



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 75 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
- Black, White or Ivory Floor Length Linens
- Votive Candles
- Complimentary Wood 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 | \$80.00 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 | \$115.00 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  
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  
With Buerre Blanc Sauce

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**  
AT ARUNDEL PRESERVE



## **SILVER | \$130.00 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)

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**  
AT ARUNDEL PRESERVE



## **GOLD | \$150.00 Per Person**

### **Reception**

Four (4) Hour Premium 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  
Spring Mix with Roma Tomatoes, Shaved Fennel, Feta Cheese and 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 Chayote Slaw

Maryland Style Lump Crab Cake  
with a Dijon Beurre Blanc

Chef's choice of vegetables and accompaniment  
Warm dinner rolls

### **Beverage Service**

Premium Liquor, Beer and Wine Bar  
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

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



**THE HOTEL**  
AT ARUNDEL PRESERVE



**Reception Hors D' oeuvres**

***HOT***

Mini Beef Wellington  
Mini Chicken Cordon Blue  
Goat Cheese & Fig Flatbread  
Thai Peanut Marinated Chicken Satay  
Mini Moroccan Style Curry Chicken  
Maryland Style Mini Crab Cakes with Remoulade Sauce  
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  
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

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



**THE HOTEL**  
AT ARUNDEL PRESERVE



## Beverage Offerings

### Domestic & Imported Beer

Corona  
Coors Light  
Heineken  
Miller Lite  
Samuel Adams  
Yuengling

### Trinity Oaks Wine

Merlot  
Pinot Noir  
Cabernet  
Chardonnay  
Pinot Grigio  
Moscato

### Preferred Bar

Tito's Handmade Vodka  
Tanqueray Gin  
Bacardi Silver Rum  
Captain Morgan Rum  
Makers Mark Bourbon  
Jack Daniels Whiskey  
Dewar's White Scotch  
Jose Cuervo Gold Tequila  
E&J Brandy

### Premium Bar

Ketel One Vodka  
Bombay Sapphire Gin  
Bacardi Silver Rum  
Captain Morgan Rum  
Malibu Rum  
Bulleit Bourbon  
Knob Creek Whiskey  
Johnnie Walker Black Scotch  
Patron Silver Tequila  
Hennessey Cognac

### Appropriate Mixers Include

Amaretto, Sour Apple Schnapps, Peach Schnapps,  
Triple Sec, Bailey's Irish Cream & Kahlua

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



**THE HOTEL**  
AT ARUNDEL PRESERVE