



Marriott.
BALTIMORE
HUNT VALLEY INN

The event that comes only once in a lifetime.

The day that can never be repeated.

The day that you have dreamed of.

*The day that brings something old, something new,
something borrowed, something blue, warm
smiles, happy tears and special love.*

***Imagine....** a limousine ride through scenic
"Hunt Country" in Baltimore County on the way
to your wedding reception. The guests enjoy cocktails
and scrumptious hors d'oeuvres while awaiting your
arrival in one of our beautiful ballroom foyers.
You step into the beautiful lobby and are swept
to your private bridal party room where champagne
and hors d'oeuvres await you and your beloved.*

*It's now time to make your entrance into the Grand
Ballroom. As you walk in, you look around, and...
it's beautiful, just as you imagined it would be.*

*Wedding dreams do come true at Marriott's Hunt Valley Inn.
Our professional staff is here to guide you through the
entire event, from the initial planning, to coordinating all the
details before and during the reception. We will be with you
from beginning to end to ensure that your day is absolutely perfect.*

We have designed our weddings to be inclusive packages to assist you in planning your perfect day! All packages include the following:

*Stationary Hors d'oeuvres Table
Butler Passed or Displayed Hors d'oeuvres and Canapés
Cocktail Stations, Buffet or Seated Dinner
Gourmet Custom Designed Wedding Cake
Four-hour Premium Open Bar Service
Champagne Toast*

We are happy to custom design a menu for you based upon your needs.

Amenities that Add the Finishing Touch...

*Complimentary Deluxe King
Accommodations for the Bride and Groom*

Champagne Toast for All Guests

Four Hour Premium Brand Open Bar

*Custom Designed Wedding Cake with French,
German, Italian or American Butter Cream Icing*

*Private Reception Room with
Champagne and Hors d'oeuvres
for the Wedding Party Upon Arrival*

One Complimentary Bartender Per Every 75 Guests

White Glove Reception Service

*Votive Candles and Round Mirror
Tile to Compliment Your Centerpieces
Hurricane Globe with Taper Candle Optional*

*Complimentary Cutting, Service
and Boxing of the Wedding Cake*

Raised Head or Sweetheart Table

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 season and date of interest.

*Wooden Parquet Dance Floor
and Staging for the Musical Entertainment*

*Assistance in Arranging Flowers,
Décor, Entertainment, Photographer,
Limousine and Videographer*

Complimentary Marriott Wedding Organizer

*Special Overnight Room Rates for Your Out-of-
Town Guests (Based Upon Availability)*

*Menu Tasting for Four Guests Within
Three Months Prior to Your Wedding Date*

*Our Wedding Coordinator's Personal
Supervision of Your Arrangements*

*Ivory Satin Tablecloths and an Array
of Colored Napkins; Premium Linens
are Available at an Additional Cost*

*Deluxe Satin Ivory Chair
Covers with Sash*

Ice Sculptures Starting at \$250

Menus and prices are subject to 21% service charge and 6% Maryland state tax and may change up to 90 days prior to your event.

The following list of suppliers has been compiled to help you choose quality businesses for your special event. All of the following have been at Marriott's Hunt Valley Inn in the past with pleasant outcomes. The following suppliers are highly recommended, however Marriott's Hunt Valley Inn cannot be held responsible for their failure to act or to perform.

Invitations, Calligraphy & Print

Classic Calligraphy & Print
Ruthie Block
410 484-3783

Write Style, Inc.
Ellene Pomerantz
410-363-6668

Wedding & Event Planners

Absolutely Weddings
Christine Barth
410-945-7000

Anne Marie Berman
Event Coordinator
410-243-4500

Encounters
Peyton & Karin Craig
443-259-0982

Elizabeth Bailey
Wedding Planner
410-879-8984

The Total Affair
Alan Weiss
410-521-0911

Winter's Edge
Amy Winter
410-605-0905

Linens

Gala Cloths
Dulany Noble
Guili Cox
410-526-4252

Select Event Rentals
410-653-6851

Florists

Blue Sage
Jeanne Graham
410-675-7090

Fleur de Lis Florist
Christine Rubin
410-727-3184

Floral Impressions
Theresa Kastner
410-668-7442

Flowers & Fancies
Stanton Wingrant
410-653-0600

Wessel's Florist
410-465-0177

Balloonist

Affairs to Remember
Bill Reeder
410-592-7668

Magical & Memorable Balloons
Priscilla Williams
301-490-8935

Entertainment Agencies

Bandhouse Entertainment
Chet Fortune
410-356-8977

Bialeks Music
Ray Bialek
301-340-6206

Entertainment Consultants
Althea Page
410-547-1800

Entertainment Exchange
Vickie Preston
410-828-0305

Freddie Stevens Entertainment
Freddie Stevens
410-581-2000

MD Entertainment
Ken Stern
410-356-1500

Disc Jockeys

Absolute Entertainment
Ken Rochon
410-761-1212

C & J Entertainment
Chris Temple
410-551-5025

Fast Forward Entertainment
Doug Sandler
410-461-5500

Music Masters-
Maryland's Favorite DJ's & MC's
Dan Hawkins
410-377-0509

The Pros
Stephanie
1-800-843-7767

Bands, Soloists, and Musicians

Jan Holland
Harpist
410-437-3686

Mary Ellen Holmes
Harpist
410-235-5160

Powerhouse
Walt Preston
410-828-0305

Retrospect Band
Larry Elliott
410-715-1800

John Wesley
Piano and Keyboard
717-632-4058

Zim Zemarel Orchestra
Gene Bonner
410-256-4825

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Marriott's Hunt Valley Inn, 245 Shawan Road, Hunt Valley, MD 21031

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Photographers

Arthur Remanjon
Photography
410-366-2500

Bradley Images
Brad Zisow
410-902-6664

Eleanor B. Smith Photography
410-583-4885

Jackson Photography
Gary Jackson
410-817-6778

Persinger Photography
Ray Persinger
410-747-0994

Positive Images
Mary Ellen Otter
410-893-3620

Richard Rochfort Photography
Richard Rochfort
410-435-3333

Sachs Studio
Joe Sachs
410-889-8935

Video Production

Always & Forever Video
Dean Dykema
301-953-1446

International Videoservices
Jim Althoff
410-527-1045

Washington Video
Chet Fortune
410-356-8977

Woods Glen Studios
R. Wyane Grauel
410-876-4485

Limousine Services

Dav El Transportation
Petra Compel
410-760-0933

Executive Transportation
1-877-256-5466

Kangaroo Coach
Matt Kalb
410-536-5252

Limousines, Inc.
Matt Loiacono
301-780-7550

Z Best Limousines
410-768-1148

Gifts

Designer Baskets & Gifts
Norlene Gensler
410-602-3773

Hannah Elizabeth
Beth Bailey
410-296-4600

Decorators

Extraordinary Events
Blake Goldsmith
410-889-1171

Event Dynamics Lighting
410-683-8018

Fandango Productions

Kim Bray
410-539-0025

Patti Art
Patti Rudick
410-356-4441

P.W. Feats
Jason Lusk
410-727-5575

Zozzie and Heidi
410-484-1673

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Marriott's Hunt Valley Inn, 245 Shawan Road, Hunt Valley, MD 21031

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Beverage Options

All wedding packages include Four-Hours of Marriott's Gold Standard Premium Bar

Premium Bar

Smirnoff

Beefeater's

Bacardi

Maker's Mark

Grant's

Canadian Club

José Cuervo Gold

Copperidge White Zinfandel, Chardonnay, Merlot and Cabernet Sauvignon

Bottled Budweiser, Coors Light, Heineken, Amstel Light and Sam Adams

O'Doul's Non-alcoholic Beer, Juices and Soft Drinks

Additional Hour of Premium Bar Service Available at \$5.00 Per Hour Per Guest

Top Shelf Bar

Enhance your beverage arrangements by upgrading to

Top Shelf Brands for an additional \$5.00 per guest

Absolut

Tanqueray

Captain Morgan

Jack Daniel's

Dewar's

Seagram's VO

Sauza Hornitos

Penfolds Rawson's Retreat Chardonnay, Merlot and Cabernet Sauvignon and Beringer White Zinfandel

Bottled Budweiser, Coors Light, Amstel Light, Heineken and Clipper City Gold

O'Doul's Non-alcoholic Beer, Juices and Soft Drinks

Additional Hour of Top Shelf Bar Service Available at \$6.50 Per Hour Per Guest

Enhance your Reception with a Trendy Martini Bar

\$7.00 per guest

The Classic

Gin or Vodka

with a Twist or Olive

Cosmopolitan

Absolut Citron, Cointreau

and a slash of Cranberry

Chocolate Martini

Vodka and Light Cacao

Blue Moon

Gin and Blue Curacao

Bartender Fees are Complimentary

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Marriott's Hunt Valley Inn, 245 Shawan Road, Hunt Valley, MD 21031

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Hors d'oeuvre Hour

Hors d'oeuvres Display

Fresh Garden Vegetable Crudités, Domestic and Imported Cheese and Fresh Seasonal Fruits served with Assorted Dips, Gourmet Crackers and Bread Rounds

Selection of Canapés and Hors d'oeuvres

The Following may be Displayed or Butler Passed with White Glove Service.

Pricing is Based upon a Total of Six Pieces Per Guest – Additional Hors d'oeuvres Available at \$3.00 Per Guest

Please Select Three From the Following:

Sun-dried Tomato Polenta Medallions

Served with Marinara for Dipping

Baby Red Bliss Potatoes

Filled with Sour Cream & Caviar

Tomato Basil Bruschetta

Tomato Basil Tapenade resting on Garlic Crostini

Seared Tuna Carpaccio

Finished with Wasabi Sauce on a Fried Won Ton

Chicken Tempura

With Honey Mustard Sauce

Vegetable Quesadillas

Cone Shape Flour Tortilla filled with Vegetables, Monterey and Cheddar Cheese

Parmesan Artichoke Hearts

Breaded & Fried to Perfection

Baby Lobster Tails

On a Skewer and served with Drunk Butter

Additional \$3.00 per guest

Scallops Wrapped In Bacon

Broiled to Perfection

Additional \$1.50 per guest

Chesapeake Mushroom Caps

Filled with Jump Lump Crab

Additional \$1.75 per guest

Baby Lamb Chops

With Rosemary Bordelaise

Additional \$3.00 per guest

Pot Stickers

With Red Pepper Coulis

Crimini Mushrooms Florentine

Stuffed with Spinach & Feta

Antipasto Kabob

Cheese Tortellini, Roasted Tomato, Kalamata Olive and Prosciutto on a Skewer

Belgian Endive

With Boursin Cheese & Pine Nuts

Crab Rangoon

With Hot Mustard Sauce

Assorted Cold Canapés

Several of Chef's Selections

Smoked Salmon Canapés

Served on a Toast Point with Horseradish Cream

Maryland Crab Balls

Served with Cocktail Sauce

Additional \$2.50 per guest

Jumbo Shrimp Cocktail

With Lemon Wedges and Cocktail Sauce

Additional \$2.50 per guest

Jumbo Lump Crab Bouchée

Crab Salad in Puff Pastry

Additional \$2.00 per guest

Cozy Shrimp

Marinated Shrimp Wrapped in a Spring Roll

Additional \$2.50 per guest

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Cocktail Station Reception

Station receptions are designed as "Mini Meals" so guests may enjoy several different options. This style of service facilitates mingling amongst guests. Cocktail station receptions include a coffee station as well.

Two Stations- \$69.95 Per Guest

Three Stations-\$79.95 Per Guest

Stir Fry Station

*Marinated Julienne Beef & Chicken with
Oriental Vegetables and Fried Rice
Fortune Cookies*

Italian Pasta Station *

*Tri-colored Rotini, Penne or Bow Tie Pasta with
Alfredo, Marinara and Pesto Sauces with Mushrooms,
Onions, Black Olives, Artichoke Hearts and Sautéed
Pepper with Traditional Caesar Salad and Warm Basil
Bread*

Italian Risotto Station *

*Traditional Creamy Risotto Made to Order with the
following Toppings: Sautéed Mushrooms, Caramelized
Onions, crumbled Sausage, Pancetta, Asparagus Tips
and Marinara then finished with Parmesan Cheese and
served in a Martini Glass*

Poached Salmon

*Whole Poached Salmon with a Cucumber Dill Sauce
Served with Grilled Marinated Vegetables*

Mediterranean Station

*Seafood Paella made with Shrimp, Chicken,
Mussels and Chorizo Sausage blended into
Saffron Rice and served with a Mediterranean
Spinach Salad with Olives and Red Pepper Strips*

Fondue Station

*Skewers of Beef, Chicken, Bread
Cubes, Pound Cake and Fruit with
Port Wine Cheese and Chocolate Fondue*

*** Requires a Chef Attendant at \$100 Per Chef Per 75 Guests**

Coffee Station

*Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas served with Cinnamon
Sticks, Chocolate Shavings, Whipped Cream, Orange Zest and Sugar Cubes*

Gourmet Wedding Cake for Dessert from Our Fine Selections

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Seafood Station

*Petite Lump Crab Cakes, Seafood Newburg
with Puff Pastry Shells and Fried Shrimp
served with Cocktail Sauce and Lemon Wedges
Additional \$10.00 per guest*

Carving Board *

*Your Selection of Two Meats — Complemented by
Roasted Garlic Whipped Potatoes, Stone Ground
Mustard, Roasted Garlic Aioli, Horseradish Cream,
Cranberry Chutney and Cocktail Rolls with Butter*

Meat Selections:

Roasted Turkey Breast

Apricot Pork Tenderloin

Prime Rib of Beef Au Jus

Bourbon Glazed Pit Ham

With Pineapple Mango Chutney

Pepper and Dijon Beef Tenderloin

With Wild Mushroom Bordelaise

Additional \$5.00 per guest

Herb Marinated Roasted Loin of Veal

With Sauce Robert

Additional \$6.50 per guest

Caviar & Vodka Station

*Icy Cold Absolut Vodkas and Domestic
Caviar in an Ice Carving accompanied
by Blinis, Toast Points, Diced Red Onions,
Dill, Crème Fraîche & Lemon Wedges
Market Price — Please Inquire*

Buffet Reception

*Buffets include your
Selection of Two Salads,
Two or Three Entrees,
a Carving Board Item,
an Accompaniment,
Chef's Selection of Seasonal Vegetable,
Freshly Baked Rolls and Butter,
Wedding Cake and a Coffee Station*

Two Entrées — \$80.95 Per Guest

Three Entrées — \$85.95 Per Guest

Salads

Please Select Two from the Following:

Traditional Hunt Salad

*Garden Salad with Tomato, Carrots,
Cucumber and Two Dressings*

Traditional Caesar Salad

*With Crunchy Garlic Croutons and
Garnished with Parmesan Cheese*

Antipasto Salad

*Fusilli and Farfalle Pasta with Garden Vegetables,
Black Olives and Red Wine Vinaigrette*

Waldorf Salad

*Created at New York's Waldorf Astoria
Hotel in the 1890s... Chopped Apples, Celery and
Walnuts Served On Top of a Bed of Lettuce*

California Field Greens

Mesclun Greens with Raspberry Vinaigrette

Tomato and Cucumber Salad

*Tomatoes, Red Onion and Cucumbers
Marinated in Balsamic Vinaigrette*

Entrées

Please Select Two or Three From the Following:

Chicken Piccata

*Sauce of Capers, Mushrooms, Lemon,
Butter and White Wine Cream Sauce*

Grilled Chicken Teriyaki

With Grilled Pineapple and Red Pepper Relish

Chicken Marsala

*Sautéed Breast of Chicken topped with a
Marsala Wine and Mushroom Sauce*

Moroccan BBQ Glazed Salmon

*Fillet of Salmon brushed with Moroccan BBQ
Glaze and Garnished with Mango Chutney*

Roasted Pork Loin

With Dijon Mustard Sauce

Grilled Fillet of Salmon

With Citrus Beurre Blanc

Eggplant Parmesan

*Sautéed Eggplant topped with
Marinara and Mozzarella*

Maryland Crab Cakes

*Petite Lump Crab Cakes Accented with McCormick
Old Bay Seasoning from our 32 Year Old Recipe
Additional \$9.00 per guest*

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Carving Board

*Please Select One Carved Item From the Following:
\$100.00 Chef Fee Applies Per 75 Guests*

Smoked Breast of Turkey

Served with Cranberry Chutney and Silver Dollar Rolls

Roast Prime Rib of Beef

*Served with Au Jus, Horseradish Cream,
Grain Mustard and Silver Dollar Rolls*

Bourbon Glazed Ham

Served with Grain Mustard and Silver Dollar Rolls

Pepper and Dijon Crusted Grilled Beef Tenderloin

*Served with Horseradish Cream, Grain Mustard,
Wild Mushroom Bordelaise and Silver Dollar Rolls
Additional \$5.00 per guest*

Accompaniments

The Buffet Includes

Chef's Fresh Seasonal Vegetable du Jour

Please Select One From the Following:

Cheese Tortellini with Sun-dried Tomato Pesto

Pasta Primavera

Wild Rice Pilaf

Roasted Vegetable Orzo

Rosemary Roasted Red Bliss Potatoes

Roasted Garlic Whipped Potatoes

Potatoes Au Gratin

Anna Potatoes

Gourmet Wedding Cake for Dessert from Our Fine Selections

Coffee Station

*Freshly Brewed Coffee, Decaffeinated Coffee and Specialty
Teas served with Cinnamon Sticks, Chocolate Shavings,
Whipped Cream, Orange Zest and Sugar Cubes*

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Seated Entrée Reception

*Seated Entrée's include your
Selection of Salad,
Selection of Entrée,
Chef's Selection of Seasonal Vegetable,
Potato, Rice or Pasta,
Freshly Baked Rolls and Butter,
Wedding Cake and Table Coffee Service*

Bread Service

Freshly Baked Basket of Breads and Rolls Served with Butter

Salads

Please Select One from the Following:

Traditional Hunt Salad

*Garden Salad with Tomato,
Carrots, Cucumber and Two Dressings*

Traditional Caesar Salad

*With Crunchy Garlic Croutons and
Garnished with Parmesan Cheese*

Waldorf Salad

*Created at New York's Waldorf Astoria Hotel in the 1890s...
Chopped Apples, Celery and Walnuts Served On Top of a Bed of Lettuce*

California Field Greens

Meschum Greens with Raspberry Vinaigrette

Entrées

Please Select One From the Following:

\$76.95 per guest

Chicken Piccata

*Sauce of Capers, Mushrooms, Lemon,
Butter and White Wine Cream Sauce*

Chicken Saltimbocca

*Boneless Breast Stuffed with Proscuitto,
Provolone and Sage with Champagne Velouté*

Chicken Marsala

*Sautéed Breast of Chicken topped
with a Marsala Wine & Mushroom Sauce*

Roasted Strip Loin

*Slow Roasted to Seal in the Juices
and Served with Red Wine Sauce*

Maple Glazed Salmon Filet

*Marinated in Maple Flavoring
and Syrup then Broiled*

Oven Roasted Loin of Pork

*Encrusted with Sage & Rosemary and
Finished with an Apricot Glaze*

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\$81.95 per guest

Medallions of Beef Tenderloin
*Sliced and Displayed Beef Tenderloin
with Rosemary Zinfandel Demi-glace*

Chicken Breast Casino
*Breast of Chicken Stuffed with Shrimp,
Sweet Peppers and Boursin Cheese*

Herb Crusted Wild Rockfish
*Fresh Rockfish coated in an Herb Crust
and Finished with Lemon Tarragon Beurre Blanc*

Chicken Wellington
*Boneless Breast topped with Mushroom Duxelle and
wrapped in Puff Pastry with Bordelaise Sauce*

\$85.95 per guest

Filet Mignon
*Six Ounce Center Cut Filet Grilled to Perfection on a
Toasted Crouton then topped with Caramelized Onions
and Finished with a Port Wine Reduction*

Chicken Chesapeake
*Grilled Breast of Chicken topped with a Three-Ounce
Lump Crab Cake and Old Bay Cream Sauce*

Steak & Shrimp Amoré
*Four Ounce Center Cut Filet with
Madeira Sauce paired with Two
Grilled Jumbo Shrimp Embraced in a Hug*

Rockfish Imperial
*Grilled Rockfish Topped with Lump Crab
Imperial and Baked Until Golden Brown*

Maryland Crab Cakes
*Twin Three Ounce Lump Crab Cakes
Accented with McCormick Old Bay
Seasoning from our 32 Year Old Recipe*

Maryland Surf & Turf
*Four Ounce Center Cut Filet Grilled to
Perfection topped with a Port Wine Reduction
Paired with a Three Ounce Lump Crab Cake*

Split Entrée

*Choose Any Two Entrées From the Above Selections and Provide Your Guests a Choice on the RSVP Card.
All Entrées will be Charged at the Highest Priced Entrée.
Counts of Each Entrée are Due Five (5) Days Prior to the Wedding.
Additional \$4.00 Per Guest*

Gourmet Wedding Cake from Our Fine Selections

Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas

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A Gourmet Wedding Cake
Is Included with All Wedding Packages

*Each tier is your selection of flavor and filling.
The entire cake will be covered in your choice of icing.*

Country Carrot Cake

Cream Cheese filling, iced with French Buttercream

Chocolate Mousse Toffee Cake

Chocolate Cake with Chocolate Mousse Toffee filling, iced with French Buttercream

Lemon Mousse Cake

Lemon Mousse filling in Lemon Cake, iced with French Buttercream

Yellow Cake

With European Raspberry filling, iced with American Buttercream

Amaretto Raspberry Cake

*Amaretto Buttercream & Raspberry filling in Almond Cake, iced
with French Buttercream*

Red Velvet Cake

Cream Cheese & Fudge filling, iced with French Buttercream

Black and White Cake

Yellow Cake with Chocolate Fudge filling, iced with French Buttercream

Neopolitan Cake

*Yellow and Chocolate Cake, Raspberry Buttercream & Ganache
Filling, iced with French Buttercream*

Chocolate Cake

White Chocolate Mousse & Raspberry filling iced with French Buttercream

Strawberry Breeze Cake

Yellow Cake with Fresh Strawberry Mousse filling, iced with French Buttercream

Toasted Coconut Cream Cake

*Yellow Cake filled with Toasted Coconut, Coconut Rum and German Buttercream, iced in
German Buttercream*

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Post Wedding Brunch

Don't forget to send your guests off with a fond farewell the day after your wedding...

*Chilled Tropicana Premium Orange Juice
Grapefruit Juice and Cranberry Juice
Whole and Sliced Seasonal Fresh Fruit Display
Individual Yogurts with Granola*

*Kellogg's Breakfast Cereals with Dried Fruits
Fresh Bananas, Whole and Skim Milk*

*Fresh Bakery Selections to Include:
Muffins, Croissants, Bagels, Nut and Fruit Breads
Butter, Margarine, Honey, Fruit Preserves
Regular and Light Cream Cheese*

*Atlantic Smoked Salmon
Served with Bagels, Cream Cheese, Sliced Tomatoes,
Chopped Egg, Bermuda Onions, Capers and Lemon*

*Cheese Blintzes
Served with Strawberry and Blueberry Sauce*

*Fluffy Scrambled Eggs, Hickory Smoked Bacon and Country Sausage Links
Lyonnaise Potatoes*

*Omelets "Made to Order"
Ham, Mushrooms, Green Peppers, Onions and Cheddar Cheese
Whole Eggs and Egg Beaters
\$100 Action Chef Applies for Each 50 Guests*

*Freshly Brewed Coffee and Decaffeinated Coffee
and a Variety of Traditional and Herbal Teas*

\$28.95 per guest

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Marriott Gold Standard Wines & Spirits

Bartenders will be charged at the rate of \$25 per bartender per hour.
The number of bartenders necessary will be calculated at one per 75 guests.

Premium Well

Smirnoff
Beefeater's
Bacardi
Maker's Mark
Grant's
Canadian Club
José Cuervo Gold
Copperidge Wines
Budweiser, Coors Light, Heineken,
Amstel Light & Clipper City Gold
Non-alcoholic Beer, Juices and Soft Drinks

Top Shelf

Absolut
Tanqueray
Captain Morgan
Jack Daniel's
Dewar's
Seagram's VO
Sauza Hornitos
Penfolds Rawson's Retreat Wines
Budweiser, Coors Light, Heineken,
Amstel Light & Clipper City Gold
Non-alcoholic Beer, Juices and Soft Drinks

Luxury Tier

Ketel One
Tanqueray #10
Bacardi O
Knob Creek
Johnny Walker Black
Crown Royal
Sauza Conmemorativo Tres Generacion
Robert Mondavi "Private Selection" Wines
Budweiser, Coors Light, Heineken,
Amstel Light & Clipper City Gold
Non-alcoholic Beer, Juices & Soft Drinks

Open Bar Pricing

Open bars are charged on a per person regardless of consumption.

	Premium Well	Top Shelf	Luxury Tier
One Hour	\$10.50	\$12.50	\$15.50
Additional Hour	\$6.00	\$7.50	\$9.00
Four Hours	\$26.00	\$30.00	\$35.00

Host Sponsored Bar

Beverages are charged on a consumption basis to the host.

	Premium Well	Top Shelf	Luxury Tier
Cocktails	\$6.50	\$8.00	\$9.50
Wine	\$6.50	\$7.75	\$9.25
Domestic Beer	\$4.00	\$4.00	\$4.00
Premium Beer	\$5.00	\$5.00	\$5.00
Soft Drinks	\$2.25	\$2.25	\$2.25

Cash Bar

Price Includes Service Charge & Tax.

Requires the addition of one Cashier for every 75 guests at \$20.00 per hour per cashier.

	Premium Well	Top Shelf	Luxury Tier
Cocktails	\$6.50	\$8.00	\$9.50
Wine	\$6.50	\$7.75	\$9.25
Domestic Beer	\$4.00	\$4.00	\$4.00
Premium Beer	\$5.00	\$5.00	\$5.00
Soft Drinks	\$2.25	\$2.25	\$2.25

Sparkling Wines

Aria Estate Brut	\$26.00
Mumm Cuvee Napa	\$42.00

Specialty Punch

Fruit Punch	\$30.00 per gallon
Champagne Punch	\$65.00 per gallon
Spiked Egg Nog	\$55.00 per gallon

Cordials & Liqueurs

Enhance your bar with the following:

Grand Marnier	Bailey's Irish Cream
Frangelico	Courvoisier VS
Drambuie	Chambord
Tia Maria	Sambucca
Kahlúa	Amareto di Saronno
Available on Consumption at \$9.00 per drink	

The sale and service of alcoholic beverages is regulated by laws of the State of Maryland.

As a licensee, this hotel is responsible for the administration of Maryland state laws.

It is state law and hotel policy that alcoholic beverages may not be brought into the hotel.

All prices are subject to 20% Service Charge and 6% Maryland State Tax. Menus & prices are subject to change.