) Glass of Sparkling Wine or Cider per person

First Course

Selection of One (1)

Spinach & Arugula Salad with Toasted Walnuts, Dried Cranberries, Blueberries & Goat Cheese

Spring Mix with Roma Tomatoes, Shaved Fennel, Feta Cheese & Mandarin Oranges

Red Romaine with Fresh Strawberries, Goat Cheese Medallions & Candied Pecans

Roasted Vegetable stuffed Portabella Mushroom with Balsamic Drizzle

Main Course Silver Plated Entrée

Selection of One (1) Entrée

Seared Chicken with Tomato, Capers, Mushrooms, Red Onion & White Wine Sauce

Tuscan style Chicken with Herb Tomato Relish

Peppercorn Encrusted NY Strip with Brandy Cream Sauce

Porcini Encrusted Salmon with Champagne Cream Sauce

Wild Mushroom Tart (vegetarian)

Grilled Vegetable & Vermont Goat Cheese Strudel (vegetarian)

Chef’s choice of vegetables & accompaniment

Warm dinner rolls & Focaccia bread

Beverage Service with Dinner

Selection of Two (2) Wines (One Glass Per Person)

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

Dessert

Wedding Cake & Cutting included in Wedding Package Price

\$105.00 per person *(Inclusive \$137.10 per person)*

(Selection of Two (2) Entrees will add \$6.00 per person to package price)

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(2018)



THE HOTEL
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The “Gold” Dinner Package

White Glove Reception

4 Hour Name Brand Open Bar

*Selection of Three Passed Hors D’oeuvres
(1.5 pieces of each)*

(1) Display Embellishment

*Roasted & Raw Vegetable Crudités with Garlic Hummus,
Jalapeño Sauce, Sweet Red Pepper & Goat Cheese Tapenade for dipping.
Or*

Imported & Domestic Cheese Tray with Seasonal Berries & Grapes served with French Bread & Assorted Crackers

Champagne Toast

One (1) Glass of Sparkling Wine or Cider per person

First Course

A Selection of One

*Spring Mix with Roma Tomatoes, Shaved Fennel, Feta Cheese & Mandarin Oranges
Baby Spinach with Blueberries, Strawberries, Walnuts & Gorgonzola
Mixed Greens with Cherry Tomato, Cucumbers, Carrot & Toasted Croutons
Romaine Lettuce with Red Onions, Feta Cheese, Kalamata Olives & Sun dried Tomatoes
Roasted Vegetable stuffed Portabella Mushroom with Balsamic Drizzle*

Main Course Silver Plated Entrée

A Selection of Two (2) Entrées for the Buffet

*Sautéed Shrimp with Lime Tomatillo Sauce
Chicken Chesapeake, Topped with Lump Crab Meat & a Lemon-Chive Butter Sauce
Gorgonzola Crusted Top Sirloin Steak w/ Port Demi Glaze
Frenched Cut Chicken Breast with Pistachio & Cranberry Stuffing & Burnt Orange Demi-Glaze
Sea Bass with Black Beans, Smoked Corn Salsa & Coyote Slaw*

Carving Station: (Select One)

Carved Beef, Turkey or Ham served with appropriate condiments

*Chef's choice of (2) Vegetables & (2) Starches
Warm dinner rolls & Focaccia bread*

Beverage Service with Dinner

*A Selection of Two (2) Wines (One Glass Per Person)
Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas*

Dessert

Wedding Cake & Cutting included in Wedding Package Price

\$125.00 per person (inclusive \$163.20 per person)

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THE HOTEL
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The “Platinum” Dinner Package

White Glove Reception

5 Hour Top Shelf Open Bar

& Signature Drink,

Plus Wine Service with Dinner offering Premium Wines

Stationary Displays

Roasted & Raw Vegetable Crudités with Garlic Hummus, Jalapeño Sauce,

Sweet Red Pepper & Goat Cheese Tapenade, for dipping

Imported & Domestic Cheese Tray including Baked Brie with Seasonal Berries & Grapes served with French Bread &

Assorted Crackers

Warm Maryland Crab Dip with toasted crostini

Butler Service Hors d' Oeuvres

Rosemary Infused Lamb Lollipops with Pomegranate Glaze

Maryland Style mini Crab Cakes with Remoulade Sauce

Coriander Crusted Tuna on Crispy Wonton

Blackened Chicken with Chipotle Aioli Canapé

Twice Baked Baby Bliss Potato with a dollop of Crème Fresh

Main Course Platinum Plated Entrée

A Five course Custom Menu created by our Executive Chef

To consist of an Appetizer, Soup, Salad, Entrée & Dessert

A Selection of Two (2) Premium Wines with Dinner Service

Assorted Artisan Breads, Rolls, Flatbreads

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

Dessert

Wedding Cake & Cutting included in Wedding Package Price

Hand Dipped Chocolate Covered Strawberries served on trays to each guests table

\$159.00 per person *(Inclusive \$207.60 per person)*

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Menu Enhancements:

CHESAPEAKE SEAFOOD BAR TO INCLUDE:

Jumbo Shrimp Cocktail, Crab Claws, Oysters on the Half Shell, Clams Casino, Cocktail Sauce, Remoulade Sauce, Lemons, Tabasco

*5 pieces of Shrimp, 4 Crab Claws & (2) Oysters & (2) Clams per person
\$28.00 per person*

PASTA STATION

Penne Pasta & Tri-Color Cheese Tortellini Accompanied by Fresh Tomato Sauce & Parmesan Pesto Cream

Accompaniments to Customize & Design Your Own Creation Include:

White Wine, Olive Oil, Parmesan Cheese, Chopped Garlic, Fresh Herbs, Crushed Red Pepper, Artichoke Hearts, Sweet Peas, Sun Dried Tomatoes, Roasted Peppers, Diced Onion, Rock Shrimp Pieces, Julienne Salami & Spinach

**Attendant Required*

\$18.00 per person

MASHED POTATO BAR

Yukon Gold Potatoes Topped as You Like With the Following Condiments:

Vegetarian Hash, Shredded Cheddar Cheese, Bacon Bits, Sour Cream, Maryland Style Gravy, Broccoli Florets, Scallions, Caramelized Onions, Chopped Herbs & Whipped Garlic Butter

\$15.00 per person

STIR FRY STATION

Chicken & Vegetable –

Straw Mushrooms, Napa Cabbage, Water Chestnuts, Bamboo Shoots, Bean Sprouts, Red & Green Peppers, Red Onion, Broccoli & Carrots with Teriyaki Hoisin Glaze & Fried Rice.

Thai Beef & Broccoli –

Over Steamed Rice with a Plum Sesame Sauce

**Attendant Required*

\$18.00 per person

BELGIAN CHOCOLATE FONDUE STATION

Warm Milk & Dark Chocolate

Served with (2) Fruits & (4) Seasonal Toppings

\$18.00 per person

VIENESSE TABLE

An Assortment of Mini French Pastries & Napoleons

Assorted Miniature Desserts & Fruit Tarts

Chocolate Dipped Petit Fours & Hand Rolled Truffles &

Banana Fosters Action Station (Chef Additional)

\$18.00 per person

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Reception Hors D' oeuvres

HOT

Mini Beef Wellington
Mini Chicken Cordon Blue
Goat Cheese & Fig Flatbread
Pistachio Encrusted Chicken wrapped around an Asparagus Spear
Thai Peanut Marinated Chicken Satay
Mini Moroccan Style Curry Chicken
Bacon Wrapped Casino Shrimp
Shrimp Tempura with Orange Horseradish Dipping Sauce
Coconut Shrimp with Spicy Mango Dipping Sauce
Rosemary Scented Lamb Lollipops with Pomegranate Glaze
Maryland Style Mini Crab Cakes with Remoulade Sauce
Atlantic Salmon Satay with Lime & Cilantro Crab
Vietnamese Style Spring Roll with Sesame Garlic Sauce
Maple Glazed Sea Scallops with Red Onion Marmalade

COLD

Smoked Salmon Mousse Bouchée
Crab Salad in a Crisp Cucumber Cup
Shrimp Cocktail Shooter
Stuffed Artichoke Hearts with Boursin Cheese
Tri-Color Tomato Bruschetta with Crab in Phyllo Cups
Coffee Crusted Tenderloin of Beef with Manchego Cheese
Coriander Crusted Tuna on Pickled Cucumber
Blackened Chicken with Chipotle Aioli Canapé
Danish Shrimp with Blue Cheese & Salmon Roe
Smoked Chicken Mousse Stuffed Peppadew Peppers

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