



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 25% 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 ARUNDELPRESERVE



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 25% taxable service charge, 6% food tax, and 9% alcoholic beverage tax.



THE HOTEL
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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)

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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

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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

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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

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