



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.

Bronze, Silver and Gold Wedding Packages Include:

- Open Bar-4 Hours
- Bartenders (1 per 100 Guests)
- First Hour, Hors D'oeuvres Reception
- Sparkling Wine 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 | \$70.00 Per Person

Reception Package

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

Two (2) Hors D Oeuvres

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)

Micro Wedding Packages Include:

Cake Cutting Service
China, Banquet Chairs, Glassware, Flatware, and Tables
White or Ivory Floor Length Linens
Votive Candles
Complimentary Dance Floor
Discounted Sleeping Room Rates for Guests



THE HOTEL
AT ARUNDEL PRESERVE



BRONZE | \$104.00 Per Person

Reception

Four (4) Hour Beer + Wine 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 Sparkling 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
with Shallot Merlot Sauce and Red Onion Marmalade

Pan Seared Chicken Breast
with Supreme Sauce

Pan Seared Atlantic Salmon

NY Strip Steak
with Rosemary Demi

Chef's choice of vegetables and accompaniment

Warm dinner rolls

Beverage Service

Beer and Wine Bar
Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

(Selection of Two (2) 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

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



THE HOTEL
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SILVER | \$115.00 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 Sparkling 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

Marinated Charbroiled Rib Eye
with Rosemary Demi

Grilled Mojo Pork Chop
with Pico

Pan Seared Atlantic Salmon
with Thai Chili Sauce

Chef's choice of vegetables and accompaniment

Warm dinner rolls

Beverage Service

Preferred Liquor, Beer and Wine Bar
Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

(Selection of Two (2) Entrees will add \$9.00 per person to package price)

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GOLD | \$130.00 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 Sparkling 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

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

Gorgonzola Crusted Filet Mignon
with Port Demi Glaze

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

Maryland Style Lump Crab Cake
with a Dijon Beurre Blanc

Chef's choice of vegetables and accompaniment
Warm dinner rolls

Beverage Service

Preferred Liquor, Beer and Wine Bar
Wine Service with Dinner – Bar closes during dinner service
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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THE HOTEL
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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
Vietnamese Style Spring Roll with Sesame Garlic Sauce
Maple Glazed Sea Scallops with Red Onion Marmalade
Vegetable Samosa's

COLD

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
California Rolls
Sushi (Additional 7.00 pp++)

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



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