

Wedding Packages



THE HOTEL
AT ARUNDEL PRESERVE

Where Romance
and Elegance
Come Together



Package 1




Package Includes:

Costs: \$200.00 per person

- (1) Hour Ceremony
- (4) Hour Open Bar
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Iced Tea and Water
- (1) Signature Cocktail (Created with the bridal couple)
- Sparkling Wine/Cider Toast for All Guests
- (1) Stationary Display during Cocktail Reception
- (3) Passed Hors D'Oeuvres for Cocktail Reception
- (1) Salad with (2) Salad Dressings
- Warm Dinner Rolls
- (2) Entrees
- (1) Accompaniment
- (1) Vegetable
- Dancefloor up to 20ft. x 20ft.
- Staging
- Cake Cutting Service
- Standard Napkin Fold
- Hotel Standard China, Glassware, Flatware, Tables, and Chairs
- Hotel Standard Linen (Black, White, Ivory)
- Guestroom for (1) Night for the Bridal Couple
- Discounted Guestrooms for Wedding Guests
- Tasting for up to (4) Guests (Scheduled 2-3 months prior to wedding)
- Ballroom Rental Fees
- Set Up Fees

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



Package 2

Package Includes:

Cost: \$225.00 per person:

- (1) Hour Ceremony
- (4) Hour Open Bar
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty
- (2) Signature Cocktails (Created with the bridal couple)
- Sparkling Wine/Cider Toast for All Guests
- (2) Stationary Display during Cocktail Reception
- (3) Passed Hors D'Oeuvres for Cocktail Reception
 - (1) Salad with (2) Salad Dressings
 - Warm Dinner Rolls
 - (2) Entrees
 - (1) Accompaniment
 - (1) Vegetable
- Dancefloor up to 20ft. x 20ft.
- Staging
- Cake Cutting Service
- Hotel Standard China, Glassware, Flatware, Tables, and Chairs
- Hotel Standard Linen (Black, White, Ivory)
- Guestroom for (1) Night for the Bridal Couple
- Discounted Guestrooms for Wedding Guests
- Tasting for up to (4) Guests (Scheduled 2-3 months prior to wedding)
- Ballroom Rental Fees Set Up Fees
- Chair Covers in Black, White, or Ivory
- Specialty Napkins
- Charger Plate
- Upgraded Napkin Fold

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Package 3

Package Includes:

Costs: \$250.00 per person

(1) Hour Ceremony

(4) Hour Open Bar

Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
Iced Tea and Water

(2) Signature Cocktail (Created with the bridal couple)

Sparkling Wine/Cider Toast for All Guests

(2) Stationary Display during Cocktail Reception

(3) Passed Hors D'Oeuvres for Cocktail Reception

(1) Salad with (2) Salad Dressings

Warm Dinner Rolls

(2) Entrees

(1) Accompaniment

(1) Vegetable

Dancefloor up to 20ft. x 20ft.

Staging

Cake Cutting Service

Hotel Standard China, Glassware, Flatware, and Tables

Upgraded Guestroom for (1) Night for the Bridal Couple

Discounted Guestrooms for Wedding Guests

Tasting for up to (4) Guests (Scheduled 2-3 months prior to wedding)

Ballroom Rental Fees

Set Up Fees

Specialty Napkins

Upgraded Napkin Fold

Specialty Chairs: Chiavari or Ghost

Specialty Table Linen

Specialty Chargers

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Menu Options

Stationary Display Options:

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

Grilled Vegetable Antipasto Display
with Balsamic Drizzle and Crispy Ciabatta

Hors D'Oeuvres Options:

Hot

Mini Beef Bourguignonne

Mini Chicken Cordon Blue

Thai Peanut Marinated Chicken Satay

Mini Moroccan Style Curry Chicken

Bacon Wrapped Casino Shrimp

Shrimp Tempura with Orange Horseradish
Dipping Sauce

Rosemary Scented Lamb Lollipops with
Pomegranate Sauce

Maryland Style Mini Crab Cakes with
Remoulade Sauce

Atlantic Salmon Satay with Lime & Cilantro

Vietnamese Style Spring Roll with Sesame Garlic
Sauce

Cold

Crab Salad in a Crisp Phyllo Cup

Shrimp Cocktail Shooter

Tri-Color Tomato Bruschetta

Coffee Crusted Tenderloin of Beef with
Manchego Cheese

Tuna Poke on Pickled Cucumber Wonton

Mango Curry Chicken Canapé
California Rolls

Sushi (Additional \$7.00 pp++)

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Menu Options Cont.



Salad Options:

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

Salad Dressing Options:

Balsamic Vinaigrette
Herb Vinaigrette
Buttermilk Ranch
Sweet Mango

Entree Options:

NY Strip Steak with Rosemary Demi
Steak Diane Cremini with Brandy Cream Sauce
Tenderloin Steak Center Cut with Bordelaise Sauce
Charbroiled Marinated Chicken Breast with Shallot Merlot Sauce and Red Onion
Marmalade
Chicken Ballantine with Mushroom and Kale
Chicken Chesapeake Lemon-Chive Beurre Blanc
Atlantic Salmon Pan Seared with Caper Sauce
Grilled Seabass with Lobster Mango Salsa
VEGETABLE STRUDEL Grilled Vegetable and Vermont Goat Cheese Strudel
with Fire Roasted Pepper Sauce

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Menu Options Cont.



Accompaniment Options:

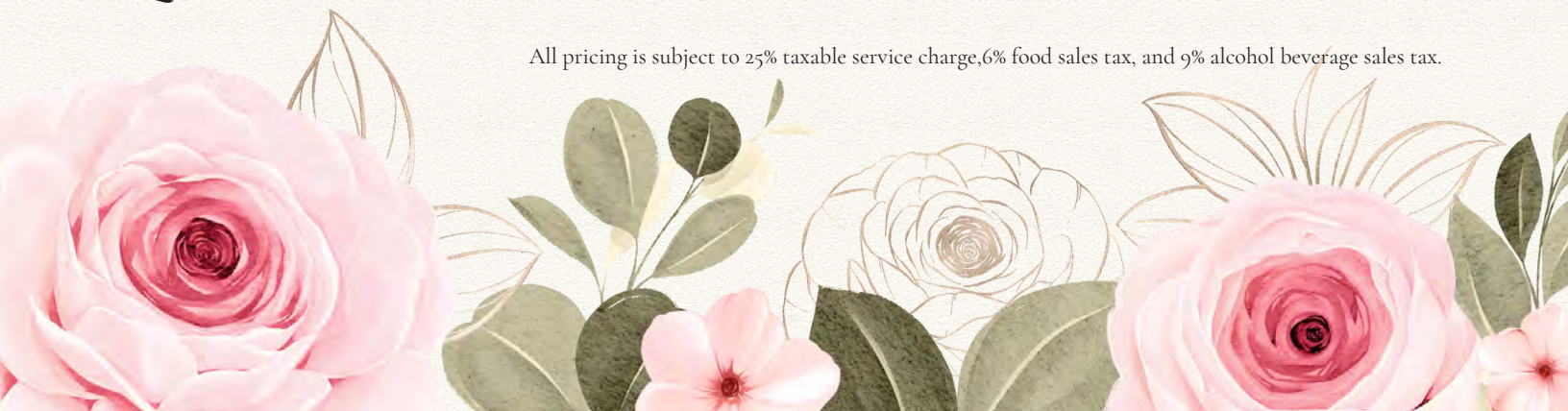
Roasted Garlic Mashed Potatoes
Farro Roasted Tomato Risotto
Roasted Red Potatoes

Lemon Rice Pilaf
Dauphinoise Potatoes

Vegetable Options:

Asparagus Bundle
Grilled Vegetable Medley
Roasted Baby Carrot Blend
French Beans

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Beverage Inclusions



All Packages Include:

Liquor

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

Imported and Domestic Beers

Corona
Heineken
Miller Lite
Yuengling

Mixers

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

Trinity Oaks Wine

Merlot
Pinot Noir
Cabernet
Chardonnay
Pinot Grigio
Moscato

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Additional Add-Ons



Duet Plate of (2) Entrees \$10.00

(1) Additional Passed Hors D'Oeuvres \$7.00

Carving Station (pick 1 of the options listed below)

Smoked Turkey Breast \$25.00

Black Pepper and Dijon New York Strip Loin \$32.00

Herb, Garlic and Sea Salt Crusted Rib Eye Roast \$29.00

Coffee Crusted Tenderloin of Beef \$32.00

Smoked Garlic and Sea Salt Crusted Top Round \$27.00

Late Night Snack Package (pick 3) \$23.00

Chicken Fingers

French Fries

Cheeseburger Sliders

Soft Pretzels

Mac n Cheese Bites

Mozzarella Sticks

Mini Cheesesteaks

Tator Tots

Dessert Shooters (pick 2) \$10.00

Chocolate Mousse

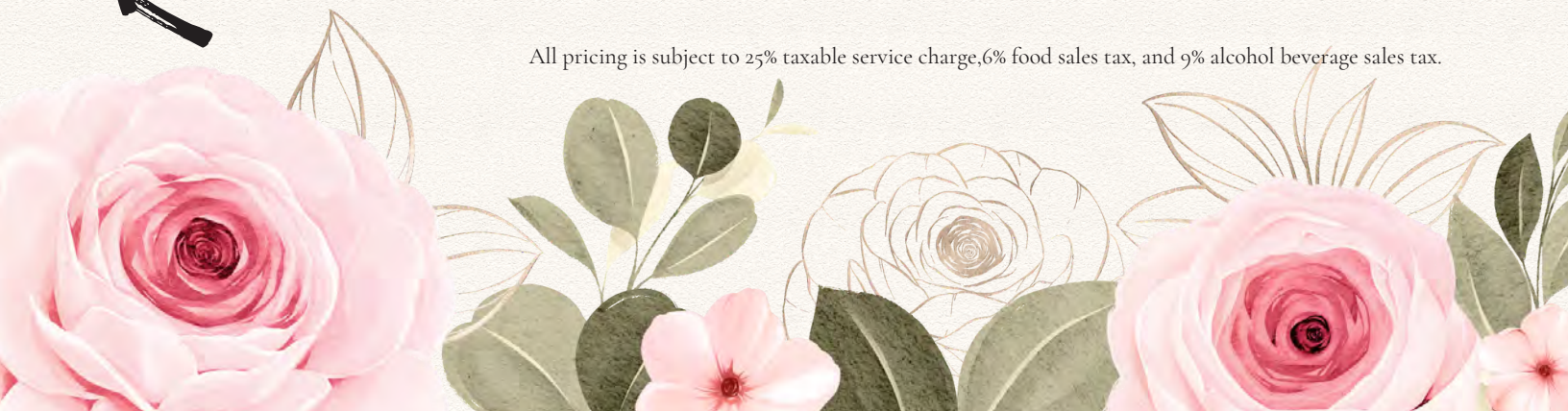
Cheesecake

Lemon

Key Lime

Strawberry

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Preferred Vendors

Florist

Fleur De Lis
Lana Brown
410-727-3184
fleurdelisbaltimore@gmail.com

Maher;s Florist
Kim Maher Wharton
410-255-8181
kimwharton@mahersflorist.com

Wedding Cakes

Artistic Desserts
Michael Markowitz
410-871-6910

Photographer/Videographer

Photography by James Trudeau
James Trudeau
443-834-8658
photographybyjamestrudeau@gmail.com

Eric Stocklin Photography
Eric Stocklin
410-659-2112
ericstocklinphoto@gmail.com

Dave McIntosh Photographics
Dave McIntosh
410-245-4991
davemcintosh@verizon.net

Transportation

Thoroughbred Transportation
Joe Rosensweet
410-831-0609
jrosensweet@teamthoroughbred.com

Entertainment

Watershed Entertainment
Andrew Goldstein
301-706-5496
andrew@watershedentertainment.com

Bialek's Music

Ray Bialek
301-340-6206
ray@bialeksmusic.com

BVTLive

610-358-9010
info@bvtlive.com

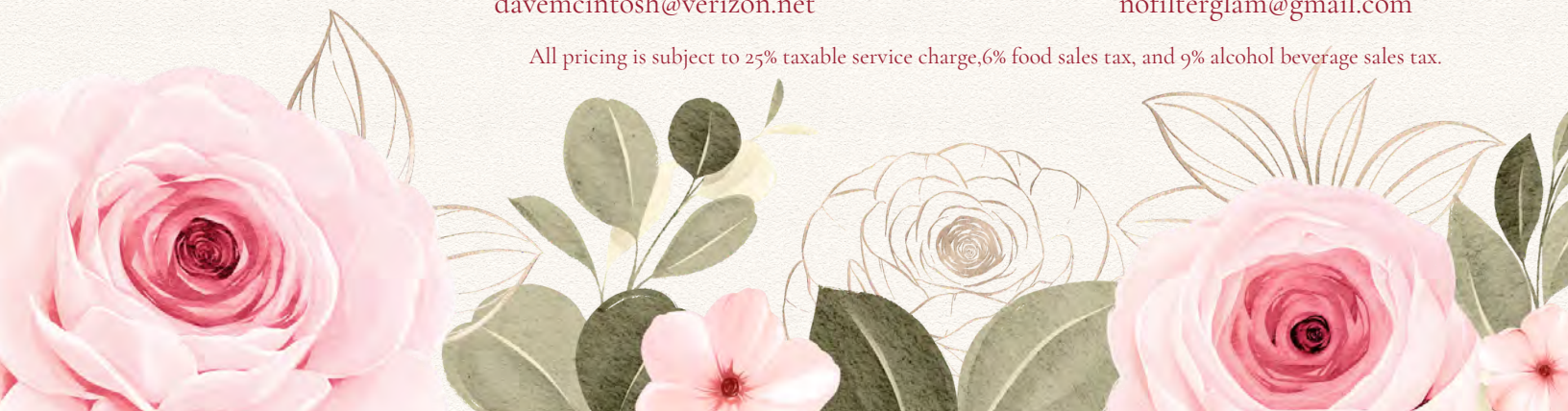
Washington Talent Agency

Chuck Kahanov
301-762-1800
chuck@washingtontalent.com

Make-Up

No Filter Glam
Lindsey shields
443-857-9477
nofilterglam@gmail.com

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Preferred Vendors

Photo Booth

Washington Talent Agency
Jake Sherman
301-762-1800
jake@washingtontalent.com

Ray's Magic Mirror

Ray Pena
973-445-8236
raysmagicmirror@gmail.com

Planner

Innovative Party Planners
Heidi Hiller
heidi@innovativepartyplanners.com

Carrington Affairs

Capri McClendon-Simmons
301-821-6276
thecarringtonaffairs@gmail.com

VP Event Design

Virginia Perry
703-894-7700
virginia@vpconsultingevents.com

Equipment and Specialty Linens

Select Event Rental
Debra Woodward
301-604-2334
dwoodward@selecteventgroup.com

BBJ La Tavola Linens

1-866-376-3886

Gala Clothes

Dulaney Noble
410-526-4252
dulaney@galaclothes.com

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Contact Information

The Sales Office at The Hotel at Arundel Preserve
410-796-9860
salesdept@thehotelarundel.com

