



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 Preferred Brands Open Bar-4 Hours
Bartenders (1 per 100 Guests)
First Hour, 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 or Grooms Cake
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
Discounted Sleeping Room Rates for Guests
A Private Menu Tasting -for up to 4 ppl
Complimentary Parking for your Guests*

All pricing is subject to 23% taxable service charge, 6% food tax, and 9% alcoholic beverage tax.

(2019)



THE HOTEL
AT ARUNDEL PRESERVE



Dreams do come true...

The “Bronze” Dinner Package

White Glove Reception

4 Hour Preferred 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:

House Garden Salad with choice of Dressings

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

Traditional Caesar Salad with Homestyle Croutons

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 Supreme Sauce

Charbroiled Flank Steak Mustard Jus.

Pan Seared Atlantic Salmon with

NY Strip Steak

Chef's preparation of Seasonal Fish

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) House Wines (One Glass Per Person)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Dessert

Wedding Cake and Cutting included in Wedding Package Price

From artistic Desserts

\$99.00 per person *(Inclusive \$122.70 per person)*

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

All pricing is subject to 23% taxable service charge, 6% food tax, and 9% alcoholic beverage tax.

(2019)



THE HOTEL
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The “Silver” Dinner Package

White Glove Reception

4 Hour Preferred 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

Main Course Silver Plated Entrée

A Selection of One (1) Entrée

Charbroiled Marinated Chicken Breast w/

Pan Seared Chicken Breaste

Charbroiled Rib Eye.

Pan Seared Atlantic Salmon with

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

From Artistic Desserts

\$110.00 per person (Inclusive \$137.06 per person)

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

All pricing is subject to 23% taxable service charge, 6% food tax, and 9% alcoholic beverage tax.

(2019)



THE HOTEL
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The “Gold” Dinner Package

White Glove Reception

4 Hour Preferred Brand Open Bar

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

(1) Display Embellishment

Grilled Vegetable Antipasta Display with Balsamic Drizzle Cheese Straws and French Bread
Or

Block of Imported and Local Cheeses, garnished with seasonal berries and grapes served with Fig compote, dried fruits and nuts, French bread and assorted crackers

Champagne Toast

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

A Selection of One (1)

Red Romaine

Spring Mix

Butter Lettuce Salad

Caesar

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-Glaze

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

Maryland Style Lump Crab cakes with a Dijon Beurre Blanc

Chef's choice of vegetables and accompaniment

Warm dinner rolls and Focaccia bread

Beverage Service with Dinner

Wine Service with Dinner

(One glass per person House Red or White)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Dessert

Wedding Cake and Cutting included in Wedding Package Price

From Artistic Desserts

\$125.00 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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(2019)



THE HOTEL
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The “Platinum” Dinner Package

White Glove Reception

5 Hour Premium Brand Open Bar

Monogram Ice Sculpture

(1) Display Embellishment

*Roasted and Raw Vegetable Crudité’s 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

\$159.00 per person *(Inclusive \$207.55 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
\$27.00 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*

\$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 and Whipped Garlic Butter*

\$15.00 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*

\$18.00 per person

CHOCOLATE FONDUE STATION

Warm Belgian Chocolate (Dark or Milk)

Assortment of 2 Fruits and 4 Toppings

\$18.00 per person

VIENESSE TABLE

An Assortment of Mini French Pastries and Napoleons

Assorted Fruit Tarts

Chocolate Dipped Petit Fours and Hand Rolled Truffles

And Chocolate Covered Strawberries

\$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
Mushroom Caps Stuffed with Lump Crab
Vietnamese Style Spring Roll with Sesame Garlic Sauce
Maple Glazed Sea Scallops with Red Onion Marmalade
Vegetable Samosa's
Beef, Chicken or Pork Sliders

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
California Rolls
Susbi (Additional 7.00 pp++)

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