EVENT MENU
2019
BUFFET 29.00 PER PERSON
Orange and cranberry juice
Coffee, decaffeinated coffee, herbal teas
Sliced seasonal fruit
Croissants, muffins, yogurt breakfast loaves
Bagels with condiments
Scrambled eggs (whole eggs or egg whites)
Roasted Yukon Gold potatoes with peppers and onions
Choice of two breakfast meats

BREAKFAST MEATS  choose 2
Grilled ham steaks
Turkey sausage
Pork bacon
Pork sausage
Chicken apple sausage
Canadian bacon

COLD ENHANCEMENTS 4.00 EACH
Assorted cold cereals with milk
Cinnamon pecan granola, plain yogurt, berries
Banana, honey yogurt parfaits with granola
Hard-boiled eggs
Flavored yogurts

HOT ENHANCEMENTS 4.00 EACH
Oatmeal with raisins, brown sugar
Cinnamon French toast, maple syrup
Ham and swiss cheese croissants
Egg, ham and cheese burrito, tomato salsa
Mini egg white frittata Florentine
Biscuits and gravy

OTHER ENHANCEMENTS 6.00 EACH
Selection of cured meats and local soft cheeses
Smoked salmon display with condiments
Omelet station – made to order*
Waffle station – made to order*

COLLEGE PARK BRUNCH 52.00
Coffee, decaffeinated coffee, herbal teas
Orange, apple and cranberry juices
Assorted Pepsi products
Chef choice of breakfast pastries, yogurt loaves and muffins
Fresh baked croissants and variety of bagels with cream cheese and preserves
Variety of milks and yogurts (milk, almond milk, Greek and flavored yogurt)
Breakfast Kellogg’s cereals and granola
Diced seasonal fruit
Omelet station**
Caesar salad bar
Applewood smoked bacon
Pork sausage
Smoked salmon display
Roast beef with au jus
Fried chicken with buerre blanc gravy
Roasted potatoes
Roasted vegetable medley
Crème brûlée
Lemon pie

*Station Attendant fee $175.00 each station, one attendant for every 75 guests.
Buffet minimum of 25 guests for a $125.00 fee will be applied.
Pricing is subject to 24% taxable service charge and 6% state tax.

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CONTINENTAL EXPRESS 18.00
Freshly brewed coffee, decaffeinated coffee, herbal teas
Assorted Pepsi soft drinks and bottled water
Orange juice
Assorted yogurt breakfast breads
Bagels with condiments

CONTINENTAL BREAKFAST 21.00
Freshly brewed coffee, decaffeinated coffee, herbal teas
Assorted Pepsi soft drinks and bottled water
Orange juice
Assorted yogurt breakfast breads
Bagels with condiments
Your choice of one cold enhancement

COLD ENHANCEMENTS 4.00
Diced seasonal fruit
Assorted cold cereals with milk
Cinnamon pecan granola, yogurt, berries
Hard-boiled eggs
Flavored yogurts
Banana, honey yogurt parfaits with granola

HOT ENHANCEMENTS 4.00
Oatmeal with raisins, brown sugar
Scrambled eggs with cheddar cheese
Ham and swiss cheese croissants
Vegetable and egg burrito, tomato salsa
Mini egg white frittata Florentine
Egg, ham and cheese burrito, tomato salsa
Cinnamon French toast, maple syrup
Biscuits and gravy
Crispy bacon and/or pork sausage
Turkey sausage
Chicken apple sausage

OTHER ENHANCEMENTS 6.00
Selection of cured meats and local cheeses
Smoked salmon display with condiments
Omelet station – made to order*
Waffle station – made to order*

BEVERAGE ENHANCEMENTS 4.00
Sparkling water
Assorted bottled fruit juices: orange, cranberry, tomato and apple

ALL-DAY PACKAGE 38.00 PER PERSON
Includes: Continental Breakfast, Mid-Morning, Mid-Afternoon breaks

CONTINENTAL BREAKFAST
Mid-morning refresh with one sweet or savory enhancement
Afternoon break with one sweet or savory enhancement

MID-MORNING BREAK 14.00 (based on 2-hour duration)
Coffee, decaffeinated coffee and herbal teas
Assorted Pepsi soft drinks and bottled water
Apples and bananas
Your choice of one sweet or savory enhancement

MID-AFTERNOON BREAK 17.00 (based on 2-hour duration)
Coffee, decaffeinated coffee and herbal teas
Assorted Pepsi soft drinks and bottled water
Your choice of one sweet enhancement

SWEET ENHANCEMENTS 4.00
Warm banana and caramelized walnut bar
Warm glazed cinnamon rolls
Assorted cookies
Assorted dessert bars
Cupcakes
Assorted yogurt breakfast breads
Assorted mini muffins
Raspberry and blueberry health bars
Cinnamon pecan granola, plain yogurt, berries
Assorted petits choux (caramel, vanilla, raspberry, lemon and pistachio)
Assorted cake pops
Assorted mini berry, plain, mocha and chocolate Cheesecake bites

SAVORY ENHANCEMENTS 4.00
Eggs, Canadian bacon, English muffin sandwich
Tortilla chips, salsa, guacamole and sour cream
Vegetables and ranch dip
Hummus and pita chips
Mixed nuts, trail mix and dried apricots
House-made potato chips and onion dip
Warm soft pretzels, melted cheese and mustard
Individual bags of chips and popcorn

BEVERAGE BREAK (pricing based on 2-hour duration)
COFFEE SERVICE 6.00
Coffee, decaffeinated coffee, herbal teas

COFFEE AND SOFT DRINKS SERVICE 9.00
Coffee, decaffeinated coffee, herbal teas
Assorted Pepsi soft drinks and bottled water

THEMED BREAKS
All themed breaks include, coffee, decaffeinated coffee, specialty teas, soft drinks and spring water.
Pricing based on 2-hour duration.

COOKIE MADNESS 17.00
Oatmeal raisin, caramel, and sweet and salty cookies
Warm chocolate chunk cookies
Assorted biscotti

HEALTH NUT 17.00 (only includes diet sodas)
Hummus, celery and carrot sticks
Peanut butter, celery and apple
Seasonal sliced fruit
Raspberry and blueberry health bars
Mixed nuts

UPGRADE your "All-Day Package" break with any of these themed breaks for only half the price.
Pricing is subject to 24% taxable service charge and 6% state tax.

* $175.00 attendant fee required.
Pricing is subject to 24% taxable service charge and 6% state tax.
PRE-MADE SANDWICH BUFFET 38.00 PER PERSON
Includes homemade potato chips, coffee, decaffeinated coffee, hot tea and iced tea.

SALADS choose 2
Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings
Caesar salad
Spinach, strawberry, almond and goat cheese salad, red wine vinaigrette
Yukon Gold potato salad
Brown rice and kidney bean
tortellini pasta salad
Mozzarella, basil and tomato salad
Quinoa, raisin, sweet potato and kale salad with olive oil
Bulgur wheat, tomato, parsley, and onion salad, lemon vinaigrette
Tomato, cucumber and olive salad, lemon vinaigrette
Bowtie pasta, sundried tomato and basil pesto salad

SANDWICHES choose 3
Ham and gruyère cheese on plain baguette
Roasted turkey club wrap
Roast beef and cheddar cheese on ciabatta bread
Grilled vegetables and hummus wrap
Chicken salad on croissant
Egg salad sandwich, whole grain bread, bibb lettuce

DESSERTS choose 2
Assorted cookies
Lemon bars
Cupcakes
Crème brûlée
Black forest cheesecake squares
Carrot cake squares
Red velvet squares
Toffee crunch blondie bars
Coconut cake
German chocolate cake
Chocolate cake

HOT SANDWICH ENHANCEMENTS* 4.00
Cuban panini sandwich
Grilled cheese panini
Grilled barbecue chicken, cheddar cheese on baguette
Roast beef, caramelized onions and Dijon mustard on baguette

BOX LUNCH 29.00
All box lunches include:
Whole fruit, bag of chips, chocolate chip cookie and Pepsi soft drink or bottled water

SANDWICHES choose 1
Roast beef and cheddar on brioche bread
Ham and swiss on sub roll
Turkey and provolone on multigrain bread
Grilled chicken and cheddar on brioche
Grilled vegetable wrap in spinach tortilla
Any of the listed sandwiches can be made with gluten-free bread/wrap

ADD-ONS
Side Caesar salad 4.00
Side pesto pasta salad 4.00
Side potato salad 4.00
Mixed fruit cup 4.00

*Add $15.00 attendant fee with panini press.
For functions under 50 people, add $1.00 per person to the stated prices.
For functions under 25 people, a $45.00 banquet service charge will apply.
Pricing is subject to 24% taxable service charge and 6% state tax.
YOUR BUFFET, YOUR WAY
Two salads, two entrées, seasonal vegetables, one starch, rolls and two desserts  39.00
Three salads, three entrées, seasonal vegetables, one starch, rolls and three desserts  43.00

SALADS
Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings
Caesar salad
Spinach, strawberry, almond and goat cheese salad, red wine vinaigrette
Yukon Gold potato salad
Brown rice and kidney bean
Tortellini pasta salad
Mozzarella, basil and tomato salad
Quinoa, raisin, sweet potato and kale salad with olive oil
Bulgur wheat, tomato, parsley and onion salad
Tomato, cucumber and olive salad, lemon vinaigrette
Bowtie pasta, sundried tomato and basil pesto salad

STARCHES
Mashed potatoes
Roasted fingerling potatoes
Roasted quinoa with vegetables and raisins
Chef-crafted mac and cheese
Rice pilaf

ENTRÉES
Arctic char filet, lemon caper sauce
Pan-seared salmon filet, sautéed arugula and tomatoes
Grilled chicken breast, lemon oregano vinaigrette
Jerk spiced chicken breast, pineapple cilantro salsa
Roasted chicken breast, rosemary au jus
Mushroom ravioli, butter sauce, pecorino shaves
Rigatoni pasta, tomato, basil, goat cheese
Sliced flank steak, bordelaise sauce
Peruvian-style "lomo saltado" with beef strips, tomatoes, onions, potatoes

DESSERTS
Assorted cookies
Black forest cheesecake squares
Carrot cake squares
Red velvet squares
Toffee crunch blondie bars
Lemon bars
Cupcakes
Crème brûlée
Coconut cake
German chocolate cake
Chocolate cake

EASTERN SHORE BUFFET 46.00
Served with rolls and butter

SOUP
Maryland crab soup

SALADS
Field greens, carrots, cucumbers, cherry tomatoes, red wine vinaigrette and ranch dressing
Old Bay potato salad with corn kernels and green onions

ENTRÉES
Broiled crab cakes, tartar sauce
Your choice of grilled chicken breast, lemon oregano vinaigrette OR country-style fried chicken
Cheese ravioli, tomato vodka sauce

STARCH
Mac and cheese

VEGETABLE
Roasted seasonal squash medley

DESSERTS
Tiramisu

ITALIAN BUFFET 47.00

SOUP
Tomato Florentine soup

SALADS
Tomato and mozzarella salad
Caesar salad

ENTRÉES
Parmesan chicken, tomato basil sauce
Roasted filet of cod, lemon, olives and capers
Cheese ravioli, Alfredo sauce

STARCH
Rosemary potatoes

VEGETABLE
Zucchini medley

DESSERTS
Tiramisu

BEVERAGES
Coffee, decaffeinated coffee, hot tea and iced tea

HOT BUFFET LUNCH

For functions under 50 people, add $3.00 per person to the stated prices.
For functions under 25 people, a $45.00 banquet service charge will apply.
Pricing is subject to 24% taxable service charge and 6% state tax.
COLD DELI BUFFET 34.00
Includes:
Assorted sliced breads
Tomatoes, lettuce and pickles
Mayonnaise and Dijon mustard
Homemade potato chips
Coffee, decaffeinated coffee, hot tea and iced tea

SALADS choose 2
Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings
Caesar salad
Spinach, strawberry, almond and goat cheese salad, red wine vinaigrette
Yukon Gold potato salad
Tomato, cucumber and olive salad, red wine vinaigrette
Brown rice and kidney bean
Tortellini pasta salad
Mozzarella, basil and tomato salad
Bowtie pasta, sundried tomato and basil pesto salad
Quinoa, raisin, sweet potato and kale salad with olive oil

MEATS choose 3
Ham
Roasted turkey breast
Roast beef
Chilled shaved chicken breast
Chilled-grilled portobello mushroom available for vegetarian option

CHEESES choose 2
Cheddar
Provolone
Swiss
American
Pepper jack

DESSERTS choose 2
Assorted cookies
Lemon bars
Cupcakes
Crème brûlée
Black forest cheesecake squares
Carrot cake squares
Red velvet squares
Tofee crunch blondie bars
Coconut cake
German chocolate cake
Chocolate cake

PLATED LUNCH
Priced per person
Choose one starter, one side and one dessert
Rolls and butter
Coffee, decaffeinated coffee, hot tea and iced tea

STARTERS choose 2
Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings
Caesar salad with chilled romaine tossed in Caesar dressing, parmesan cheese and croutons
Spinach, strawberry, almond and goat cheese salad, red wine vinaigrette

ENTRÉES choose your sauce and protein
FISH
Grilled salmon fillet  37.00
Seared rock fish  39.00
Broiled jumbo lump crab cake  41.00
Choice of sauce: dill cream sauce, pineapple cilantro salsa or lemon-thyme butter sauce

CHICKEN
Pan-seared chicken breast  34.00
Grilled chicken breast  34.00
Choice of sauce: spinach and tomato compote, balsamic reduction or mustard cream sauce

BEEF
Bacon-wrapped meatloaf  33.00
(groups of 50 people or less)
Petite tender  36.00
Grilled flat-iron steak  36.00
Braised short ribs  40.00
Choice of sauce: mushroom demi, peppercorn cognac cream sauce or bordelaise sauce

VEGETARIAN
Sweet potato, quinoa and kale ravioli, tomato sauce (vegan/gluten-free)  30.00
Mushroom ravioli, tomato basil sauce (vegan)  30.00
Mushroom, corn, spinach medley  30.00
(vegan/gluten-free)

SIDES
Medley of roasted sweet potato, butternut squash, carrot and raisins
Roasted red and golden beets, carrots and yams
Quinoa, kale, sweet potato medley
Brussels sprouts, bacon and raisins
Yukon Gold potatoes, cipollini onions, asparagus, cherry tomatoes
Mashed potatoes and green beans

DESSERTS choose 2
Lemon cake, raspberry sauce
Chocolate cake
New York cheesecake, strawberry sauce
Carrot cake, caramel sauce
Chocolate flourless cake (gluten-free)
YOUR BUFFET, YOUR WAY
Two salads, one soup, two entrees, one vegetable, one starch, rolls and two desserts $52.00
Three salads, one soup, three entrees, one vegetable, one starch, rolls and three desserts $60.00
Both include coffee, decaffeinated coffee, hot tea and iced tea

SOUPS
Maryland crab soup
Minestrone
Tomato Florentine
Chicken gumbo

SALADS
Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings
Spinach salad with candied walnuts, oranges and goat cheese
Caesar salad
Grilled vegetable salad, balsamic vinaigrette
Fresh mozzarella, tomato and basil platter

STARCHES
Garlic mashed potatoes
Rice pilaf
Rosemary fingerling potatoes
Sweet potato purée
Chef-crafted mac and cheese

VEGETABLES
Roasted sweet potato, butternut squash, carrot and raisin medley
Roasted red and golden beets, carrots and yams
Roasted cauliflower, apricots, potatoes and curry
Green beans, roasted peppers
Ratatouille
Brussels sprouts, bacon and raisins

ENTRÉES
Mushroom ravioli, butter sauce, pecorino cheese
Rigatoni pasta, tomato, basil, goat cheese and pine nuts
Pan-seared chicken breast, whole grain mustard reduction
Grilled chicken oregano, lemon-thyme beurre blanc
Pecan crusted chicken breast, marsala sauce
Roasted cod filet, olives, rosemary and lemon compote
Pan-seared salmon filet, sautéed arugula and tomatoes
Sliced roasted pork tenderloin, Dijon mustard sauce
Sliced pepper crusted tenderloin of beef, mushroom demi-bordelaise sauce
Sliced grilled flank steak, shallot demi sauce
Braised boneless short ribs, au jus

DESSERTS
Tiramisu
Crème brûlée
Chocolate crunch bar
Chocolate pots de crème
Opera cake
Black forest cheesecake squares
Carrot cake squares
Red velvet squares
Assorted mini pastries
Coconut cake
German chocolate cake
Chocolate cake

FOR FUNCTIONS UNDER 50 PEOPLE, ADD $3.00 PER PERSON TO THE STATED PRICES.

FOR FUNCTIONS UNDER 25 PEOPLE, A $45.00 BANQUET SERVICE CHARGE WILL APPLY.

PRICING IS SUBJECT TO 24% TAXABLE SERVICE CHARGE AND 6% STATE TAX.
**PLATED DINNERS**

Priced per person
Choice of one starter, one side, one dessert, bread service, coffee and tea service

**STARTERS** choose 1

- Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings
- Caesar salad with chilled romaine tossed in Caesar dressing, parmesan cheese and croutons
- Beet salad with goat cheese, arugula, candied walnuts and sherry vinaigrette
- Bibb lettuce wedge with bacon, blue cheese, tomato and bread shard

**ENTRÉES** choose your sauce and protein

**FISH**
- Grilled salmon filet 47.00
- Roasted rock fish 52.00
- Broiled jumbo lump crab cakes 55.00
  - Sauces: lemon-thyme butter sauce, tomato-caper relish or sunchokes-leeks coulis

**CHICKEN**
- Pan-seared chicken breast 47.00
- Grilled chicken breast 47.00
  - Choice of sauce: white wine and tomato-spinach reduction, balsamic-red wine reduction or mustard cream sauce

**BEEF**
- Sliced petite tender 49.00
- Braised short ribs 49.00
- Grilled filet mignon 58.00
  - Choice of sauce: mushroom demi, peppercorn, cognac cream sauce or bordelaise sauce

**VEGETARIAN**

- Sweet potato, quinoa and kale ravioli, tomato sauce (vegan/gluten-free) 32.00
- Mushroom ravioli, tomato basil sauce (vegan) 31.00
- Mushroom, corn, spinach medley 31.00 (vegan/gluten-free)

**DUET ENTRÉES**

- Grilled filet mignon and crab cake, cognac cream sauce 62.00
- Pan-seared chicken and roasted salmon filet, lemon caper beurre blanc 54.00
- Sliced petite tender and roasted corn, bordelaise sauce 58.00

**SIDES**

- Medley of roasted sweet potato, butternut squash, carrot and raisins
- Roasted red and golden beets, carrots and yams
- Quinoa, kale, sweet potato medley
- Brussels sprouts, bacon and raisins
- Yukon Gold potatoes, cipollini onions, asparagus, cherry tomatoes
- Mashed potatoes and green beans
- Rosemary fingerling potatoes, asparagus and Malibu carrots

**DESSERTS**

- Lemon cake
- Chocolate cake
- Chocolate hazelnut polenta torte (gluten-free)
- Granny’s apple crumb cake (vegan)
- Raspberry cheesecake

**PLATED DINNERS AND RECEPTIONS**

Priced per piece/Order in increments of 25

**VEGETARIAN 4.00**

- Samosas
- Roasted root vegetable skewer
- Breaded artichoke and boursin cheese bites
- Cranberry-gorgonzola tart (contains walnuts)
- Spinach artichoke tart
- Gruyère and leek tart
- Asparagus risotto ball
- Manchego quince tart
- Truffled mac and cheese poppers

**SEAFOOD 5.00**

- Malibu coconut shrimp
- Shrimp tempura
- Lobster Newburg tart
- BBQ scallops wrapped in bacon
- Mini crab cake

**BEET, CHICKEN & PORK 5.00**

- Buffalo chicken spring roll
- Chicken and lemongrass pot sticker
- Chicken sesame skewer
- Chicken cashew spring roll
- Peking duck spring roll
- Chipotle beef in blue corn dough
- Braised short rib pot pie
- Beef short rib wrapped in bacon
- Beef tenderloin, bacon, gorgonzola skewer

**SWEET 4.50**

- Mini cheesecake assortment
- Chocolate truffles
- Bananas foster ravioli, toasted walnuts
- Macaroon assortment
- Mini cupcakes
**RECEPTION DISPLAYS**

**PRICING**

Pricing is subject to 24% taxable service charge and 6% state tax.

**RECEPTION STATIONS**

**CARVING BOARD**

_300.00 EACH _

* Serves 30-40 people each

- House-roasted breast of turkey, mini egg buns, cranberry sauce and gravy
- Peppercorn-crusted New York strip loin, mini egg buns, horseradish sauce, Dijon mustard
- Bone-in honey ham, buttermilk biscuits, applesauce
- Roasted salmon filet, lemon-thyme cream sauce, sliced crusty baguette

**TOSTADA STATION**

_14.00_

- Beef carnitas, pulled pork, pulled chicken on crispy corn tortillas, refried beans, pickled onions, queso fresco, cilantro, lime wedges

**MINI SLIDERS STATION**

_17.00_

- Cheeseburgers, crab cakes and BBQ pulled pork sliders
- Ketchup, mustard, tartar sauce
- Coleslaw and homemade potato chips

**PASTA STATION**

_19.00_

- Rigatoni pasta, Italian sausage, mushrooms, tomato basil sauce
- Cheese tortellini, Alfredo sauce and chicken
- Bowtie pasta, garlic, artichokes, spinach, tomato and pesto
- Served with garlic bread and shredded parmesan cheese

**PANINI STATION**

_15.00_ (choose 2 sandwiches)

- Chicken panini with roasted red peppers and lemon pepper mayo
- Grilled cheese panini, tomato fondue
- French dip panini, au jus
- served with homemade potato chips

**SWEET FINALE**

_16.00_

- A combination of mini chocolate and vanilla cupcakes
- Macaroons
- Chocolate-covered cheesecake drops
- Mini French pastries
- Coffee, decaffeinated coffee and herbal teas served with whipped cream, chocolate shavings, cinnamon sticks and cubed sugar

**CONTINENTAL BREAKFAST**

_18.00_

- Diced and whole seasonal fruit
- Whole grain bagels, low-fat cream cheese, peanut butter, reduced sugar jellies
- Coffee, decaffeinated coffee, herbal teas fruit juices

**COLD ENHANCEMENTS**

_4.00_

- Cinnamon-pecan granola, Greek yogurt, berries
- Hard-boiled eggs
- Assorted flavored yogurts, Activia and Greek yogurt

**HOT ENHANCEMENTS**

_5.00_

- Oatmeal with raisins, brown sugar, bananas and strawberries
- Crunchy French toast, strawberries, bananas _[a low-cholesterol option]_
- Scrambled egg whites
- Mini egg white frittata Florentine

**YOUR COFFEE BREAK, YOUR WAY**

_13.00_

- Your choice of one savory option, one sweet option, and two beverages
- Any additional add-ons  3.00 each

**SAVORY OPTIONS**

- Natural almonds
- Vegetables and garbanzo-basil dip
- Hummus, soft pita, celery
- Cheese display, fresh fruit

**SWEET OPTIONS**

- Granola parfait with berries
- House-made energy bars with chia seeds
- Whole fresh fruit and dried fruit
- Granola and protein bars

**BEVERAGES**

- Very berry smoothies
- “0 calorie” flavored waters
- Diet sodas, coffee, decaffeinated coffee, herbal teas

**PLATED LUNCH AND DINNER OPTIONS**

**COLD PLATED**

- Cobb salad (carb-conscious selection)– romaine lettuce, grilled chicken, blue cheese, tomatoes, avocado, bacon, egg, choice of dressing
- 19.00
- Greek salad with grilled chicken, fresh lemon juice, olive oil
- 19.00

**HOT PLATED**

- All entrées include garden salad with low-fat vinaigrette, hummus and vegetable crudité, dessert, and coffee and tea service

**ENTRÉES**

- Grilled lemon chicken paillade, arugula salad, blistered tomatoes
- 36.00
- Whole grain pasta with spinach, tomatoes, portobello mushrooms
- 26.00
- Poached salmon filet, broccoli and asparagus, lemon vinaigrette
- 36.00

**DESSERTS**

- Fresh berries
- Greek yogurt and honey parfait
- Fruit plate

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*Attendant required at $175.00 each.

*Pricing is subject to 24% taxable service charge and 6% state tax.
### Bar Package

#### Top-Self Open Bar
- **Priced per person**
  - One hour: $19.00
  - Two hours: $26.00
  - Three hours: $34.00
  - Four hours: $42.00
  - Five hours: $50.00

**Top-Self Bar Includes**
- **Premium Liquor**
  - Beefeater Gin, Cruzan Aged Light Rum, Jim Beam White Label Bourbon, Hennessy V.S.O.P Privilège Cognac, Bombay Sapphire Gin, Patrón Silver Tequila, Grey Goose Vodka, Crown Royal Whisky, Johnnie Walker Black Label Scotch, Bacardi Superior Rum, Jack Daniel’s Tennessee Whiskey, Knob Creek Bourbon
- **Wine**
  - Magnolia Grove by Chateau St. Jean: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Rosé
- **Domestic Beer**
  - Blue Moon, Miller Lite
- **Regional/Craft**
  - Samuel Adams Boston Lager, Heavy Seas Double Cannon IPA, Flying Dog Pale Ale
- **Imported Beer**
  - Corona Extra, Heineken, Stella Artois
- **Non-Alcoholic**
  - O’Douls, Assorted Pepsi Soft Drinks, Water and Juices

#### Luxury Open Bar
- **Priced per person**
  - One hour: $23.00
  - Two hours: $32.00
  - Three hours: $41.00
  - Four hours: $50.00
  - Five hours: $59.00

**Luxury Bar Includes**
- **Top-Shelf Liquor**
  - Hennessy V.S.O.P Privilège Cognac, Bombay Sapphire Gin, Patrón Silver Tequila, Grey Goose Vodka, Crown Royal Whisky, Johnnie Walker Black Label Scotch, Bacardi Superior Rum, Jack Daniel’s Tennessee Whiskey, Knob Creek Bourbon
- **Wine**
  - Magnolia Grove by Chateau St. Jean: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Rosé
- **Domestic Beer**
  - Blue Moon, Miller Lite
- **Regional/Craft**
  - Samuel Adams Boston Lager, Heavy Seas Double Cannon IPA, Flying Dog Pale Ale
- **Imported Beer**
  - Corona Extra, Heineken, Stella Artois
- **Non-Alcoholic**
  - O’Douls, Assorted Pepsi Soft Drinks, Water and Juices

#### Top-Self Host Bar
- **Priced per person**
  - One hour: $23.00
  - Two hours: $32.00
  - Three hours: $41.00
  - Four hours: $50.00
  - Five hours: $59.00

**Luxury Host Bar Includes**
- **Top-Shelf Liquor**
  - Hennessy V.S.O.P Privilège Cognac, Bombay Sapphire Gin, Patrón Silver Tequila, Grey Goose Vodka, Crown Royal Whisky, Johnnie Walker Black Label Scotch, Bacardi Superior Rum, Jack Daniel’s Tennessee Whiskey, Knob Creek Bourbon
- **Wine**
  - Magnolia Grove by Chateau St. Jean: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Rosé
- **Domestic Beer**
  - Blue Moon, Miller Lite
- **Regional/Craft**
  - Samuel Adams Boston Lager, Heavy Seas Double Cannon IPA, Flying Dog Pale Ale
- **Imported Beer**
  - Corona Extra, Heineken, Stella Artois
- **Non-Alcoholic**
  - O’Douls, Assorted Pepsi Soft Drinks, Water and Juices

### BEER & WINE BAR
- **Priced per person**
  - One Hour: $17.00
  - Two Hours: $24.00
  - Three Hours: $32.00
  - Four Hours: $40.00
  - Five Hours: $48.00

**Domestic Beer**
- Blue Moon, Miller Lite

**Regional/Craft**
- Samuel Adams Boston Lager, Heavy Seas Double Cannon IPA, Flying Dog Pale Ale

**Imported Beer**
- Corona Extra, Heineken, Stella Artois

**Non-Alcoholic**
- O’Douls

**Wine**
- Magnolia Grove by Chateau St. Jean: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Rosé

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**Pricing is subject to 24% taxable service charge and 9% state tax.**

Please note, cocktails are considered one ounce of alcohol per drink. 
Prices based on consumption per orbit. 
Bartender Fee: $150.00 per bartender. One bartender is recommended per 75 guests. 
Cash bar prices include tax & service charge. 
Pricing is subject to 24% taxable service charge and 9% state tax.
**WINE BY THE BOTTLE**

**RED WINE** price per bottle

- Magnolia Grove by Chateau St. Jean Magnolia Grove Cabernet Sauvignon, California 39.00
- Columbia Crest “H3” Cabernet Sauvignon, Horse Heaven Hills 43.00
- Avalon Cabernet Sauvignon, California 48.00
- Estancia Cabernet Sauvignon, Paso Robles, California 56.00
- Magnolia Grove by Chateau St. Jean Merlot, California 39.00
- J. Lohr Estates “Los Osos” Merlot, Paso Robles 58.00
- Line 39 Pinot Noir, California 42.00
- Mohua Pinot Noir, Central Otago 58.00
- Eoth Pinot Noir, Oregon 64.00
- Alamos Malbec, Mendoza 44.00

**WHITE WINE** price per bottle

- Magnolia Grove by Chateau St. Jean Magnolia Chardonnay, California 39.00
- J. Lohr Estates “Rivertowne” Chardonnay, Arroyo, Monterey 43.00
- Magnolia Grove by Chateau St. Jean Chardonnay, North Coast, California 48.00
- Meomi Chardonnay, Monterey, Sonoma, Santa Barbara, California 56.00
- Magnolia Grove by Chateau St. Jean Magnolia Pinot Grigio, California 39.00
- Casa Smith Pinot Grigio “vino,” Ancient Lakes, Washington 52.00
- Kenwood Vineyards Sauvignon Blanc, Sonoma County, California 47.00
- Brancott Sauvignon Blanc, Marlborough, New Zealand 44.00
- Chateau Ste. Michelle Riesling, Columbia Valley 40.00
- Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand 52.00

**ROSE AND SPARKLING WINE** price per bottle

- Magnolia Grove by Chateau St. Jean Magnolia Rosé, California 39.00
- LaMarca Extra Dry Prosecco, Veneto 55.00
- Segura Viudas Brut, Cava “Aria,” Catalonia, Spain 50.00

**KOSHER RED WINE** price per bottle

- Barkan Classic Merlot 40.00
- Yarden MT Herman Red 47.00
- Barkan Cabernet 40.00

**KOSHER WHITE WINE** price per bottle

- Carmel Moscato Di Carmel 40.00
- Yarden MT Herman White 47.00
- Barkan Chardonnay 40.00

**GENERAL INFORMATION**

**GUARANTEES ON ALL FOOD AND BEVERAGES:** We need your assurance on the scheduled time and number of guests. Confirmation of your guest list and number of guests at least 3 business days in advance. This will be considered your guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

**PAYMENT ARRANGEMENTS:** Cash, Check and Credit Card Payments: All functions must be paid for 30 business days in advance of event date unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for with the following credit cards: American Express, Diners Club, MasterCard or Visa. Credit cards may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required. Billing. If paying by personal check, then the check must be made payable to the hotel in advance of event date. If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 30 days are and one (1.5%) per month of the unpaid balances, which is an annual percentage of 18%.

**CANCELLATION POLICY:** If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is 100 percent of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is canceled less than 30 days from the event date.

**CONFIRMATION OF SETUP REQUIREMENTS:** Final menus, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. Unless otherwise stated in the Banquet Event Order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease or increase, or when the hotel deems it necessary.

**TAX AND SERVICE CHARGE:** All food, beverage, room rental and audiovisual equipment prices are subject to a 24% taxable hotel service charge. All charges, including food, beverage, audiovisual equipment and hotel services, are subject to applicable Maryland State Sales Tax.

**TAX-EXEMPT STATUS:** The state of Maryland requires a completed tax-exemption form from the tax-exempt organization prior to their arrival. If this form is not received and verified before the arrival of the organization, the hotel will not be able to issue the tax-exempt rate. The organization must be a qualified 501(c)(3) organization and must provide a valid tax-exemption number. The organization must also provide a letter from their designated tax-exempt organization confirming their tax-exempt status.

**FOOD AND BEVERAGE FROM OUTSIDE OF THE HOTEL:** All food and beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The hotel reserves the right to refuse food or beverage that is brought into the hotel in violation of this policy and prior to all agreements with the Catering Department.

**ENTERTAINMENT AND NOISE:** Meeting Rooms: due to the proximity of the balconies to the guest rooms, the hotel will not accept noise complaints. Ballrooms: due to the proximity of the ballroom, most types of entertainment may cause noise complaints. Music must be kept, at an acceptable level as determined by the Manager on duty. In the event that additional security is deemed necessary to protect the hotel as a result of an event, arrangements will be made by the hotel and charged to the organization or guest.

**ALCOHOL AND MINORS:** The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Maryland State Beverage Control. The organization understands and agrees to abide by this policy and to uphold the laws of the state of Maryland.

**CONDITIONS OF AGREEMENT:** The organization agrees to begin the function at its scheduled time and the hotel and guests and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the hotel for any overtime wage payments, other expenses, or damages incurred by the hotel because of the organization or its attendees. Failure to comply with hotel regulations. In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing the agreement for such entity represents to the hotel that he/she has full authority to sign such contract and, in the event that he/she is not authorized, that he/she will be personally liable for the fulfillment of this contract.

**QUEST RESPONSIBILITY:** The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organizations assume liability for charges (labor, storage, etc.) incurred as a result of materials (i.e., literature, audiovisual and equipment, books, etc.) being shipped to the hotel.

**SIGNS/DISPLAYS/DECORATIONS:** All signs, displays or decorations proposed by the client are subject to the hotel’s approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior hotel approval. Flamable substances are not permitted in the building or anywhere on the hotel premises. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior hotel approval.

**LAVOR CHARGES:** Resetting of meeting rooms from previously agreed-upon setups per your Banquet Event Order(s) may result in additional cost to the group in the form of meeting room rental.

**MATERIALS SENT TO THE HOTEL:** Due to the layout of the hotel, it is not possible to store display materials and/or show materials. In the event that materials need to be shipped to the hotel in advance of your function, please follow the instructions below:

- The hotel must be notified in advance that materials are being sent.
- The hotel must be informed of the quantity, arrival date and shipping address at least 3 business days in advance.
- Each request must be labeled with name and date of function and Caterer or Convention Service Manager responsible for that event. Groups must make arrangements to ship their materials out of the hotel. The guest or organization is responsible for labeling boxes and making shipping and billing arrangements with their chosen shipping company. The hotel will store properly sealed and labeled materials for up to 2 days following the function.

**SECURITY:** Routine security services are provided by the hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits or merchandise, or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of an event, arrangements will be made by the hotel and charged to the organization or guest.