



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
- Champagne Toast or Sparkling Cider Toast for all Guests
- Dinner Selection
- Cake Cutting Service
- China, Banquet Chairs, Glassware, Flatware, and Tables
- Ballroom Rental
- White or Ivory Floor Length Linens
- Votive Candles
- Complimentary Dance Floor
- Complimentary Guestroom for the Couple on your Wedding Night
- Discounted Sleeping Room Rates for Guests
- A Private Menu Tasting for up to 4 ppl scheduled 60-90 days prior to your wedding day

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





MICRO WEDDING | \$65.00 Per Person

Reception Package

Two (2) Hour Beer and Wine Bar with Champagne Toast

Imported and Domestic Cheese
with seasonal berries and grapes served with French bread and assorted crackers

Fresh Vegetable Crudités
Roasted and Raw Vegetable Crudités with Garlic Hummus, Sweet Red Pepper Hummus,
Ranch & Green Goddess Dipping Sauce

Spinach and Artichoke Dip

\$250 Ceremony Fee
(Reduced from \$1,500)

Waived Bartender Fee
(\$150 Value)

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THE HOTEL
AT ARUNDEL PRESERVE



BRONZE | \$99.00 Per Peron

Reception

Four (4) Hour Preferred Brand Open Bar
Imported and Domestic Cheese
With seasonal berries and grapes served with French bread and assorted crackers

Champagne Toast

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

First Course

A Selection of One (1):
House Garden Salad with choice of Dressing
Spinach and Arugula Salad with Toasted Walnuts, Dried Cranberries and Blueberries and Goat Cheese
Traditional Caesar Salad with Homestyle Croutons

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 with Rosemary Demi
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

Beverage Service with Dinner

Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

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

To offer a choice of multiple entrees does require that guests have place cards to match entrees

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SILVER | \$110.00 Per Person

Reception

Four (4) Hour Preferred Brand Open Bar
Selection of Three (3) Hors D'oeuvres Served Butler Style

Roasted and Raw Vegetable Crudités
With Garlic Hummus, Jalapeño Sauce, Sweet Red Pepper and goat cheese tapenade for dipping
Or
Imported and Domestic Cheese
With seasonal berries and grapes served with French bread and assorted crackers

Champagne Toast

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

Salad

A Selection of One (1)
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

Plated Entrée

A Selection of One (1) Entrée
Charbroiled Marinated Chicken Breast with Pinot Noir Reduction
Chef Seasonal Preparation of Pan Seared Chicken Breast
Marinated Charbroiled Rib Eye.
Pan Seared Atlantic Salmon with Thai Chili Sauce
Grilled Vegetable and Vermont Goat Cheese Strudel (vegetarian)

Chef's choice of vegetables and accompaniment
Warm dinner rolls

Beverage Service with Dinner

Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

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

To offer a choice of multiple entrees does require that guests have place cards to match entrees

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GOLD | \$125.00 Per Person

Reception

Four (4) Hour Preferred Brand Open Bar
Selection of Three (3) Hors D'oeuvres Served Butler Style

Grilled Vegetable Antipasto Display
With Balsamic Drizzle Cheese Straws and French Bread
Or
Imported and Domestic Cheese
With seasonal berries and grapes served with French bread and assorted crackers

Champagne Toast

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

Salad

A Selection of One (1)
Mixed Romaine Salad with Fresh Strawberries, Goat Cheese & Candied Pecans. Served with Herb Vinaigrette
Spring Mix with Roma Tomatoes, Shaved Fennel, Feta Cheese and Mandarin Oranges
Butter Lettuce Salad with Mandarin Oranges
Traditional Caesar Salad with Homestyle Croutons

Plated Entrée

A Selection of Two (2) Entrées
Sautéed Shrimp with Lime Tomatillo Sauce
Chicken Chesapeake, Topped with Lump Crab Meat and a Lemon-Chive Butter Sauce
Gorgonzola Crusted Filet Mignon with 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 Lump Crab cakes with a Dijon Beurre Blanc

Chef's choice of vegetables and accompaniment
Warm dinner rolls

Beverage Service with Dinner

Wine Service with Dinner
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Selection of Three (3) Entrees will add \$9.00 per person to package price
To offer a choice of multiple entrees does require that guests have place cards to match entrees

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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 or Chicken Sliders

COLD

Smoked Salmon Mousse Bouche
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
Sushi (Additional 7.00 pp++)

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