



## 2022 WEDDING PACKAGES



The Hotel is the ideal venue for a wedding celebration like no other. Whether you're looking for the most unique and unforgettable experience in the DMV or the University of Maryland holds a special place in your heart, The Hotel has it all.

Our wedding specialists will ensure that you can focus on what's really important - enjoying your special day with family and friends.

All pricing is subject to 25% taxable service charge, 6% MD state tax and 9% alcohol tax.

## YOUR WEDDING CELEBRATION WILL INCLUDE



- Five Passed Hors d'Oeuvres
- Four Hour Preferred Open Bar
- Sparkling Wine Toast
- Tableside Wine Service
- Three Course Plated Dinner Menu
- Complimentary Cutting & Service of Client-Supplied Wedding Cake
- Presentation of Miniature Desserts Served Alongside Wedding Cake
- Coffee & Tea Service
- Elegant Floor-Length White Linens & Napkins
- Table Numbers & Votive Candles
- China, Glassware & Silver Service
- Dance Floor & Riser
- Round, Rectangular, Cocktail & Highboy Tables
- Ceremony & Reception Chairs
- Specialty Pricing for Chiavari Chairs
- Menu Tasting for up to Four Guests
- Complimentary Suite for the Wedding Couple on the Evening of the Wedding
- Preferential Guest Room Rates
- Courtesy Room Block Offerings
- Discounted Event Parking
- Exclusive List of Recommended Vendors





## BUTLER PASSED HORS D'OEUVRES



### CHILLED

Sesame Crusted Tuna | Wakame Salad | Wasabi Crème Fraîche  
 Edamame Summer Roll | Spicy Peanut Sauce  
 Seared Duck BLT  
 Caprese Skewer | Balsamic Glaze  
 Smoked Salmon | Dill Cream | Crostini  
 Tequila Grilled Shrimp | Avocado Salsa  
 Tenderloin of Beef | Garlic Crouton | Sweet Onion Confit  
 Stilton Mousse | Pear | Crouton  
 Seared Sea Scallop | Pickled Ginger\*  
 Grilled Parma Ham | Asparagus | Lemon Olive Oil

### WARM

Miniature Crab Cake | Old Bay Remoulade\*  
 Chicken Tandoori Brochette | Cucumber Dill Yogurt  
 Wild Mushroom Profiterole  
 Spinach & Ricotta Spanakopita | Dill Citrus Sauce  
 Spicy Chicken Empanada | Chimichurri  
 Miniature Beef Wellington | Horseradish Cream  
 Pear & Brie en Croûte  
 Baby New Zealand Lamb Chops | Mint Drizzle\*  
 Dragon Shrimp | Caramelized Pineapple & Orange  
 Pork Belly Brochette | Bourbon Maple Glaze

*\*additional \$2 per person*

## DINNER



### TO BEGIN

*Please select one first course for all guests*

Wild Field Greens | Caramelized Pecans, Dried Cranberries | Goat Cheese Tian | Champagne Vinaigrette  
Arugula and Radicchio | Shaved Parmesan | Toasted Pine Nuts | Cracked Black Pepper | Hazelnut Oil Vinaigrette  
Grilled Romaine Heart | Crisp Pork Belly | Shaved Romano | House Made Caesar Dressing  
Sliced Roma Tomatoes | Buffalo Mozzarella | Fresh Basil | Aged Balsamic Vinaigrette  
Butternut Squash Soup | Crème Fraîche | Nutmeg  
Heirloom Tomato Bisque | Basil Oil | Parmesan Crisp

### ENTRÉE SELECTION

*Your guests will be offered a choice of two single entrées. The higher priced entrée will determine the package price.*

*All entrées are accompanied by the chef's seasonal vegetables.*

*Entrée selection counts are due no-less than seven business days prior to the event date.*

Orange Ginger Glazed Salmon  
Vegetable Fried Wild Rice \$164

Grilled Filet of Beef Tenderloin  
Mascarpone Whipped Potatoes | Five Peppercorn Sauce \$171

Garlic-Marinated New Zealand Lamb Chops  
Yukon Gold Chive Mash | Mustard Oil Drizzle \$174

Jumbo Lump Crab Cake  
Potato and Corn Hash | Sweet Corn Puree \$170

Pan Seared Alaskan Halibut  
Toasted Provençale Couscous | Lemon Beurre Blanc \$166

Pan Seared Chicken Breast  
Roasted Root Vegetables | Pommery Maple Jus \$159

Crispy-Skin Chicken Breast  
Buttermilk Whipped Potatoes | Honey Thyme Jus \$159

*Vegetarian & Vegan Meals Available Upon Request*





## PREFERRED BAR SELECTION



Absolut Vodka  
 Beefeater Gin  
 Bacardi Silver  
 Captain Morgan Rum  
 Jim Beam Bourbon  
 Seagram's VO Whiskey  
 Dewar's White Scotch  
 Jose Cuervo Gold Tequila

Wedding Couple's Signature Drink  
*(made with Preferred Bar Brand inclusions)*

The Hotel Select Red, White & Sparkling Wines  
 Domestic & Imported Beers  
 Assorted Juices, Mixers & Soft Drinks

*The Hotel requires one bartender per 50 guests  
 Bartender Fee is \$175 each for up to four hours of service*

## PACKAGE ENHANCEMENTS



### REHEARSAL DINNER / POST WEDDING BRUNCH

*We are delighted to work with you to create a custom menu for these events.  
Please contact your Catering Manager for additional details.*

### COCKTAIL HOUR ADDITIONS

Additional Passed Hors d'Oeuvres – Published Pricing  
Artisan Cheese Board | Fig Compote & Local Terrapin Honey | Crostini \$15  
International Cheese Board | Domestic & Imported Cheeses | Grilled Breads | Almonds | Chutneys | Dried Fruits \$20  
Epicurean Meats | Gourmet Olives & Whole Grain Mustard | Crispy Artisan Rolls \$18  
Charcuterie Board | Assortment of Cured Meats | Grilled Breads | Chutney & Butter \$23  
Maple Glazed Virginia Ham | Southern-Style Biscuits | Honey Mustard & Horseradish Sauces\*\* \$22  
Crab Cake Action Station | Chesapeake Lump Crab Cake | Maryland Corn Succotash \$28  
Pepper Crusted Rack of Lamb Carving Station | Grilled Woodland Mushrooms | Melted Onions | Chimichurri \*\* \$30  
Crusted Lamb Rack | Rosemary Dijonnaise & Mint Reduction \$90 Rack (8 Chops/Rack)

Additional Hour of the Preferred Open Bar \$14  
4-Hour Bar Upgrade to Premium Brands \$17

Signature Cocktail | A Curated Wedding Libation  
Bubble Bar | A Bespoke Selection of 4 Sparkling Wines  
Local Craft Beers

*Please Contact your Catering Manager for Details & Pricing*

### LATE NIGHT SELECTIONS

Trio of Sliders | Maryland Crab Cake with Sweet Corn Relish | Spicy Grilled Chicken with Siracha  
Mayonnaise & Crispy Potato Strings | Carolina Pulled Pork with Low Country Slaw \$29  
Finger & Tot Box | Crispy Chicken Tenders | Tater Tots | Spicy Ketchup | Whole Grain Mustard & Honey Dipping Sauce \$24  
Chicken & Waffles | Red Velvet Waffles | Southern Fried Boneless Chicken | Bourbon Maple Syrup \$27  
(University of) Maryland Dairy Miniature Ice Cream Cones | Choice of Two Flavors\*\* \$17

*\*\*Chef Attendant Required | 1 Chef Attendant per 50 guests | \$200 per Attendant*



## THE FINE PRINT



- All pricing is per person unless specifically noted otherwise.
- Service charge, currently 25%, is applicable to all costs. Sales tax is currently 6% for food and service charge and 9% for alcohol. Both service charge and sales taxes are subject to change.
- Our culinary team would be delighted to customize menus to meet your specific needs / requests. Please speak to your Catering Manager for further details.
- Please speak to your Catering Manager regarding special dietary restrictions (vegetarian, vegan, gluten free etc.).
- Package pricing is subject to change. Pricing will be confirmed with a signed contract.
- Menu tastings are complimentary for up to four guests. Tastings are scheduled on weekdays during off-peak hours and are based on availability.
- All food and beverage must be supplied and prepared by The Hotel and consumed in the event space (with the exception of a wedding cake). No food or beverage may be removed from the property.
- In accordance with MD State Beverage Licensing, The Hotel is responsible for supplying all products and bar labor for any alcohol related services.
- Self-service bars are not permitted. Any generated cash bar sales are applied towards the Food & Beverage Minimum. Food service is required with all bars.
- Bartenders are required for all service of alcohol and are charged at \$175 per 4 hours. The Hotel requires 1 per 50 guests.
- Seven business days prior to the function date, the final guaranteed number of attendees (and a breakdown of entrée counts) must be submitted to The Hotel. If the guarantee is not submitted, the contracted guest count will become the guarantee. After this date, the guarantee may increase based upon availability, but may not decrease.
- All vendors contracted by our clients are required to follow all Hotel guidelines including any state and local guidelines that might be in effect including the wearing of masks, social distancing requirements, etc. All requirements will be provided in advance and are subject to change.
- Vendor names and contract information are to be provided to your Catering Manager at least seven business days prior to the event date. All vendors are subject to Hotel approval and are required to supply adequate proof of insurance a minimum of ten business days in advance of the event date. The Hotel is not responsible for any items brought onto the premises by outside vendors nor their performance.

