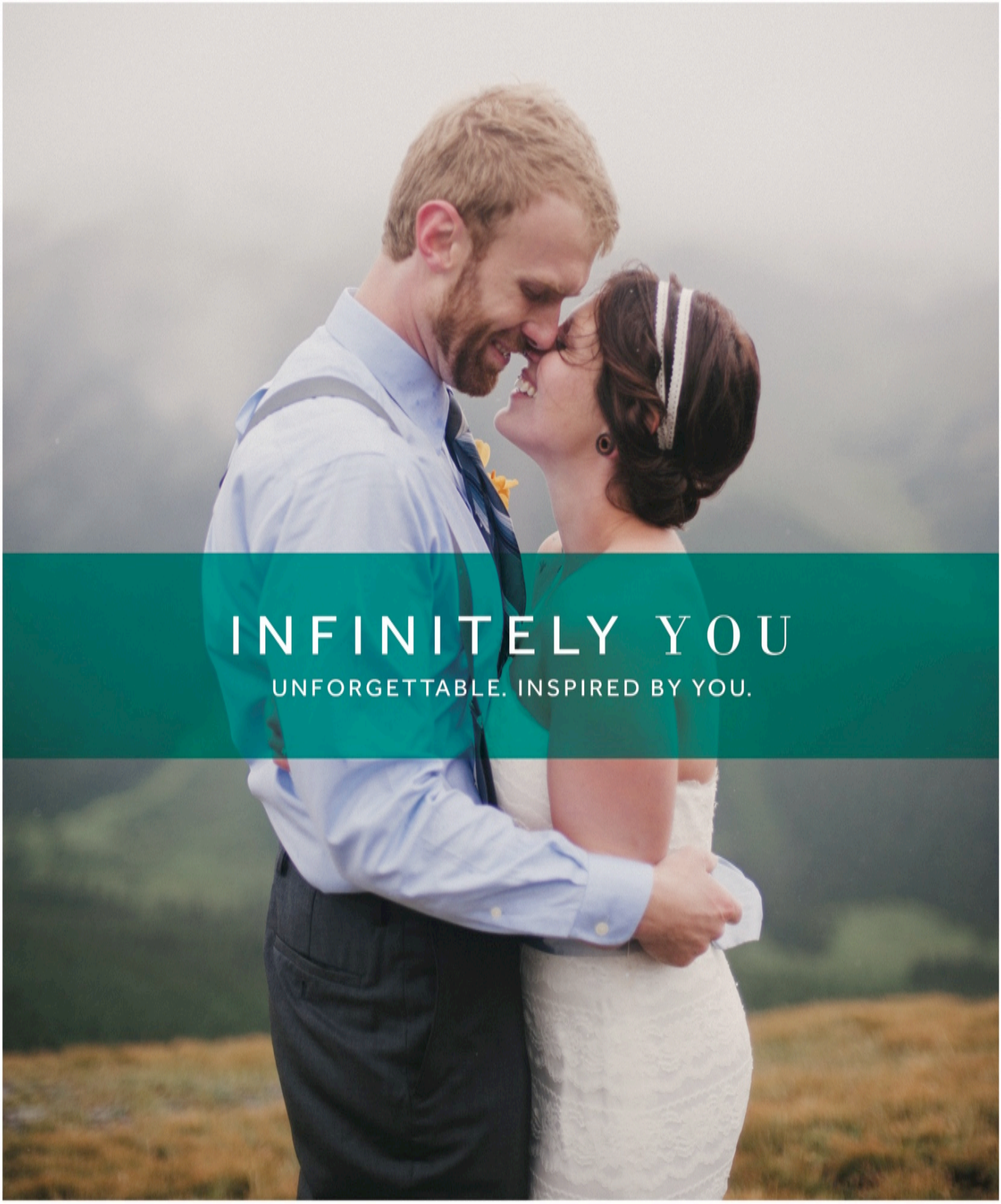

BALTIMORE MARRIOTT INNER HARBOR AT CAMDEN YARDS®

110 SOUTH EUTAW STREET, BALTIMORE, MD 21201
T 443-957-2255 F 410-962-8585
BaltimoreMarriottInnerHarbor.com

MARRIOTT

LET US BRING YOUR SPECIAL DAY TO LIFE AT THE BALTIMORE MARRIOTT INNER HARBOR AT CAMDEN YARDS.OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES,
YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.

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MARRIOTT

YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR “I DOs” IN THE PERFECT SETTING AT THE BALTIMORE MARRIOTT INNER HARBOR AT CAMDEN YARDS. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.

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 VENUES FOR THE PERFECT BACKDROP TO YOUR “I DOs.”

Ceremony Set includes:

Staging with White Pipe / Drape and Reception Chairs
Rehearsal Ceremony with Marriott Wedding Planner
Holding Room for Bride and her Attendants with full length mirror

$650.00 (for up to 150 guests)

Each additional guests $4.50 per person
All charges are subject to 24% taxable service charge and applicable Maryland State sales tax

YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. 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.

WEDDING PACKAGE INCLUSIONS AND AMENITIES

Five Hour Classic Open Bar Package & Signature Drink
Cocktail Hour with Four Butler Passed Hors d'oeuvres and Two Reception Displays
Three-Course, Plated Dinner Service
Classic Collection Wedding Cake by Charm City Cakes
Coffee and Tea Service

Upgrade to Chiavari Chairs
Upgraded Floor Length Linens (choose from Pintuck or Shimmer)
Silver Chargers and Menu Cards
Champagne Toast for all Guests
Complimentary Votive Candles on each Banquet Table and Cake Table
Wooden Dance Floor and Staging for Entertainment
Private Room for Bridal Party Cocktail Hour
Private Menu Tasting for up to Four Guests
Bartender Fees (1 per 75 guests), Attendant Fees and Cake Cutting Fees

Certified Marriott Wedding Event Planner
Honeymoon Suite for the Wedding Night to include Champagne and Chocolate Strawberries with Rose Petal Turn Down Service
Special Room Rate for your Overnight Guests
Marriott Rewards Points

RADIANT PACKAGE | $160.00 per guest**

FIVE (5) HOUR CLASSIC OPEN BAR PACKAGE

- Signature drink chosen by the Bride and Groom
- Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Canadian Club, Dewar's Scotch, Jim Beam White Label, Jose Cuervo, Korbel Brandy, Kahlua, Amaretto DiSaronno, Grand Marnier
- Budweiser, Bud Light, Miller Lite, National Bohemian, Amstel Light, Heineken, Corona Extra, Blue Moon
- Mionetto Prosecco, Beringer White Zinfandel, Stone Cellar Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

PASSED HORS D'ŒUVRES

Selection of four cold or hot hors d'œuvres to be butler passed with white glove service

Chilled hors d'œuvres

- Asparagus Wrapped in Prosciutto with Balsamic Glaze
- Tomato Basil Bruschetta with Balsamic Vinegar
- Tomato, Fresh Mozzarella and Kalamata Olive Skewer
- Chicken with Sliced Parmesan and Caesar Dressing on Focaccia
- Spicy Grilled Shrimp with Citrus Aioli
- Individual Vegetable Crudité Shooters with Green Goddess Dressing
- Balsamic Fig Flatbreads with Goat Cheese
- Shrimp Salad with Lemon Aioli Phyllo Cup
- Seared Scallop
- Curried Chicken with Mango Chutney
- Blackened Beef Carpaccio with Shaved Parmesan and Capers on Rustic Crostini

Hot hors d'œuvres

- Coconut Shrimp
- Tandoori Chicken Skewered on a Sugar Cane with Yogurt Dipping Sauce
- Buffalo Chicken Spring Roll
- Chicken Satay with Thai Chili Sauce
- Miniature Crab Cakes
- Scallops Wrapped in Smoked Bacon
- Spinach Feta in Phyllo
- Boursin and Spinach Stuffed Mushrooms
- Fontina and Prosciutto in Phyllo
- Caramelized Onion and Goat Cheese Turnover
- Wild Mushroom Tart
- Southwest Black Bean Spring Roll with Chipotle Dip
- Goat Cheese and Cherry Blossom Tart

RECEPTION DISPLAYS

Select two of the following

Cheese Display

A Selection of Domestic and Imported Cheeses accompanied by Chutney, Mustard, Dried Fruit, Assorted Breads & Crostini

Build Your Own Bruschetta

Vine Ripe Tomato & Basil, Shitake Mushroom & Goat Cheese, Watermelon, Sheep's Milk Feta & Sunflower Seed, Red Grapes, Local Blue Cheese & Walnut with Assorted Crostini

Grilled Vegetable Display

Squash, Zucchini, Roma Tomatoes, Red & Green Peppers, Asparagus, Wild Mushrooms and Belgian Endive

Tapas Display

Baba Ganoush, Hummus, Calamari Salad, Almonds, Roasted Grapes, Feta Cheese, Olives, Orange Tomato Salad, Pita and Lavosh

Antipasto Display

Genoa Salami, Pepperoni, Cheese, Balsamic Mushrooms, Roasted Peppers, Olives, Artichoke Hearts, Mozzarella, Grape Tomatoes, Italian Bread and Bread Sticks

Vegetable Crudité

From The Local Garden, Tomatoes, Broccoli, Radishes, Carrots, Celery, Peppers, Cucumbers

**Price is inclusive of a 24% taxable service charge and applicable Maryland State sales tax.

RADIANT PACKAGE (continued)

FIRST COURSE

Choice of Salad or Soup

Salad

Spinach Salad

Dried Cranberries | Feta Cheese | Candied Nuts | Raspberry Vinaigrette

Baby Greens

Cucumber | Fennel | Yellow Cherry Tomato | Vinaigrette

Beet Salad

Red and Yellow Beets, Goat Cheese, Baby Arugula, Savory Granola, Vanilla Vinaigrette

Soup

Spring

Heirloom Tomato Bisque
Ginger Carrot with Virginia Peanuts

Summer

Yellow Tomato Gazpacho
Chicken Tortilla Soup

Autumn

Chestnut Potato Bisque
Apple Butternut Squash

Winter

New England Clam Chowder
North Carolina Shrimp Bisque

ENTRÉES

Choice of up to Two

- Parmesan Crusted Chicken Breast
- Roasted Free Range Chicken Breast
- Grilled Flat Iron Steak in a Cabernet Reduction
- Horseradish Crusted Salmon
- Loose Cannon Braised Short Ribs in a Red Wine Reduction
- Apple Brined Pork Chop

Pre-selection is required if more than one entrée is chosen
Special Dietary meals offered as a 3rd option (i.e. Vegetarian, Gluten Free, etc.)

UPGRADED ENTRÉES

Available at an additional charge

- Grilled NY Strip Steak – $16.00 per guest
- Grilled Filet Mignon - $17.00 per guest
- Double Crab Cakes – $18.00 per guest
- Local Roasted Rockfish – market price (seasonal)
- Petite Filet Mignon and Crab Cake – $18.00 per guest
- Chicken Breast and Grilled Jumbo Shrimp - $16.00 per guest
- Roasted Rack of Lamb - $16.00 per guest
- Citrus Glazed Pacific Sea Bass - market price

CHILDREN'S AND VENDOR MEALS

- $33.00 inclusive, per meal
- Consult your Catering Sales Professional for details

WEDDING PACKAGE ENHANCEMENTS

PREMIUM OPEN BAR PACKAGE | $14.00 per guest

- Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Johnny Walker Red Scotch, Jack Daniels Tennessee Whiskey, Maker's Mark Bourbon, Seagram's VO, 1800 Silver Tequila, Courvoisier VS Brandy, Kahlua, Bailey's, Amaretto DiSaronno, Grand Marnier
- Budweiser, Bud Light, Miller Lite, National Bohemian, Amstel Light, Heineken, Corona Extra, Blue Moon
- Freixenet Blanc de Blanc, Beringer White Zinfandel, Pighin Pinot Grigio, Kenwood Vineyards Sauvignon Blanc, Beaulieu Vineyards Century Cellars Chardonnay, Merlot, Cabernet Sauvignon

LUXURY OPEN BAR PACKAGE | $25.00 per guest

- Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Mount Gay Eclipse Rum, Johnny Walker Black Scotch, Jack Daniels Tennessee Whiskey, Knob Creek Bourbon, Crown Royal, Patron Silver Tequila, Hennessy Privilege VSOP Brandy, Kahlua, Bailey's, Amaretto DiSaronno, Grand Marnier
- Budweiser, Bud Light, Miller Lite, National Bohemian, Amstel Light, Heineken, Corona Extra, Blue Moon
- Mumm Napa "Brut Prestige," Beringer White Zinfandel, Pighin Pinot Grigio, Brancott Sauvignon Blanc, Clos du Bois Chardonnay, Chateau St. Michelle Johannesburg Riesling, La Crema Pinot Noir, Clos du Bois Merlot, Estancia Cabernet Sauvignon

CHILLED HORS D'OEUVRES | $3.00 per guest each

- Pepper Crusted Beef Tenderloin, Onion Jam, Horseradish Crouton
- Ahi Tuna on a Wonton Crisp
- Shrimp Cocktail with Gin Cocktail Sauce

SUSHI STATION | $8.00 per guest

Assorted Sushi and California Rolls displayed with Wasabi, Pickled Ginger and Soy Sauce

RISOTTO STATION | $5.50 per guest

Seasonal Vegetables, Carolina Red Rice, Vegetable Risotto, Pulled Chicken, Braised Short Rib
Toppings: Fresh Herbs, Asparagus, Shaved Parmesan Cheese, Sundried Tomatoes

VELEGGIA'S PASTA STATION | $29.00 per guest

Cheese Tortellini with Creamy Sun Dried Tomato Sauce, Cavatappi Pasta with Spicy Fennel Sausage and Marinara, Organic Gluten-Free Penne with Basil Pesto, Cherry Tomatoes, Toasted Pine Nuts and Garlic Artisanal Breads

FRESH MARYLAND CRAB CAKE STATION | $37.00 per guest

Whole Lump Crab Cakes – Two (2) per Guest served with Spicy Remoulade

ROASTED STRIP LOIN OF BEEF CARVING STATION | $30.00 per guest

Whole Roasted Strip Loin of Beef, Carved with Miniature Rolls and served with Horseradish Cream, Port Wine Reduction and Dijon Mustard

SHRIMP SCAMPI STATION | $28.00 per guest

Prawns Sautéed in Garlic, Parsley, Shallots, White Wine and Lemon Juice with Pasta – Three (3) pieces per Guest

SHRIMP AND GRITS | $28.00 per guest

Creamy Grits with Sautéed Gulf Shrimp – Three (3) pieces per Guest

**Prices are inclusive of a 24% taxable service charge and applicable Maryland State sales tax.
$159.00 inclusive, per station attendant where required.

EVENING ENHANCEMENTS

DESSERTS

Crepe Station | $29.00 per guest
House Made Crepes, Seasonal Berries, Whipped Cream, Powdered Sugar, Nutella, Candied Nuts, Caramel and Chocolate Sauces

Sweet Dreams | $29.00 per guest
Miniature French Pastries, Éclairs, Napoleons, Petit Fours, Strawberry Shortcake and Apple Cobbler with Vanilla Sauce

Viennese Table | $29.00 per guest
New York Style Cheesecake, Carrot Cake, Chocolate Truffles, Miniature French Pastries, Chocolate Covered Fruits, Petit Fours, Napoleons, Miniature Éclairs, Miniature Fruit Tarts and Cheesecakes

Shot Glass Dessert Table | $29.00 per guest
Assorted Mousses, Chocolate Cake with Caramel, Lemon Cake and Strawberry Shortcake

LATE NIGHT SNACKS

South of the Border | $30.00 per guest
Tri-Colored Tortilla Chips with Guacamole, Sour Cream, Queso Dip and Pico de Gallo, White Cheddar Popcorn, Crispy Cinnamon Churros and Mini Coconut Cream Pies

Ball Park | $20.00 per guest
Honey Roasted Peanuts, Cracker Jacks, House Made Potato Chips and Hot Buttered Popcorn with Assorted Salts, Assorted Hershey Candy Bars

Popcorn Haven | $17 per guest
Freshly Popped Popcorn with an Assortment of Sprinkled Cheese Flavors and Candies

**Prices are inclusive of a 24% taxable service charge and applicable Maryland State sales tax.
$159.00 inclusive, per station attendant where required.

Distinctive Touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception… and our opportunity to impress you.

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Décor Enhancements

Choose any of the below options to enhance your wedding.

Lighting
Monogrammed Gobo $250.00
Lighting starting at $250.00

Ice Sculpture
starting at $350.00

Wine Service with Dinner
Starting at $8.00 per person

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FAREWELL BREAKFAST BUFFET

Chilled Fruit Juices to include Orange & Cranberry
Bottled Spring & Mineral Waters

Seasonal Cubed Fruit

Assorted Breakfast Cereals with Skim and Whole Milk

Steel Cut Oatmeal Brown Sugar & Dried Cranberries

Individual Fruit Yogurts

Fresh Bakery Selection to Include: Assorted Croissants, Danish, Muffins, Bagels,
House Made Zucchini Bread

Served with Salted Whipped Butter, Honey Butter, Philadelphia Cream Cheese, Berry Cream Cheese, Orange Marmalade, Strawberry Preserves

Scrambled Eggs with Chives
Breakfast Potatoes
Hickory Smoked Bacon Country Link Sausage

Freshly Brewed Regular and Decaffeinated Coffee
An Assortment of Herbal Teas

$46.00 per guest

Price is inclusive of a 24% taxable service charge and applicable Maryland State sales tax

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GENERAL INFORMATION

Guestroom Rates

The Marriott Inner Harbor at Camden Yards is happy to provide a block of rooms for your wedding guests at a group rate for Friday, Saturday and Sunday nights based upon availability. The room rates do not include tax, parking or breakfast.

Vendor Insurance Policy

All vendors contracted by the client are required to follow policies and guidelines set forth at the Baltimore Marriott Inner Harbor at Camden Yards. All vendors will be required to sign a vendor waiver form and show proof of insurance for no less than $5,000,000.00.

Service Charge and Tax

Prices are per person. A customary 24% taxable service charge will be applied to all prices. In addition, a 6% MD sales tax will be applied to food, audio visual equipment, labor and services. A 9% MD sales tax will be applied to alcohol related beverages..

Parking for the Event

The hotel is connected to a covered parking garage offering self parking. The garage is owned and operated by Impak and controls all parking rates. Hotel does not control the availability of parking within the garage. Offer is based on first come first serve.

Hotel Equipment

The Hotel provides an appropriate amount of equipment (i.e. chairs, tables, risers, etc.) proportional to the amount of contracted function space. There may be additional charges in order to accommodate extraordinary room set- ups and designs.

Beverage –Alcohol Service

The Hotel's Maryland Liquor License requires that the Hotel purchase all alcoholic-beverages served in the Hotel. Due to liability reasons, only the Hotel staff may serve alcoholic beverages.

Minimum Revenues

A total Food and Beverage revenue minimum will apply to the event. The minimum is determined by the event space required and a minimum package price per person. Minimums may very based on day of week and date of interest.