



### *Wedding Packages:*

Our Current 2017 Wedding Package pricing starts at \$89.00 per person plus 22 % Service Charge and 6% Sales Tax on Food and 9% Sales tax on the alcohol portion of the package and the packages go up to \$155.00pp++. A quick reference of Inclusive Pricing for each package is stated below:

Bronze Package:	\$89.00 per person ++ = \$116.20 Per Person INCLUSIVE
Silver Package:	\$99.00 per person ++ = \$129.25 Per Person INCLUSIVE
Gold Package:	\$119.00 per person ++ = \$155.35 Per Person INCLUSIVE
Platinum Package:	\$155.00 per person ++ = \$202.35 Per Person INCLUSIVE

(2018 Pricing subject to change but will not exceed a 5% Increase over 2017 Pricing)

**ENHANCEMENT PACKAGE:** Additional \$35.00 pp ++

Includes the following and can be added to any package:

- ❖ Specialty Linen and Napkins for Guest Rounds, Cake and Sweetheart table
- ❖ Ballroom Up lighting
- ❖ Charger Plates in Gold or Silver
- ❖ Gold or Silver Chivari Chairs
- ❖ Fresh Floral Centerpiece of White Hydrangeas

**YOUNG ADULT PRICING:** Ages 12-20 are \$10.00 off of published package pricing

**CHILDREN EATING SAME MEAL AS ADULTS:** Half of the Young Adult Pricing (Ages 4-11) Wedding Packages without bar just nonalcoholic drinks would be at the Young Adult pricing for all guests and **MINIMUM REQUIREMENT WOULD STILL APPLY.**

**VENDOR MEALS:** \$45.00 pp++ Hot Entrée  
\$25.00pp++ Sandwich Plate

**CHILDRENS MEALS:** \$25.00pp++ per child

**SPECIAL DIETARY REQUESTS:** Our Chef is flexible and accommodating with special dietary needs. We can accommodate Seafood and Nut Allergies, Gluten Free, Vegetarian and Vegan.

**CHOICE OF ENTRÉE OPTION \$6.00 UPCHARGE APPLIES**, if you want a different Vegetable and Starch on 2<sup>nd</sup> Entrée option, an additional \$3.00 upcharge applies.

### *Hotel Event Policies:*

**SET UP TIMES:** 2 hours prior to the first event start time is offered to vendors. If week of, event space is open and available earlier, **THE HOTEL** will extend, as a courtesy. At time of contract 90 minutes is allotted. If client wants to secure earlier set up time at time of contract the cost is \$500.00++ for each additional hour.

**MUSIC:** Hotel policy is music has to end at 11PM, no exceptions

**EXISTING WEDDING PACKAGES ARE NOT ALLOWED TO BE DISCOUNTED SINCE THEY HAVE ALREADY BEEN DISCOUNTED OFF OF CURRENT BANQUET PRICING.**



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2018 Pricing for Weddings: If you book with us in 2017 for 2018 you will have a clause in your contract that states, we cannot increase your package pricing more than 5% over published 2017 pricing.

### *Group Room Blocks:*

Tracy Hahn, Senior Sales Manager handles all social room blocks for the HOTEL. Her email is [tracyh@thehotelarundel.com](mailto:tracyh@thehotelarundel.com).

A standard room is offered complimentary to the Bride and the Groom on the evening of their wedding and breakfast for two the following morning, in Grillfire. Client can apply the credit of the room to upgrade to a Suite and pay the variance, based upon availability

### *Amenities at THE HOTEL:*

- ❖ On site indoor pool & fitness center
- ❖ Hotel shuttle service, 24 hours per day seven days a week.
- ❖ On site spa services can be arranged
- ❖ Day care services by certified nanny agency, arrangements can be made
- ❖ Restaurants, Grillfire and Vivo Italian Bistro- Full Service
- ❖ Check in time is at 3pm
- ❖ Check out is at 11am
- ❖ Breakfast vouchers are available for purchase \$15.00 each

### *Payment Schedule of Deposits & Pre Payments:*

If in agreement with the above terms and you would like to contract the HOTEL at Arundel Preserve for your special day a signed catering contract and 20% of the contractual MINIMUM applies as the initial deposit.

Six months prior another 30% of the contractual MINIMUM to include Service charge and tax is required bringing the pre-payment amount to 50%.

Two weeks prior to the event date the remaining 50% of contractual is due to include service charge and tax is due in FULL. No exceptions.

The week of the wedding a final appointment will be conducted. Any remaining balance due will be due based on any added charges that may have occurred after the 14 day payment or final headcount. Acceptable forms of payment are Cash, Credit Card or Bank certified check, NO PERSONAL CHECKS.

*Thank you for your interest in THE HOTEL at Arundel Preserve.*

The staff and I welcome the opportunity to host your upcoming wedding. If you would like to set up a consultation appointment, please contact the Sales and Catering Department, Monday thru Friday, 9am thru 6pm. Please ask for Sandy Kareskie, Director of Catering.



**THE HOTEL**  
AT ARUNDEL PRESERVE



**THE HOTEL**  
AT ARUNDEL PRESERVE

*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, and Tables  
Ballroom Rental  
White or Ivory Floor Length Linens  
Centerpieces  
Votive Candles  
Complimentary Riser and 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, and 9% alcoholic beverage tax.

(2017)



**THE HOTEL**  
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*Dreams do come true...*

## **The “Bronze” Dinner Package**

### **White Glove Reception**

*4 Hour Name Brand Open Bar*

*Display Embellishment:*

*Imported and domestic cheese tray with seasonal berries and grapes served with French bread and assorted crackers*

### **Champagne Toast**

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

### **First Course**

*A Selection of One (1) Soup or Salad*

*Boston Bibb with Fresh Berries, Toasted Almonds and Crumbled Gorgonzola*

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

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

*Baby Spinach with Oven Cured Tomatoes, Kalamata Olives and Mozzarella Pearlini*

*Mixed Greens with English Cucumber, Sun Dried Tomatoes & Black Olives*

*Romaine Lettuce with Red Onions, Feta Cheese, Kalamata Olives and Tomatoes*

*Red Romaine with Fresh Strawberries, Goat Cheese Medallions and Candied Pecans*

*Spinach and Endive with Long Stem Artichokes, Shaved Parmesan & Pine Nuts*

*Potato Leek Soup with Potato Gnocchi*

*Roasted Vegetable stuffed Portabella Mushroom w/ Balsamic Drizzle*

*Crab and Tomato Bisque with Tarragon Cream (additional \$3.00)*

### **Main Course Silver Plated Entrée**

*A Selection of One (1) Entrée*

*Charbroiled Marinated Chicken Breast w/ a Shallot Merlot Sauce and Red Onion Marmalade*

*Pan Seared Chicken Breast stuffed w/ prosciutto, smoked Gouda with a Roasted Tomato, Red Pepper sauce*

*Charbroiled NY Strip Loin with Maderia-Mushroom Ragout.*

*Pan Seared Atlantic Salmon with Sweet and Spicy Pineapple Mango Sauce*

*Wild Mushroom Tart (vegetarian)*

*Grilled Vegetable and Vermont Goat Cheese Strudel (vegetarian)*

*Chef's choice of vegetables and accompaniment*

*Warm dinner rolls and Focaccia bread*

### **Beverage Service with Dinner**

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

*Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

### **Dessert**

*Wedding Cake and Cutting included in Wedding Package Price*

***\$89.00 per person*** *(Inclusive \$116.20 per person)*

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

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

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**THE HOTEL**  
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## **The “Silver” Dinner Package**

### **White Glove Reception**

*4 Hour Name Brand Open Bar*

*Selection of Three (3) Hot and/or Cold Hors D’oeuvres Served Butler Style*

*(1) Display Embellishment*

*Roasted and Raw Vegetable Crudités with Garlic Hummus,  
Jalapeño Sauce, Sweet Red Pepper and goat cheese tapenade for dipping.*

*Or*

*Imported and domestic cheese tray with seasonal berries and grapes served with French bread and assorted crackers*

### **Champagne Toast**

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

### **First Course**

*A Selection of One (1) Soup or Salad*

*Boston Bibb with Fresh Berries, Toasted Almonds and Crumbled Gorgonzola*

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

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

*Baby Spinach with Oven Cured Tomatoes, Kalamata Olives and Mozzarella Pearlini*

*Mixed Greens with English Cucumber, Sun Dried Tomatoes & Black Olives*

*Romaine Lettuce with Red Onions, Feta Cheese, Kalamata Olives and Tomatoes*

*Red Romaine with Fresh Strawberries, Goat Cheese Medallions and Candied Pecans*

*Spinach and Endive with Long Stem Artichokes, Shaved Parmesan & Pine Nuts*

*Potato Leek Soup with Potato Gnocchi*

*Roasted Vegetable stuffed Portabella Mushroom w/ Balsamic Drizzle*

*Crab and Tomato Bisque with Tarragon Cream (additional \$3.00)*

### **Main Course Silver Plated Entrée**

*A Selection of One (1) Entrée*

*Charbroiled Marinated Chicken Breast w/ a Shallot Merlot Sauce and Red Onion Marmalade*

*Pan Seared Chicken Breast stuffed w/ prosciutto, smoked Gouda with a Roasted Tomato, Red Pepper sauce*

*Charbroiled NY Strip Loin with Maderia-Mushroom Ragout.*

*Pan Seared Atlantic Salmon with Sweet and Spicy Pineapple Mango Sauce*

*Wild Mushroom Tart (vegetarian)*

*Grilled Vegetable and Vermont Goat Cheese Strudel (vegetarian)*

*Chef’s choice of vegetables and accompaniment*

*Warm dinner rolls and Focaccia bread*

### **Beverage Service with Dinner**

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

*Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

### **Dessert**

*Wedding Cake and Cutting included in Wedding Package Price*

***\$99.00 per person*** *(Inclusive \$129.25 per person)*

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

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## The “Gold” Dinner Package

### White Glove Reception

4 Hour Name Brand Open Bar

*Selection of Three (3) Hot and/or Cold Hors D’oeuvres Served Butler Style*

*(1) Display Embellishment*

*Roasted and Raw Vegetable Crudités with Garlic Hummus,  
Jalapeño Sauce, Sweet Red Pepper and goat cheese tapenade for dipping.*

*Or*

*Imported and domestic cheese tray with seasonal berries and grapes served with French bread and assorted crackers*

### Champagne Toast

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

*A Selection of One (1) Soup or Salad*

*Boston Bibb with Fresh Berries, Toasted Almonds and Crumbled Gorgonzola*

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

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

*Baby Spinach with Oven Cured Tomatoes, Kalamata Olives and Mozzarella Pearlini*

*Mixed Greens with English Cucumber, Sun Dried Tomatoes & Black Olives*

*Romaine Lettuce with Red Onions, Feta Cheese, Kalamata Olives and Tomatoes*

*Red Romaine with Fresh Strawberries, Goat Cheese Medallions and Candied Pecans*

*Spinach and Endive with Long Stem Artichokes, Shaved Parmesan & Pine Nuts*

*Gazpacho w/ Cilantro crème Fraîche and garlic Crouton*

*Potato Leek Soup w/ Potato Gnocchi*

*Roasted Vegetable stuffed Portabella Mushroom w/ Balsamic Drizzle*

*Crab and Tomato Bisque with Tarragon Cream (additional \$3.00)*

### Main Course Gold Plated Entrée

*A Selection of One (1) Entrée*

*Sautéed Shrimp with Lime Tomatillo Sauce*

*Chicken Chesapeake, Topped with Lump Crab Meat and a Lemon-Chive Butter Sauce*

*Gorgonzola Crusted Filet Mignon on Holland Rusk w/ port demi glaze*

*Cornish Game Hens with Pistachio & Cranberry Stuffing & Burnt Orange Demi-Glace*

*Sea Bass with Black Beans, Smoked Corn Salsa and Coyote Slaw*

*Maryland Style Blue Crab cakes with a Dijon Beurre Blanc*

*Chef's choice of vegetables and accompaniment*

*Warm dinner rolls and Focaccia bread*

### Beverage Service with Dinner

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

*Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

### Dessert

*Wedding Cake and Cutting included in Wedding Package Price*

**\$119.00 per person** *(inclusive \$155.35 per person)*

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

*To offer a choice of two items does require that guests have place cards to match entrees*

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## **The “Platinum” Dinner Package**

### **White Glove Reception**

*5 Hour Premium Brand Open Bar  
One Hour Cocktail Reception with a Premium Open Bar,  
PLUS an additional Four (4) Hours Premium Open Bar*

*Attended Welcome Champagne Station, enhanced with Fresh Berries*

#### *(1) Display Embellishment*

*Roasted and Raw Vegetable Crudités with Garlic Hummus, Jalapeño Sauce,  
Sweet Red Pepper and goat cheese tapenade for dipping.*

*Imported and domestic cheese tray including baked brie with seasonal berries and grapes served with French bread  
and assorted crackers*

*Whole Poached Salmon Display with assorted condiments to include: Diced red onions, capers, chopped egg white  
and yolk, chopped tomatoes and dill cream cheese. Served with mini bagels and flatbread*

### **Butler Service Hors d’ Oeuvres**

*Rosemary scented Lamb Lollipops w/ pomegranate glaze  
Maryland Style mini Crab Cakes with Remoulade Sauce  
Coriander Crusted Tuna on crispy wonton  
Blackened Chicken w/ chipotle aioli canapé  
Potato on the half shell with Crème fresh*

### **Platinum Plated Dinner**

#### **Appetizer**

*Smoked Duck Consommé w/ shiitake mushrooms*

#### **Salad**

*Baby Spinach and Bok Choy with mandarin oranges, slivered almonds,  
and scallions with Three Citrus Vinaigrette*

### **Main Course Platinum Plated Entrée**

*Stuffed Dry Aged Petit Filets  
Two petit filets, one stuffed with Maine Lobster, with Sauce Choron  
and one stuffed with Spinach-Mushroom Duxelle  
Duchess Potatoes  
Roasted Asparagus Bundles Wrapped in Applewood Smoked Bacon  
Assorted Dinner Rolls, Fresh Focaccia Bread, Honey Herbed Butter*

### **Beverage Service with Dinner**

*A Selection of Two (2) Wines  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

### **Dessert**

*Wedding Cake and Cutting included in Wedding Package Price  
Hand Dipped Chocolate Covered Strawberries*

***\$155.00 per person*** *(Inclusive \$202.35 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 and 2 oysters and 2 clams per person  
\$25.00 per person*

#### PASTA STATION

*Penne Pasta and Tri-Color Cheese Tortellini Accompanied by Fresh Tomato Sauce and  
Parmesan Pesto Cream.*

*Accompaniments to Customize and 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 and Spinach*

*\*Attendant Required*

*\$16.00 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 and Whipped Garlic Butter*

*\$13.00 per person*

#### STIR FRY STATION

*Chicken and Vegetable –*

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

*Thai Beef And Broccoli - Over Steamed Rice with a Plum Sesame Sauce*

*\*Attendant Required*

*\$16.00 per person*

#### CHOCOLATE FONDUE STATION

*Warm Milk Chocolate*

*Seasonal Fruit Cubes and Strawberries*

*Pound Cake ,Angel Food Cake Squares and Marshmallows*

*\$14.00 per person*

#### WORLD CLASS SWEET TOOTH

*An Assortment of Mini French Pastries and Napoleons*

*Assorted Fruit Tarts*

*Chocolate Dipped Petit Fours and Hand Rolled Truffles*

*\$14.00 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*  
*Mushroom Caps Stuffed with Lump 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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