

Congratulations

The Sheraton Baltimore North Hotel would be honored to host your wedding celebrations.

Whether you prefer intimate or lavish, our professional staff can plan it all. Our Wedding Specialist looks forward to assisting you in planning the wedding of your dreams!

You can choose from one of our inclusive packages, or we can create a unique package, customized to your personal specifications.

For tours and further information, please call 443-921-2329.















Wedding Package Features

- Four-hour wedding reception in an elegant ballroom
- Personal maître d' to oversee your wedding reception and all your bridal party needs
- Complimentary dressing room the morning of your wedding
- White glove service throughout your reception
- A cocktail reception featuring stationed and/or butler-passed hors d'oeuvres
- A private cocktail reception for the bridal party
- Choice of reception-style dinner, buffet, or plated dinner

- Gourmet wedding cake prepared by one of our preferred bakers served with freshly brewed Starbucks Coffee® and assorted Tazo Teas®
- Your choice of ivory, white or black floor-length linens and napkins Colored floor-length linen and napkins available for an upgrade
- Complimentary hotel centerpiece on each table
- Complimentary overnight accommodation for the couple the evening of your reception
- Complimentary parking for wedding guests

Wedding Ceremony

Includes ceremony set-up and breakdown, chairs, tables, linens, one panel of pipe and drape, and staging if the chosen ballroom allows for it.

Fitzgerald C Up to 250 Guests | \$1,000

Lindsay Ballroom Up to 130 Guests | \$750 **Duncan Room**Up to 100 Guests | \$750

Warfields Dance Floor Up to 100 Guests | \$750

Dulaney Valley Package

Beverage Package

Four-Hour Hosted House Brand Open Bar Assorted Soft Drinks, Juices, Iced Tea, and Lemonade

Cocktail Reception

Choice of Two
stic Cheese Display, Sliced Fruit Disp

Imported and Domestic Cheese Display, Sliced Fruit Display, Grilled Vegetable Display, Antipasto Display

Champagne Toast for All Guests

Plated or Buffet Dinner

Choice of Salad, Two Standard Entrée Selections, Accompaniments, Warm Rolls and Butter

Gourmet Wedding Cake

Cake Cutting Service Freshly Brewed Starbucks Coffee®, Decaffeinated Coffee and Assorted Tazo Teas®

Décor

Pipe and Drape Behind Sweetheart Table
Complimentary Three-Tier Floating Candle Centerpiece
Black, White or Ivory Linens

Charm City Package

Beverage Package

Four-Hour Hosted Call Brand Open Bar Assorted Soft Drinks, Juices, Iced Tea, and Lemonade

Cocktail Reception

Choice of Two
Imported and Domestic Cheese Display, Sliced Fruit Display,
Grilled Vegetable Display, Antipasto Display
and
Your Choice of Three Standard Hors d'Oeuvres

Champagne Toast for All Guests

Plated or Buffet Dinner

Choice of Salad, Two Premium Entrées, Accompaniments, Warm Rolls and Butter

Gourmet Wedding Cake

Cake Cutting Service Freshly Brewed Starbucks Coffee®, Decaffeinated Coffee and Assorted Tazo Teas®

Décor

Pipe and Drape Behind Sweetheart Table
Complimentary Three-Tier Floating Candle Centerpiece
Black, White or Ivory Linens
Four Uplights

Towson Towne Package

Beverage Package

Four-Hour Hosted Call Brand Open Bar Assorted Soft Drinks, Juices, Iced Tea, and Lemonade Specialty Cocktail During Hors d'Oeuvre Hour

Cocktail Reception

Choice of Two
Imported and Domestic Cheese Display, Sliced Fruit Display,
Grilled Vegetable Display, Antipasto Display
and Choice of One
Two Premium Hors d'Oeuvres or One Dip or Three Standard Hors d'Oeuvres

Champagne Toast for All Guests

Attended Reception-Style Station, Plated Dinner, Buffet Dinner, or Duet Plates
Choice of Salad, One Action Station, or Two Premium Plated Entrées,
Warm Rolls and Butter

Gourmet Wedding Cake

Cake Cutting Service Freshly Brewed Starbucks Coffee®, Decaffeinated Coffee and Assorted Tazo Teas®

Décor

Pipe and Drape Behind Sweetheart Table
Complimentary Three-Tier Floating Candle Centerpiece
Black, White or Ivory Linens
Four Uplights











Specialty Meals

Children's Menu

Cocktail Reception

All Hors d'Oeuvres Included in Your Adult Menu Package

Salad Selection

Fruit Cup

Entrée Selection

Chicken Tenders with French Fries

Beverages

Unlimited Soft Drinks, Juices and Water

Gourmet Wedding Cake

Wendor Meals

Wedding Plated Meal

Chef's Choice

Beverages

Unlimited Soft Drinks, Juices and Water

Perfecting It

Passed Hors d'Oeuvres

A Sample of Our Selections

A complete list of hors d'oeuvres will be available 60 days prior to your event. Please schedule a tasting with your sales coordinator.

Scallops Wrapped in Bacon
Wagyu Burger with American Cheese
Cheesesteak Spring Rolls
Malibu Coconut Shrimp
Raspberry and Brie in Phyllo
Braised Short Rib and
Manchego Empanada

Kale and Vegetable Dumplings
Chicken Tandoori
Lamb Gyro
Shrimp Casino
Beef Barbacoa Taquito
Mini Philadelphia-Style
Cheesesteaks

Stationed Hors d'Oeuvres

Hot and Cold Dips

Spinach, Artichoke, and Crab Dip
Buffalo Chicken
Middle Eastern Hummus
Crab Rangoon
Mexican Street Corn
Beer Cheese
Garlic Herb Tomato Goat

Perfecting It

Salad Selections

Towson Salad

Baby Spinach and Arugula, Strawberries, Blueberries, Red Onions, Goat Cheese Crumble, and Blood Orange Vinaigrette

Caesar Salad

Romaine Lettuce, Croutons, and Classic Parmesan Dressing

Greek Salad

Romaine Hearts, Feta, Cucumber, Garbanzo Beans, Dill, and Greek Vinaigrette

Garden Salad

Mixed Greens, Cucumber, Tomatoes, and Carrots

Mixed Greens Salad

Crumbled Goat Cheese, Roasted Beets, and Blood Orange Vinaigrette

Entrée Selections

Standard Entrée Selections

All are accompanied with Chef's Selection of Starch and Vegetable, and Warm Rolls and Butter

Chicken Marsala

Chicken Breast Served with a Mushroom Marsala Wine Sauce

Slow Braised Boneless Angus Beef Short Rib

Served with a Burgundy Reduction

Classic Eggplant Parmesan

Fried Eggplant with Fresh Mozzarella, Marinara and Parmesan (V)

Maple-Bacon Glazed Chicken Breast

Sweet and Tangy Blend

Lemon Garlic Salmon

Grilled Salmon with Fresh Lemon

Rockfish Filet

Served with Toasted Almond Romesco

Entrée Selections

Premium Entrée Selections

All are accompanied with Chef's Selection of Starch and Vegetable, and Warm Rolls and Butter

Maryland-Style Crab Cakes (Market Price)

Pan Seared and Served with Orange Chive Sauce

Chicken Chesapeake

Topped with Maryland Crab Meat and Lemon Butter Sauce

7oz Filet Mignon (+\$8)

Served with Aged Port Sauce

Prime Rib

Ten oz Cut Served with Au Jus

Menu Enhancements

Action Station Selection

Pasta Station | \$16 per Person All Accompanied by Garlic Bread

Choice of Two:

<u>Tomato Spinach:</u> Rigatoni Pasta with Roasted Tomato Sauce and Sautéed Spinach

<u>Chicken Alfredo:</u> Penne Pasta Tossed in Blush Alfredo, Grilled Chicken and Broccoli

<u>Primavera:</u> Orecchiette Pasta with Assorted Garden Vegetables Tossed in Basil Pesto

<u>Bolognese:</u> Cavatelli with Meat Sauce

<u>Italiano:</u> Orecchiette Pasta with Spicy Italian Sausage, Roasted Garlic, and Broccolini in a Spicy Tomato Sauce

<u>Fungi:</u> Rigatoni Pasta with Wild Mushrooms, Parsley, and a Truffle and Mushroom Cream Sauce

Fajita Station | \$18 per Person

Marinated Beef and Chicken Strips, Sautèed Peppers and Onions, Flour Tortillas, Sour Cream, Shredded Cheese, Salsa, and Guacamole

Sushi Station | Market Price

Options to be Discussed with Your Sales Coordinator

Large Shrimp and Crab Cocktail | Market Price

Served with Citrus Mustard Dipping Sauce, Classic Spicy Cocktail Sauce and Old Bay Mayonnaise

Menu Enhancements

Chef Attended Carving Station Selections

Each Carving Station is Paired with a Chef's Selection of Vegetable

Roast Tenderloin of Beef | Market Price, Serves 15-20 Served with Burgundy Wine Reduction and Mini Rolls

Roasted Turkey Breast | Market Price, Serves 25-30 Served with Orange-Cranberry Relish and Turkey Gravy

Slow Roasted Beef Brisket | Market Price, Serves 25-30

Boneless Leg of Lamb | Market Price, Serves 25-30 Served with Essence of Rosemary and Dijon

Herb and Butter Scented Angus Prime Rib | Market Price, Serves 20-25 Served with Horseradish Cream and Au Jus

Menu Enhancements

Late-Night Bites

Fresh Fried Potato Chips | \$45 per Display, Serves 20

Served with Old Bay Seasoning, Bacon-Onion Dip, and Horseradish-Herb Dip

Crispy Fried Chicken Bites | \$80 per Display, Serves 20

Crispy Fried Chicken Strips Served with Hot Sauce, BBQ Sauce, and Ranch

Flatbread | \$18 Each

Choice of Two:

Margarita, Ham and Pineapple, Vegetable, Mushroom, Pepperoni, Buffalo Chicken

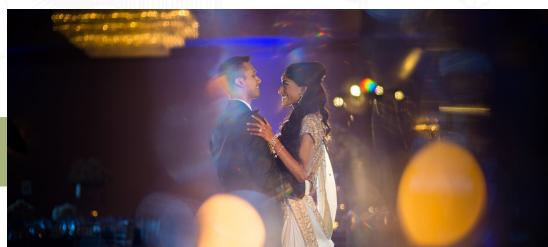
Sliders | \$75 per Display, Serves 12

Choice of One:

Crispy Chicken, Mini Burgers, Pulled BBQ Pork All Served on Brioche Bun











Dessert Enhancements

Chocolate Covered Strawberries | \$55 per Dozen

Assorted Miniature Cupcakes | \$145 per Three Dozen

Traditional French Macaroons | \$150 per Three Dozen

Chocolate Dipped Coconut Macaroons | \$175 per Three Dozen

Assortment of Brownies, Blondies, and Cookies | \$120 per Three Dozen

One Dozen of Each Selection

Mini French Petit Fours | \$160, Serves 25

Fresh Fruit and Berry Display | \$185, Serves 25

Cake Pops | \$100 per 20 Assorted Chocolate, Lemon and Vanilla

Personalized Cookies | Market Price

Miniature Cheese Cakes | Market Price

Viennese Table | Pricing Based Upon Selections

Bar Selections

House Brand Bar

Liquor

Smirnoff Vodka, Beefeater Gin, BACARDÍ White Rum, BACARDÍ Dark Rum, Seagram's 7, Jim Beam Kentucky Bourbon, J&B Scotch, Sauza Tequila, Bols Peach Schnapps, Bols Amaretto

Wine

House White Zinfandel, Chardonnay, Cabernet Sauvignon

Beer | Choice of 2

<u>Domestic Beer:</u> Budweiser, Bud Light, Coors Light <u>Premium Beer:</u> Amstel Light, Angry Orchard, Corona, Heineken, Samuel Adams Boston Lager, Samuel Adams Seasonal, Yuengling Lager

Premium Brand Bar

+\$12 per Person

Liquor

Absolut Vodka, Tanqueray Gin, Crown Royal, Chivas Regal Scotch, Captain Morgan Rum, Jack Daniels Whiskey, Hennessey, Jose Cuervo Tequila, Kahlua Baileys, Amaretto Disaronno, Bols Peach Schnapps

Wine

House White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon

Beer | Choice of 2

<u>Domestic Beer:</u> Budweiser, Bud Light, Coors Light <u>Premium Beer:</u> Amstel Light, Angry Orchard, Corona, Heineken, Samuel Adams Boston Lager, Samuel Adams Seasonal, Yuengling Lager

Bar Selections Ultra Brand Bar

+\$17 per Person

Liquor

Kettle One Vodka, Tanqueray Gin, Johnny Walker Black Whisky, Hennessey VS Cognac, Myers Dark Rum, Makers Mark Bourbon, Patron Tequila, Kahlua and Baileys Irish Cream, Bols Peach Schnapps, Amaretto Disaronno

Wine

House White Zinfandel, Pinot Grigio, Merlot, Cabernet Sauvignon

Beer | Choice of 2

<u>Domestic Beer:</u> Budweiser, Bud Light, Coors Light <u>Premium Beer:</u> Amstel Light, Angry Orchard, Corona, Heineken, Samuel Adams Boston Lager, Samuel Adams Seasonal, Yuengling Lager

Bar Enhancements

Additional Hour of Bar Service | \$10 per Person + \$300 Labor Fee

Signature Cocktail | Market Price

Couple's Choice of Cocktail to Fit Wedding Theme

Cordial Bar | \$10 per Person

Bailey's, Kahlua, Amaretto, Brandy, Grand Marnier

Martini Bar | \$15 per Person

Sangria Bar | \$9 per Person

Glass Dispensers of White and Red Sangria Filled with Lemons, Oranges, Apples and Strawberries Accompanied by Additional Fruit

Wine Service with Dinner
One Seletion, \$9 per Person | Two Selections, \$12 per Person

House Wine to Compliment Your Entrée Selections, Served Tableside

