



# INFINITELY YOU

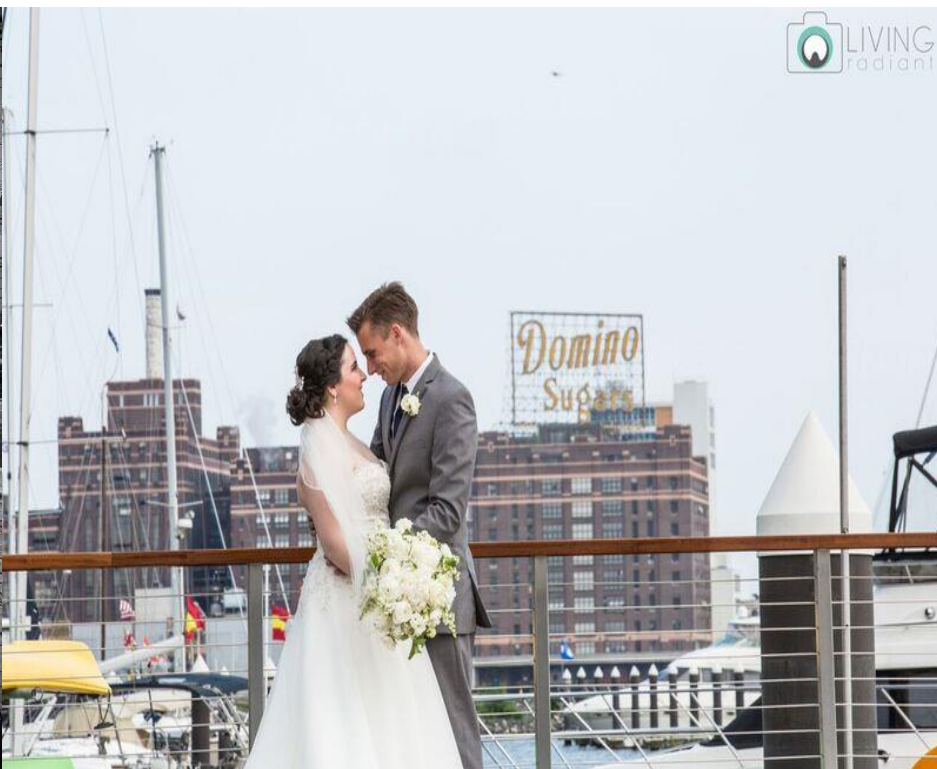
UNFORGETTABLE. INSPIRED BY YOU.

Baltimore Marriott Waterfront

700 Aliceanna Street, Baltimore MD 21202

Baltimore Marriott Waterfront





SETTINGS BY US, INSPIRED BY YOU.



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## Memories are made at the Baltimore Marriott Waterfront.

Our unsurpassed views of the city's Inner Harbor, beautiful Harbor East location, and uncompromising luxury have made the Waterfront an enviable destination for the most stylish and unique weddings.

The marriage of an exquisite location and refined cuisine is very important for every wedding celebration. Our open-minded and creative staff will carefully orchestrate every detail of your event.

We wish to thank you for considering the premiere wedding location in Baltimore for your celebration. From your first visit to our hotel, you will experience the genuine care and gracious service that is signature to Marriott Hotels and Resorts.



**Baltimore Marriott Waterfront**

700 Aliceanna Street, Baltimore MD 21202

[Baltimore Marriott Waterfront](#)





## YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS"  
IN THE PERFECT SETTING AT BALTIMORE MARRIOTT WATERFRONT.

WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE  
THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.



# . . Rehearsal Dinner. .

Includes illy Coffee, Decaffeinate illy Coffee, Selection of herbal Teas

## **Starters** (Select ONE)

Serves with Dinner Rolls and whipped butter

### **Mesclun Salad**

Radish, Tomatoes, Cucumbers, Carrots, Champagne Vinaigrette

~

### **Arugula & Citrus Segments Salad**

Goat cheese, Toasted Almonds, Red onions, Citrus vinaigrette

~

### **Spinach & Feta Salad**

Watermelon, Red onions, Olives, Herbed vinaigrette

## **Main** (Select ONE)

### **Bistro Filet**

Mushroom demi, Potato Puree, Seasonal Vegetables

~

### **Chicken Picatta**

Lemon & Caper Butter Sauce, Rice Pilaf, Seasonal Vegetables

~

### **Seared Salmon**

Lemon & Caper Butter Sauce, Roasted Potatoes, Seasonal Vegetables

~

### **Four Cheese Ravioli**

Roasted Bell Pepper Coulis

## **Sweets** (Select ONE)

### **Fruit Tart of the Season**

~

### **Flourless Chocolate Cake**

~

### **Strawberry Shortcake**

## **Main Upgrades:**

**Add Jumbo Shrimp \$12++**

**Add Baltimore Crab Cake \$12++**

**\$48 per person**

all prices are subject to a taxable 25% service charge and 6% Maryland state sales tax



## YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A  
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR  
BALLROOMS FOR THE PERFECT BACKDROP TO YOUR "I DOs."

## .. CEREMONY PACKAGES ..

Our world class Marriott hosts can accommodate every wish and family tradition for your ceremony, offering spectacular Ballrooms to make your "I Do's" as unique as you.

### BASIC

.....

\$5 ++ per person. \$750 minimum

(\$6.63 inclusive)

Hotel Banquet Chairs

Riser with White Skirting

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### ENHANCED

.....

\$10 ++ per person. \$1,000 minimum

(\$13.25 inclusive)

Upgraded Chiavari Chairs

or Chair Covers

Riser with White Skirting

*If Ceremony and Reception are being held in the same ballroom, chairs can be reused for reception at no additional cost*



.....

all prices are subject to a taxable 25% service charge and 6% Maryland state sales tax





## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR  
BREATHTAKING SPACES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF  
EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN  
TAKE CARE OF THE MEMORIES.



# .. WE FOUND LOVE ..

## DÉCOR

.....

Selection of Hotel's Floor Length Linens & Coordinating Napkins

Glass Votive Candle Holders and Octagonal Mirrors

Chiavari Chairs with Matching Cushions

Dance Floor

Silver Chargers (Round or Square)

## SERVICE

.....

Suite for the Wedding Couple for Two Nights

Two (2) Complimentary Guestroom Upgrades

Private Cocktail Reception Room  
for the Wedding Party

Menu Tasting for up to Four Guests

Marriott Certified Event Planner to assist you  
with all your on-site details

One complimentary Bartender per every 75 guests

Complimentary Butler Passers for Cocktail Hour

Add attendants/servers for \$175.00 per attendant plus 6% tax

Food Service for Two Hours

## RECEPTION

.....

Butler Passed Champagne

Four Passed Hors d'oeuvres

## DRINKS

.....

Five Hour Premium Open Bar

Signature Drink

Champagne Toast

Premium Wine Service with Dinner

## DINNER

.....

### First Course

Choice of Soup or Salad

### Main Course

Choice of One Entree

### Dessert Course

Wedding Cake

Or

Assorted Mignardise

*(If wedding cake is coming from an outside bakery,  
we will provide an additional plated dessert. Cake  
cutting fee of \$3.50 per person will be applied)*

**\$125 per person**

Includes illy Coffee, Decaffeinate illy Coffee, Selection of herbal Teas

Additional entrée choice for \$9 per person

.....

(not including 25% service charge, 6% Maryland state sales tax, and 9% alcoholic beverage tax)

# .. ENDLESS LOVE ..

## DÉCOR

.....

Selection of Hotel's Floor Length Linens & Coordinating Napkins

Glass Votive Candle Holders and Octagonal Mirrors

Chiavari Chairs with Matching Cushion

Dance Floor

Silver Chargers (Round or Square)

## SERVICE

.....

Suite for the Wedding Couple for Two Nights

Two (2) Complimentary Guestroom Upgrades

Private Cocktail Reception Room  
for the Wedding Party

Menu Tasting for up to Four Guests

One complimentary bartender per every 75 guests

Complimentary Butler Passers for Cocktail Hour

*Add attendants/servers for \$175.00 per attendant plus 6% tax*

## RECEPTION

.....

Butler Passed Champagne, Wine or Signature Drink as guests arrive

Four Passed Hors d'oeuvres

Two Display Stations

## DRINKS

.....

Five Hour Premium Open Bar

Signature Drink

Champagne Toast

Premium Wine Service with Dinner

## DINNER

.....

### First Course

(Choice of a soup or a salad)

### Main Course

(Choice of two Entrée)

### Dessert Course

Wedding Cake

Or

Assorted Mignardise

*(If wedding cake is coming from an outside bakery, we will provide an additional plated dessert. Cake cutting fee of \$3.50 per person will be applied)*

**\$145 per person**

Includes illy Coffee, Decaffeinate illy Coffee, Selection of herbal Teas

.....

(not including 25% service charge, 6% Maryland state sales tax, and 9% alcoholic beverage tax)



# .. THE POWER OF LOVE..

## DÉCOR

.....

Selection of Hotel's Floor Length Linens & Coordinating Napkins

Glass Votive Candle Holders and Octagonal Mirrors

Dance Floor

Chiavari Chairs with Matching Cushion

Silver Chargers (Round or Square)

## SERVICE

.....

Suite for the Wedding Couple for Two Nights

Two (2) Complimentary Guestroom Upgrades

Private Cocktail Reception Room  
for the Wedding Party

Menu Tasting for up to Four Guests  
with the Executive Chef

Marriott Wedding Certified Event Planner to assist you with all your  
on-site details

One complimentary Bartender per every 75 guests

Complimentary Butler Passers for Cocktail Hour

*Add attendants/servers for \$175.00 per attendant plus 6% tax*

Food Service for Two Hours

## COCKTAIL RECEPTION

.....

Butler Passed Champagne as guests arrive

Four Passed Hors d'oeuvres

## DRINKS

.....

Five Hour Premium Open Bar

Signature Drink

Champagne Toast

## DINNER

.....

### First Station Display

(Select one)

### Main Station Display

(Select one)

add a second main entrée for \$12++per guest)

### Starch Station Display

(Select one)

### Vegetable Station Display

(Select one)

### Assorted Mignardise

(Choice of 3)

OR

### Custom Wedding Cake

*(If wedding cake is coming from an outside bakery, we will provide an  
additional plated dessert. Cake cutting fee of \$3.50  
per person will be applied)*

## \$155 per person

Includes illy Coffee, Decaffeinate illy Coffee, Selection of herbal Teas

.....

(not including 25% service charge, 6% Maryland state sales tax, and 9% alcoholic beverage tax)

# .. WE BELONG TOGETHER. .

## DÉCOR

.....

Upgraded Floor Length Linens & Coordinating Napkins

Glass Votive Candle Holders and Octagonal Mirrors

Dance Floor

Chiavari Chairs with Matching Cushion

Silver Chargers (Round or Square)

## SERVICE

.....

Suite for the Wedding Couple for Two Nights

Two (2) Complimentary Guestroom Upgrades

Private Cocktail Reception Room  
for the Wedding Party

Menu Tasting for up to Four Guests  
with the Executive Chef

Marriott Wedding Certified Event Planner to assist you with all your  
on-site details

One complimentary Bartender per every 75 guests

Complimentary Butler Passers for Cocktail Hour

*Add attendants/servers for \$175.00 per attendant plus 6% tax*

## COCKTAIL RECEPTION

.....

Butler Passed Champagne as guests arrive

Five Passed Hors d'oeuvres

Two Display Stations

## DRINKS

.....

Five Hour Premium Open Bar

Signature Drink

Champagne Toast

Premium Wine Service with Dinner

## DINNER

.....

### Amuse Bouche

(choice of one)

### First Course

(Choice of a soup or a salad)

### Main Course

(Choice of two)

### Assorted Mignardise

(Choice of 3)

OR

### Custom Wedding Cake

*(If wedding cake is coming from an outside bakery, we will provide an  
additional plated dessert. Cake cutting fee of \$3.50  
per person will be applied)*

**\$155 per person**

Includes illy Coffee, Decaffeinate illy Coffee, Selection of herbal Teas

.....

(not including 25% service charge, 6% Maryland state sales tax, and 9% alcoholic beverage tax)



## .. HORS D'OEUVRES OPTIONS..

### Chilled Hors D'Oeuvres

.....

#### Seasonal Soup Shooter

Tomato bruschetta with goat cheese and balsamic

Ricotta crostini with truffle honey and crushed hazelnuts

Watermelon skewers with grapes, feta and pistachios

Pesto orzo salad with toasted almonds and artichokes

Roasted beet tartar with puffed rice

Deviled eggs with blue crab and chives

Mini BLT on toasted brioche with garlic aioli

Smoked salmon blini and capers

Spicy tuna tartar cone with sesame scallions

Beef tartar with black truffle on a potato crisp

Chilled Shrimp with basil cocktail sauce

Scallop ceviche with lavender, lime and lychee

Curried chicken salad with endive, raisins and tarragon

Chilled oyster on the half shell with mignonette  
(Supplementary fee \$4)

### Warm Hors D'Oeuvres

.....

#### Seasonal Risotto

Baked asparagus puffs with black truffle hollandaise

Vegetable pakora with mint yogurt sauce

Papas bravas with chorizo and smoked paprika

Warm grilled vegetable tart with sauce choron

Tempura Shitake mushrooms with bonito ponzu

Spinach gruyere gougeres with tomato butter

Edamame dumpling with chili aioli

Franks en croute with red pepper ketchup

Warm crab toast with lemon caper butter

Duck confit with scallion pancake and hoisin

Kung pao bacon with roasted peanuts

Vegetable spring rolls with sweet and spicy sauce

Lil big burgers with special sauce & cheddar cheese

Meatball sliders with fontina fondue

Mini Baltimore crab cakes with sauce dijonnaise

Bacon wrapped dates with blue cheese

Chicken Satay (Chef's creation)

Parmesan flatbread with arugula, truffle and prosciutto

Oyster Rockefeller (Supplementary fee \$4)

## . . COCKTAIL HOUR DISPLAY OPTIONS. .

\*Please note in accordance with current CDC regulations, all display stations will no longer be self-serve. For Precautionary measures, all menu items will only be served by staff. Station Attendant Fee \$175 per Attendant\*

\*\* Upgrade Displays at an additional charge

### **\*Chef's Selection of cheese board**

Assorted International & Domestic Cheese Station  
with traditional toppings.

### **\*The Mediterranean**

Display of Hummus, Marinated Olive, & Artichokes with  
Flatbreads for dipping  
Greek Romaine Salad  
Crispy Potatoes with lemon pepperoncini peppers  
Grilled Chicken Kebobs with cucumber yogurt

### **\*A Taste of Italy**

Eggplant Rollatini with Ricotta Cheese & Tomato Sauce  
Rigatoni Pasta with Sausage, Broccoli Rabe, Oven Roasted  
Tomatoes, and Basil  
Grilled Portobello Mushrooms with Rosemary Oil Vine  
Ripened Tomatoes with Buffalo Mozzarella, Extra Virgin  
Olive Oil, and Basil

### **\*Pasta Station**

Choice of two...

Penne Pasta with Sundried Tomatoes, Prosciutto,  
Peas, Light Asiago Cheese

Bowtie Pasta with Shrimp, Asparagus & Saffron  
Orecchiette & amatriciana

Rigatoni Pasta with Sausage, Broccoli Rabe, Oven  
Roasted Tomatoes, and Basil

Penne with Seasonal Vegetables, Basil & Lemon  
Beurre Blanc

Penne Vodka, Pancetta, Caramelized Onions  
Green Peas

### **\*American Classics**

Spicy Barbecue Chicken Wings Chapel's  
Cheddar Macaroni & Cheese Black Angus  
Slider Bar with All the Fixing French Fries  
and Onion Rings

### **\*Crepe Station**

Seafood, Chicken & Mushroom Crepes  
Spinach Salad, Assorted Sauces

### **\*Risotto Bar**

Choice of one...

Tomato with Fresh Herbs, Bacon, Asparagus, Parmesan cheese,  
Fresh Mozzarella, Pearls Onions & Fresh Tomatoes (cut)

OR

Parmesan with Wild Mushrooms, Maitake Mushroom, Peas, Fava  
Beans, Tomatoes, Fresh Herbs and Onions

### **\*\*The Carvery Table**

All Freshly Roasted and Hand Carved by our Chef-

Choice of one meat...

Whole Grain Mustard Glazed Country Ham with Apple &  
Currant Chutney

Herb Roasted Turkey with Cranberry-Orange Relish & Sage  
Gravy

Marinated Loin of Pork with Apricots, Thyme & Apples Prime  
Rib with Caramelized Onions, Rubbed with Crushed Garlic

To be served with Rolls

\*\$15 per guest, per hour for additional meat choice\*

### **\*\*Meatball Bar**

Beef & Turkey Meatballs

Marinara Sauce, Alfredo Sauce, Roasted Peppers, Garlic Bread

### **\*\*Steakhouse Station**

Garlic Rubbed Prime Rib Eye of Beef

Choice of two sides: Creamed Spinach, Caramelized Onions,  
Potato Puree, Sautéed Mushrooms, Sauce Bordelaise and Sauce  
Béarnaise

### **\*\*Fish Market**

Smoked Salmon with Cucumber, Dill, Red Onion, &  
Pumpernickel

Clams with Lemon, White Wine & Herbs

Mussels with Coconut, Curry & Lime

Shrimp fried diablo with broccoli rabe

### **\*\*South of the Border**

Quesadilla's choice of one...

Chicken, Shrimp, or Vegetables

Pork Carnitas Tacos with Onion, Cilantro & Lime

Chips with Salsa and Guacamole

Watermelon Salad with Lime Dressing



## .. AMUSE BOUCHE OPTIONS. .

(Package: We Belong Together –Choose One)

Seared Tuna “Salad”  
with radish, tomato, aioli, fresh herbs

Shrimp Ceviche  
with mango, smoked tortilla, fresh hearts of palm

Roasted Beets  
with feta cheese, pumpkin seeds, fresh orange chutney

Heirloom Tomato  
with fresh mozzarella, virgin olive oil, petite basil

Sweet Pea Arancini  
with truffle emulsion, peas tendrils, lemon

Cavatelli Pasta  
with sage, butternut squash, pecorino

Smoked Salmon  
with potato rosti, crème fraiche, chives

Watermelon  
with feta cheese, red chili, fresh mint

Chilled Asparagus  
with black truffle aioli, melted leek confit, chives  
\$7 extra per person to add to package: We found love and  
package: We belong together

## .. 1<sup>st</sup> COURSE OPTIONS. .

### SALADS

.....

#### Caesar Salad

Garlic croutons, shaved parmesan cheese

#### Green Market Salad

Local seasonal vegetables, fennel vinaigrette and fresh chives

#### Roasted Beets Arugula

charred orange vinaigrette and goat cheese, candied hazelnut

#### Cucumber Salad

Romaine lettuce, shaved red onion, feta cheese, tomatoes and oregano dressing

#### Vine Ripened Tomato Salad

Arugula, mozzarella, basil, and black olive balsamic

#### Wedge Salad

Little Gem Crispy bacon, pickled shallots, tarragon, and a buttermilk dressing

#### Chopped Salad

Super Greens Quinoa, sultanas, parmesan, roasted lemon and crunchy radish

#### Beef Tomato Salad

Red onion, blue cheese, bacon and spicy oregano dressing

### SOUPS

.....

#### Seasonal Soup

(Chef's choice)

#### Signature Crab Chowder

fine herbs

#### Crab Bisque

Brioche crouton, fine herbs

#### Fresh Corn Soup

Roasted corn, truffle essence

#### Chilled Tomato Gazpacho

Crispy tortilla, cucumber-cilantro relish

#### Wild Mushroom Soup

Chestnuts, truffle emulsion

#### Butternut Squash Soup

Brussel leaves, rosemary, gingersnap crumble

#### Roasted Carrot Soup

Ginger crème fraiche, snipped chives

#### Creamy Roasted Chicken Soup

Puffed wild rice, sage crouton

\*\$8 extra per person to add a salad and soup\*

## .. 2<sup>nd</sup> Course Options ..

(Add a Second Course for \$9++ per guest)

### Pasta Selections

Russet Potato Gnocchi Maitake mushrooms, white truffle, parmesan and peas

### Seasonal Risotto Chef's preparation

Ricotta Cavatelli Fresh tomato sauce, basil oil, pecorino cheese (Add jumbo lump crab \$7 per person)

Orecchiette Pasta Broccoli rabe, Calabrian chili, pancetta

Butternut Squash Ravioli Sage beurre fondue, pecorino cheese and pumpkin seeds



## .. ENTRÉE OPTIONS..

\*Served with chef's choice of a starch and a vegetable

\*Bistro Filet  
red wine demi-glaze

\*Black Angus  
Filet Madeira jus

\*Chateaubriand  
sauce bordelaise

\*Free Range Chicken  
roasted corn and scallion relish

\*Mary's Chicken  
chicken jus

\*Berkshire Pork Chop  
ineapple chutney

\*Roasted Rack of Lamb  
(\$10 per person) toasted almonds

\*Lamb Osso Bucco  
(\$10 per person) Tomato saffron risotto, citrus  
gremolata, roasted shallots

\*Slow Roasted Salmon  
Meyer lemon butter

\*Chilean Sea Bass  
(\$10 per person) miso glaze

\*Filet Mignon (\$10 per person)  
sauce bordelaise

\*Crab Cake (\$10 per person)  
roasted corn and scallion relish

\*Sesame Ahi Tuna soy aioli

\*Peppered Swordfish  
lemon tahini sauce

Orecchiette Vegetable Bolognese (V)  
Roasted tomatoes, sun chokes, fresh chives and lemon

Kale and Ricotta Ravioli  
Sweet Italian sausage, roasted fennel, fresh pressed tomato  
sauce

Roasted Cauliflower (V, GF)  
Golden Raisin relish, charred onion emulsion & savory  
spinach

Chef's Seasonal Vegetable Risotto (GF)

Entrées Accompanied with Bread Service. Assortment of Artisan Rolls Includes Farmhouse and  
Lavosh Breads and Sourdough Rolls.

.....

\*Add a third entrée option for \$15 per person\*

## .. DESSERT OPTIONS. .

### AVAILABLE IN ADDITION TO WEDDING CAKE (\$6++ per person)

Black Bottom Cupcake  
Strawberry Shortcake Parfait  
Vanilla Crème Brûlée  
Cherry Almond Tarts  
Rice Pudding  
Coconut Panna Cotta

### ASSORTED MIGNARDISE

(SELECT 3)

Two-tiered trays filled with miniature sweet & savory seasonal delights.

French Macarons (GF)  
Chocolate Dipped Strawberries (GF)  
Seasonal tart  
Homemade Marshmallows (GF)  
Brownies  
Meringue Kisses (GF)  
Dessert Shooters (GF, if needed)  
Butter Cookies  
Truffles  
Cake pops

### VIP Coffee Service

Regular & Decaffeinated Coffee

Tea Selection of Herbal Infused, Green & Black Teas

# .. DISPLAY OPTIONS.

PACKAGE: The Power of Love.

## Main Entrée

### Slow Roasted Turkey

Sage au jus

### Slow Roasted Salmon

Meyer Lemon sauce

### Berkshire Pork Loin

Pineapple chutney

### Peppered Swordfish

Lemon Tahini sauce

### Free Range Chicken

Roasted corn and scallion relish

### Top Round Red wine demi

### \*\*Seafood Paella

Blue crab, bay shrimp, clams, mussels, saffron jus

### \*\*Seafood Risotto

Blue crab, bay shrimp, clams, mussels, mascarpone

\*\*Combine a starch and a vegetable with main entrée

## Vegetables

### Roasted Asparagus

lemon oil

### Broccolini

basil oil

### Root vegetables

fresh herbs

### Roasted carrots

lemon oil

### Green Beans

Almonds

### Chef's Seasonal vegetable

basil oil

### Starch

Rice pilaf

Mashed potatoes

Roasted potatoes

Wild rice

Basmati Rice

## VIP Coffee Service

Regular & Decaffeinated Coffee

Tea Selection of Herbal Infused, Green & Black Teas



## .. WEDDING CAKE ..

*The Baltimore Marriott Waterfront Hotel is proud to have an on-site team of pastry chefs,  
to help you create a simple, elegant Wedding Cake .*

### CAKE FLAVOR

.....

Yellow  
Chocolate  
Marble  
Red Velvet  
Carrot  
Hazelnut  
Lemon  
Orange

### ICING

.....

Chocolate Buttercream  
Vanilla Buttercream  
White Chocolate Fondant  
White Fondant  
Dark Chocolate Fondant  
Ivory Fondant

### FILLING

.....

White Chocolate Mousse  
Dark Chocolate Mousse  
Lemon Curd Buttercream  
Grand Marnier Strawberry  
Hazelnut Buttercream  
Peanut Butter Mousse  
Cream Cheese Icing  
Salted Caramel  
Ganache  
Raspberry Jam  
Strawberry Jam



Please note that pricing is based on a simple, elegant designed wedding cake. More complex and time consuming designs may warrant an additional fee, as quoted by the pastry chef.

Three or more flavors will be an additional cost of \$2 per guest. Fondant icing will be an additional \$2 per person.  
Fake layers may warrant an additional fee.

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## .. BEVERAGES ..

### **PREMIUM BAR**

#### **Included in Packages**

Smirnoff Vodka, Cruzan Aged Light Rum, Captain Morgan Spiced Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver

#### **White Wine**

Magnolia Grove by Chateau St. Jean, *Chardonnay*;  
Magnolia Grove by Chateau St. Jean, *Pinot Grigio*

#### **Red Wine**

Magnolia Grove by Chateau St. Jean, *Cabernet Sauvignon*;  
Magnolia Grove by Chateau St. Jean, *Merlot*

#### **Specialty**

Magnolia Grove by Chateau St. Jean, *Rosé*

Budweiser, Bud Light, Miller Lite, Samuel Adams, Heavy Seas  
Loose Cannon, Corona Extra, Heineken

### **LUXURY BAR.**

#### **\$25 ++ per person to upgrade**

.....

Grey Goose Vodka, Tito's Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Jack Daniel's Whiskey,  
Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy VSOP

#### **Choose 4 Varietals of Wine:**

##### **White Wine**

Magnolia Grove by Chateau St. Jean, *Chardonnay*;  
Magnolia Grove by Chateau St. Jean, *Pinot Grigio*

##### **Red Wine**

Magnolia Grove by Chateau St. Jean, *Cabernet Sauvignon*;  
Magnolia Grove by Chateau St. Jean, *Merlot*

##### **Specialty**

Magnolia Grove by Chateau St. Jean, *Rosé*

Budweiser, Bud Light, Miller Lite, Samuel Adams, Heavy Seas  
Loose Cannon, Corona Extra, Heineken

### **WATERFRONT BAR**

#### **\$15 ++ per person to upgrade**

.....

Absolute Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tangueray Gin, Johnnie Walker Red Label Scotch, Makers Mark Bourbon, Don Julio Blanc Tequila, Courvoisier vs

#### **White Wine**

Magnolia Grove by Chateau St. Jean, *Chardonnay*;  
Magnolia Grove by Chateau St. Jean, *Pinot Grigio*

#### **Red Wine**

Magnolia Grove by Chateau St. Jean, *Cabernet Sauvignon*;  
Magnolia Grove by Chateau St. Jean, *Merlot*

#### **Specialty**

Magnolia Grove by Chateau St. Jean, *Rosé*

Budweiser, Bud Light, Miller Lite Samuel Adams, Heavy Seas  
Loose Cannon, Corona Extra, Heineken

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## .. ENHANCEMENTS ..

*Whether simple or sassy, romantic or retro, your distinct sense of style defines who you are and should be reflected on your special day. Let Marriott's wedding experts craft an event that is uniquely "you" with our selection of enhancements.*

### DÉCOR

Square or Long Tables  
Starting at \$22 each

Upgraded Floor Length Linens  
Starting at \$36 each

Overlay Linens  
Starting at \$46 per table

Upgraded Napkins  
Starting at \$1.50 each

Upgraded Chargers  
Starting at \$4.50 each for Acrylic  
\$8 for Glass

Colored Water Goblets  
Starting at \$3 each

Upgraded China  
See your Event Manager for specific pricing

Chair Covers  
Starting at \$5 each

Chiavari Chair Cover  
Starting at \$5 each

Chair Cover Sash  
Starting at \$3.50 each

### FOOD & BEVERAGE

.....

A La Carte Dinner  
\$15 per person

Individual Shrimp Cocktail Shooters  
\$8 per person – two pieces per Person

Duo Entré \$10 per person

Chocolate Covered Strawberries  
\$40 per table for ten

Add Four Hors d'oeuvres  
\$12 per person

Late Night Reception  
See Menu

Viennese Table  
\$16 per person

Extra Hour on Five Hour Open Bar  
Premium Bar: \$6++ per person  
Luxury Bar: \$9++ per person  
Top Shelf: \$12++ per person

Specialty Bar \$10 per person

Upgraded Bread Service with Two Olive Oils & Mediterranean Salt \$3 per person

Upgrade to Luxury Bar  
\$15 per person

Upgrade to Top Shelf Bar  
\$25 per person

Cake cutting fee  
\$3.50 per person  
*Does not apply on cake included package*

### AUDIO VISUAL

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Our in- house technical AV provider is Encore.

Please contact Encore  
Sales Manager, Steve Donlin at  
410.895.1897, for your audio visual needs.

### VENDOR/CHILDRENS MEALS

\$75 per vendor. Vendors will enjoy an entrée of chef's choice.

Children's Menu (Ages 2-12) ½ Price

First Course

Fresh Fruit

Entrée Course  
Choice of...  
Chicken Fingers with French Fries Or  
Pasta with Marinara or Butter

Dessert  
Chocolate or Vanilla Ice Cream.

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PACKAGE PRICES AVAILABLE FOR THE ADDITION OF MULTIPLE ENHANCEMENTS





## LATE NIGHT

LET THE BALTIMORE MARRIOTT WATERFRONT CONTINUE THE CELEBRATION.

## . . LATE NIGHT . .

### Street Tacos \$17++

Everything you need to make your perfect mini tacos. Red Chili Beef, Chicken Adobo, Chili Verde Pork with mini tortillas, salsas, cilantro, tomatoes and traditional crema.

### Slider Bar \$17++

Everybody likes sliders and you will especially love them with our broiled steak and hand shredded slow roasted pulled pork, with fresh mini-buns, coleslaw and caramelized onions.

### Mashed Potato Bar \$15++

Creamy buttermilk mashed potatoes with a topping bar of grated cheeses, sour cream, real bacon bits, sautéed mushrooms, and all the traditional favorites.

### Panini Bar \$17++

Mini Gourmet Sandwiches  
Oven Roasted Turkey with Cranberries & Havarti  
Uncured Ham with Dijon & Gruyere  
Roasted Pepper & Tapenade

### Flat Breads \$17++

Warm flatbread pizzas with your choice of toppings. Try caramelized onions with parmesan and thyme, Chèvre with roasted grapes, or prosciutto with brie and tapenade.

all prices are subject to a taxable 25% service charge, 6% Maryland state tax and 9% alcoholic beverage tax



## HOTEL GALLERY





# .. PREFERRED VENDOR LIST ..

The Baltimore Marriott Waterfront is happy to provide you with a list of Preferred Vendors. All of the vendors listed have worked with the hotel previously. They are very familiar with our event/ballroom space, load-in/load-out processes and hotel policies. You are welcome to choose any of the vendors listed, or you may choose a vendor of your own. Please Note: Vendor Insurance Policy All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendors to provide Hotel an indemnification agreement and proof of adequate insurance.

## AUDIO VISUAL

Encore Global - 410-895-1942

## BALTIMORE ORIOLES

Mark Hromalik 410-547-6286

## BANDS/DJs/ENTERTAINMENT

Bialek's Music, LTD 301-340-6206  
District Remix 443-832-3911  
Ebe Events & Entertainment 888-323-2263  
Entertainment Exchange 410-828-0305  
KEC Entertainment 800-496-3598  
Magician Dick Steiner 410-987-7801  
Music Masters 410-252-2299  
Washington Talent, Photo & Video 410-365-1500

## CHIVARI CHAIRS/CHAIR COVERS/LINENS

Party Rentals Ltd. 201-727-4700  
Select Event Group 301-604-2334  
Table Toppers 410-769-9339

## DÉCORATORS/PRODUCTION

Affairs to Remember 410-592-7668  
AFR Furniture Rental 410-271-4571  
Balloons Bouquet 410-377-9090  
CORT Furnishings 410-320-4918  
Feats, Inc. 410-727-5575  
L'Ambiance, Inc. by Priti Verma 703-584-7039  
Nivanjoli Creations by Prabha Bhambri 703-759-0068  
Select Event Group 443-324-8918

## DESTINATION MGMT CO./TEAM BUILDING

CharmCityRun 410-561-3570  
Mountain Branch Golf 410-836-9600  
Mountain Branch Golf 410-836-9600

## DRINK SERVICES/VENDORS

Alba Espresso Service 301-787-2003  
Margarita Man of Maryland 443-398-4442

## EXPOSITION COMPANIES

Freeman Decorating 703-823-6310  
Shepard Exposition Services 443-709-0502

## FLORISTS/PLANTS

Ann's Garden 410-803-0227  
Crimson & Clover 410-534-5459  
Flowers and Fancies 410-653-0600  
Flowers by Chris 410-727-3434  
My Flower Box 410-878-0373  
Plants Alive 301-598-3843

## GIFT BASKETS

Maryland Box 410-375-2262  
Wine Country Gift Baskets 800-394-0394

## INVITATIONS

Allison Barnhill Designs 443-875-8512  
Mjach Designs 410-366-0505  
Write Style Inc. 410-585-1411

## KOSHER CATERERS

Accents 410-602-2224  
Catering by Yaffa 410-486-3325  
Charles Levine Caterers & Events 410-363-0900

## LIMO COMPANIES/TRANSPORTATION

An Extraordinary Limousine Service 410-437-8200  
Commerford Zoo (Elephant) 860-491-9428  
Hailu Transportation LLC 443-956-6316  
Harmon's Carriages (Horse) 540-825-6707  
Her Majesty's Service, LLC (Horse) 410-982-8092  
Z-Best Limousine 410-768-1148

## NOVELTY & MARKETING

Let's Go LOGO 410-938-8721  
Millennium Marketing Solutions 301-725-8000

## PARKING

**Self-Park:** Reef operates - [Harboreast@reefparking.com](mailto:Harboreast@reefparking.com)  
**Valet Park:** Towne Park - [knwokolobia-agu@townepark.com](mailto:knwokolobia-agu@townepark.com)

## PHOTOGRAPHERS

Daniel McGarrity Photography 301-758-9512  
Hamilton Photography 410-267-6090  
Jackson Photography 410-817-6778  
J Thomas Photography 410-752-8479  
Regeti's Photography 703-314-7861  
Sachs Photography 410-889-7854

## SECURITY COMPANIES

Defender One Security 410-753-2319  
Imperial Events Security Services 888-502-4377

## HOTEL SHIPPING & RECEIVING

UPS 410-895-1806

## SPA/HAIR/MAKE-UP

Behind The Veil – Make-Up & Hair 443-650-8345  
Brocatos – Hair & Spa 410-558-0047  
Kelley Woods – Make-Up 240-286-6929  
Monica Pane – Make-Up 410-665-6750  
Sherry Wagman – Make-Up 443-604-5673  
Studio 921 – Hair & Spa 410-783-7727

## TENT RENTALS

Party Plus 410-768-1933  
Select Event Group 301-604-2334

## WEDDING & EVENT PLANNERS

Dream Shaadi 571-477-1605  
Ace of Events 888-808-2233  
Elizabeth Bailey Weddings 410-879-8984  
Intrinsic Events 443-540-2525  
Sharlene Sherman Events, LLC 410-356-9418  
Stephanie Day Events 443-507-0088

## WEDDING OFFICIANTS

Jan Morrison (Jewish Cantor) 410-599-4901  
Loveta Wilen 410-266-1440  
Melissa Ultra Sharlat 410-446-9334  
Ministers Three 410-342-5628  
Weddings by Sandy 410-340-3224

## VIDEO

Suburban Video 301-315-6300

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Other Local Industry Professionals may be found at [www.baltimoremace.net](http://www.baltimoremace.net)



## YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.



## .. OUR HOTEL ..

### Outdoor Ceremonies & Receptions

Please contact our Catering Sales Executive for more details. There is a \$1,200++ minimum, with a maximum of 150 guests.

### Table Settings

All wedding packages include silver chargers, classic bridal white china, appropriate glassware and silverware – the perfect accompaniment to your customized dinner. Votive candles and octagonal mirror tiles will provide subtle lighting effects which will truly complement your floral designs and enhance your centerpieces. Hotel provides standard banquet chairs and 66" and 72" round banquet tables, with floor length satin striped linen and coordinating napkin\*.

\*unless otherwise noted in the package

### Coat Check Service

Coat Check Services will be provided upon request through Baltimore Coat Check. Contact 410-472-2526 for more detail.

### Parking

The Hotel features covered parking for self -parking. Reef operates this garage and is solely responsible for setting rates. The garage management may change rates without notice The Reef garage is available on a first come first serve basis. In the event that the garage is full then overflow parking is available through lot at the corner of President and Pratt Streets. Please reach out to [Harboreast@reefparking.com](mailto:Harboreast@reefparking.com) parking manager for any questions and to set up direct bill for your guest.

\*Parking rates are subject to change. \*Parking space is based on availability.

### Reduced Guestroom Rates

The Baltimore Marriott Waterfront is pleased to offer reduced guestroom rates for Friday, Saturday and/or Sunday, based on availability. Guestroom rates do not include breakfast, taxes or overnight parking.

### Gift Bags/Baskets

You may provide the hotel with gift bags/baskets for your out-of-town wedding guests. The Hotel Bellman will be delighted to deliver these bags/baskets to your guests after check-in. A delivery fee of \$4.00 per bag/basket will apply for deliveries. Gift bags/baskets are not permitted to be delivered upon check-in by the front desk.

### Vendor Insurance Policy

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendor(s) to provide Hotel an indemnification agreement and proof of adequate insurance.

### Deposits and Final Payment Information

A deposit is required to secure your event space on a definite basis. Your deposit may range from 35% to 100% of your total estimated charges, based upon your event date. Additional deposits may also be requested. Your final payment is due no later than 3-10 working days prior to your event depending on payment method. Acceptable methods of payment for your final balance are Personal Check, Credit Card, Cashiers Check, Certified Check or Cash. Additionally, a cash or credit deposit will be required in the amount of 10%, to guarantee payment of any additional charges incurred during the Event.

### Minimum Revenues

A total food and beverage revenue minimum will apply to your event. This minimum is determined based upon the event space you require (or desire) and a minimum package price per person. This minimum may vary based upon the day of the week and date of interest.

## .. OUR HOTEL ..

### Staffing Ratios

Bartenders: 1 bartender per 75 guests. Continental Breakfast: 1 server per 75 guests. Plated Breakfast: 1 server per 25 guests. Buffet Breakfast: 1 server per 40 guests. Buffet Break: for set tables 1 server per 30 guests. Plated Lunch: 1 server per 25 guests. Buffet Lunch: 1 server per 30 guests. Plated Dinner: 1 server per 14 guests. Plated Dinner without synchronized service: 1 server per 20 guests. A la Carte: 1 server per 10 guests. Buffet Dinner: 1 server per 30 guests. Reception Service: 1 server per 50 guests. If you would like additional bartenders/servers, they are \$175.00 each plus 6% Maryland state tax.

### Service Charge & Maryland Tax

A taxable 25% service charge and 6% Maryland state sales tax, 9% alcoholic beverage tax will apply to all alcohol and alcohol related charges.

### In-House Equipment

Hotel will provide, at no charge, a reasonable amount of equipment (for example, chairs, tables, dance floor, staging, etc.). These complimentary arrangements do not include special setups or extraordinary formats that would deplete Hotel's present in-house equipment to the point of requiring rental of an additional supply to accommodate your needs. If such special setups or extraordinary formats are requested, Hotel will present you with two alternatives: charging the rental cost for additional equipment or changing the extraordinary setup to a standard format based on industry standards, avoiding the additional cost.

### Unattended Items/Additional Security (*Liability for unattended items*)

The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If you require additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements and costs will be applied to your Master Account. All security personnel to be utilized during the Event are subject to Hotel approval.

### PASSKEY – Online Booking Tools

We are committed to the success of your Event and are delighted to offer our wedding couples online tools that will make your event housing simple, seamless, and stress-free.

\*You will have access to your event information 24/7 via an event dashboard.

\*We will create a custom webpage for your event.

\*We can schedule automated rooming list with names. We can customize your website with a personal picture or link to your personal website.

\*We can send e-blast announcing your event with the link to your website.

### Tasting

The Baltimore Marriott Waterfront Hotel has included a tasting as part of your wedding package for up to four guests total. Tastings take place Monday-Friday starting between 12-2pm. Your Event Manager will advise of the best days due to business demands.

Please note: Some items are not available for tasting. The Event Manager and Chef will advise you accordingly. The goal of the tasting is to pick a few key items to ensure food quality and presentation.



## .. Encore Global ..

The Baltimore Marriott Waterfront Hotel is pleased to partner with Encore for all of our audiovisual needs. Encore has been setting the standard for event technology services within the hotel, resort and conference center industry, offering the expertise for everything from intimate gatherings to large conventions. Today, audiovisual support is no longer simply a microphone and a flipchart. It now includes computer interfaces, high-definition imaging, rigging, power distribution, component video, special effects, concert sound and lighting, Internet and network services, virtual meetings, plus all the traditional basic equipment. Our focus is on delivering innovative technology, combined with legendary customer service to ensure your satisfaction and that of your attendees.

To help you create an unforgettable event, Encore has a variety of event-technology packages, designed to ensure your wedding at the Baltimore Marriott Waterfront is a success. Customized packaging is also available, below are our most popular packages:

### Uplighting — \$1,000

Add an elegant touch by highlighting your event's décor and room settings. Soft colors around the room allow for a beautiful reception ambiance. Your lighting package includes 20 LED uplights. Traditional color in Amber, Blush, and White.

### Enhanced Uplighting — \$2,000

Color transitions and lighting cues are possible with our upgraded uplighting package. When linked together, our uplights have the option to fade between colors when dancing begins. Enhanced lighting packages includes 20 LED uplights, Lighting Control Board, and Onsite Technician.

### Lighting Gobo — \$650

Add an personal touch to your wedding dinner and/or ceremony with a custom made lighting gobo. This decorative silhouette can contain your name, initials, date or patterns. Please contact your Encore representative to discuss design options.

### Ceremony Audio — \$450

Audio package includes house sound system, wireless microphone, and dedicated technician.

### Ceremony Drapery — \$800

Make the setting of your wedding ceremony extraordinary with decorative white drape as a backdrop. Drapery includes a 40' section of white drape panels with 4 LED uplights.

### Pin Spotting — \$65/light

Pin spots are centralized lights that are focused on smaller elements in your event space. Floral centerpieces, wedding cakes, sweetheart tables, ice sculptures, etc. – can all be accented with a wireless battery operated light hung from our ceiling

### Dance Floor Lighting — Starting at \$1,000

Highlight the dance floor in your reception space with a wash of white light illuminating speeches, first dances, and performances. Colors and patterns also available to add a decorative element when the dance floor is empty. Price to vary upon size and location of the dance floor.

### DJ/Band Power — \$100

Dedicated power circuits need to be provided for your wedding band or DJ. The power package includes one 20amp power circuit. For additional power needs, please contact your Encore representative.