



Wedding Packages

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.

The Diamond, Emerald & Sapphire Wedding Packages Include:

Open Bar (4) Hours
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
Reduced 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) people scheduled 60-90 days prior to your wedding day



DIAMOND

\$150.00 Per Person

Reception

(4) Hour Premium Brand Open Bar

Selection of (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

(1) Glass of Sparkling Wine or Sparkling Cider Per Person

Salad - select (1)

Mixed Romaine Salad with Fresh Strawberries, Goat Cheese & Candied Pecans

Spring Mix with Roma Tomatoes, Shaved Fennel, Feta Cheese and Mandarin Oranges

Traditional Casear Salad with Homestyle Croutons

Plated Entrées - select (2)

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

Grilled Filet Mignon with Veal Reduction & Olive Compound Butter

Sea Bass with Lobster Mousseline Lemon Gastrique

Maryland Style Lump Crab Cake with a Dijon Beurre Blanc

Chef's Choice of Vegetables and Accompaniment Warm Dinner Rolls

*Selection of (3) Entrées will add \$9.00 Per Person to Package Price

*To Offer a Choice of Multiple Entrées Guests Must Have Place Cards to Match Entrées

Beverage Service

Premium Liquor, Beer and Wine Bar

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

EMERALD

\$130.00 Per Person

Reception

(4) Hour Premium Brand Open Bar

Selection of (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

(1) Glass of Sparkling Wine or Sparkling Cider Per Person

Salad - select (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 Entrées - select (1)

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 Vegetable and Accompaniment Warm Dinner Rolls

Beverage Service

Premium Liquor, Beer and Wine Bar

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

*Selection of (2) Entrées will add \$9.00 Per Person to Package Price

*To Offer a Choice of Multiple Entrées Guests Must Have Place Cards to Match Entrées

SAPPHIRE

BUFFET OPTIONS

(1) Hour Reception featuring

(4) Hour Premium Open Bar
Fresh Market Display of Seasonal Vegetables and Home-made Dips

International Cheese Display with Artisanal Breads and a Variety of Crackers Warm Maryland Crab Dip with Toasted Pita

(3) Butler Passed Hors d'Oeuvres

Champagne Toast

Salads - select (2)

Traditional Caesar Salad

Baby Mixed Green Salad with Fresh Berries, Toasted Almonds & Feta Cheese, Served with Raspberry Vinaigrette

Baby Spinach Salad with Pears, Candied Walnuts, Bleu Cheese & Dried Cranberries, Served with Pomegranate Vinaigrette

Lunch \$150.00 Per Person

Dinner \$200.00 Per Person

Minimum of (35) guests

Entrées - select (2)

Seared Chicken with Spinach Pimento Creamy Parmesan

Quinoa Encrusted Salmon with Leek Beurre Blanc

Cod Milanese with Tomato - Basil Suace

Beer Brined Flank Steak with Chimichurri Crispy Chickpeas

Gulf Shrimp, Bay Scallops and Lump Crab in a saffron Cream Sauce with Bowtie Pasta

All Entrées Include

Roasted Garlic Mashed Potatoes & Lemon Scented Green Beans with Orange Strips

Fresh Baked Rolls and Butter Service

Beverage Service

Premium Liquor, Beer and Wine Bar

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

***Selection of (1) additional Entrée will add \$9.00 per person to package price**

All pricing is subject to 25% taxable service charge, 6% food tax and 9% alcohol beverage tax

RUBY

THE BRUNCH

Beverage Station

Assorted Fruit Juices, Cranberry, Apple, and Orange

Coffee and Hot Chocolate Station offered and Marshmallows, Chocolate Shavings

Add on a Brunch Bar of Mimosa's, Screwdrivers and Bloody Mary's, Beer and Wine Selection

Additional \$18.00++ per person (Bartender additional \$150.00)

Choice of (1)

French Toast with Powered Sugar Butter & Cinnamon

Pancakes with Warm Maple Syrup and apple chutney

Waffles with Whipped Crème Strawberry Topping and Whipped Creme

All Entrées Include

Roasted Potatoes and Seasonal Vegetables

Wedding Package Includes:

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

\$90.00 Per Person

Entrées - select (2)

Seasonal Fruit Display

Omelet Station with all the Toppings (Chef Fee additional)

Mediterranean Quiche

Applewood Bacon and Sage Sausage Potato

Latkes with Applesauce and Sour Cream Cheese

Blintzes with Fruit Toppings

Fillet of Salmon with a Lemon Caper Sauce

Penne Pasta with Asparagus, Tomatoes, Black Olives, Mushrooms & Herb Vinaigrette Seasonal Vegetable Medley

Carving Station - select (1)

Slow Roasted Turkey with Cranberry-Port Orange Relish

Rosemary Grilled and Marinated Top Round of Beef with Garlic Aioli

Assorted Petite Rolls & Condiments

(Carver fee \$100.00)

Beverage Service

Freshly Brewed Regular, Decaffeinated Coffee, and Selection of Herbal Teas

All pricing is subject to 25% taxable service charge, 6% food tax and 9% alcohol beverage tax

Reception Hors D'Oeuvres

HOT

Mini Beef Wellington
Mini Chicken Cordon Blue
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

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 Canape

All pricing is subject to 25% taxable service charge, 6% food tax and 9% alcohol beverage tax

Beverage Offerings

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
Hennessy Cognac

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

DOMESTIC & IMPORTED BEER

Corona
Coors Light
Heineken
Miller Lite
Samuel Adams
Yuengling

APPROPRIATE MIXERS INCLUDE

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

TRINITY OAKS WINE

Merlot
Pinot Noir
Cabernet
Chardonnay
Pinot Grigio
Moscato

All pricing is subject to 25% taxable service charge, 6% food tax and 9% alcohol beverage tax

Contact

SALES & CATERING OFFICE

Office Hours: Monday - Friday 9:00am - 5:00pm
Phone: 410 - 796 - 9860



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