



Weddings
AT EMBASSY SUITES HOTELS™



Baltimore North – Hunt Valley
Wedding Reception Menus



The Embassy Suites Baltimore-North/Hunt Valley would like to extend our congratulations on your engagement and upcoming wedding. What an exciting time for you and your families as you plan one of the most anticipated events of your lives! Our packages have been developed to help you make these plans as easy as possible.

Wedding Amenities

- ♡ Experienced, Wedding Professional To Assist You in Planning your "Big Day"*
- ♡ Bridal Hostess Dedicated Solely to You and Your Bridal Party for the Duration of Your Reception*
- ♡ Complimentary Wedding Site*
- ♡ Private Cocktail Reception for You and your Bridal Party upon arrival*
- ♡ 1 Hour Cocktail Reception for your Guests*
- ♡ Champagne or Sparkling Champagne Toast*
- ♡ Complete Open Bar*
- ♡ Tables, Chairs, China, Glassware, Silverware*
- ♡ Floor Length Linens black or white*
- ♡ Black or White Napkins*
- ♡ 3 Flickering Votives with Mirror Centerpiece per Table*
- ♡ Head Table or Sweetheart Table, Gift Table, Place Card Table, and Cake Table*
- ♡ Elegant Cherry Finish Dance Floor*
- ♡ Complimentary Cake Cutting Service*
- ♡ Specialized Menus for Children & Vegetarians or Special Dietary Needs*
- ♡ Discounted Room Rates for Out-of-Town Guests*
- ♡ Complimentary Parking*
- ♡ Complimentary Overnight Stay in one of our two-room suites for the Bride and Groom the night of the Reception complete with a bottle of champagne and chocolate covered strawberries.*

Our staff is looking forward to your visit and we thank you for your interest in hosting your wedding reception with us. We pride ourselves in exceeding all expectations in making your wedding the most memorable event ever.

The Classic Silver Package

Four Hour Open Brand Name Bar & a Champagne Toast for All Guests

Hors d'oeuvre Hour

Sliced Fresh Fruit & Cheese Display accompanied by French Bread and Gourmet Crackers

Choice of 2 Hand Passed Hors d'oeuvres

Salad

(Select One)

Garden Green Salad with Tomatoes, Cucumber, Shredded Cheese, Croutons, and your choice of two Dressings

BLT Salad-Crisp Hearts of Romaine Tossed with Apple wood Smoked Bacon, Vine Ripened Tomatoes, and Creamy Ranch Dressing

Classic Caesar Salad-Fresh Hearts of Romaine tossed with Caesar dressing and topped with Garlic Croutons and Parmesan Cheese

Entrées

(Select Two)

Additional entrées add \$5.00 per guest

Chicken Marsala ~ Sautéed Chicken Breast in a savory sauce of Mushroom, Garlic, and Marsala wine

Chef's Catch of the Day ~ Selection of Seasonal Fish grilled to perfection

Pork Tenderloin ~ Marinated and grilled to perfection and topped with a Pineapple Salsa

Chicken Picatta ~ Traditional Piccata style with White Wine, Lemon and Capers

Pasta Primavera ~ Penne Pasta tossed with a Parmesan Cream, Bell Peppers, Asparagus tips, Mushrooms, and Zucchini

Accompaniments

(Select One)

Wild Rice Pilaf, Fingerling Potatoes,
Garlic Whipped Potatoes, Potatoes Dauphinoise, Truffle Risotto, Couscous, or Herb Orzo

*Includes Chef's Selection of Seasonal Vegetables and Warm Dinner Rolls

Coffee Station

\$70.95 per Guest ~ 100 Guest Minimum

**All prices subject to a 21% service charge and appropriate Maryland Sales Tax*

The Traditional Gold Package

Four Hour Open Brand Name Bar & a Champagne Toast for All Guests

Hors d'oeuvre Hour

Sliced Fresh Fruit & Cheese Display accompanied by French Bread and Gourmet Crackers

Choice of 3 Hand Passed Hors d'oeuvres

Salad

(Select One)

Garden Green Salad with Tomatoes, Croutons, and your choice of two Dressings

BLT Salad-Crisp Hearts of Romaine Tossed with Apple wood Smoked Bacon, Vine Ripened Tomatoes, and Creamy Ranch Dressing

Hunt Valley Salad- Mixed Greens are topped with Walnuts, Dried Cranberries, and Crumbled Blue Cheese served with Vinaigrette

Traditional Greek Salad with Tomatoes, Feta, Red Onion and Cucumbers served with House Dressing

Classic Caesar Salad-Fresh Hearts of Romaine tossed with Caesar dressing and topped with Garlic Croutons and Parmesan Cheese

Entrées

(Select Two)

Additional entrée add \$5.00 per guest

Top Sirloin ~ Seasoned with Black Peppercorn and Topped with Mushrooms

Chicken Chesapeake ~ Seared Chicken topped with Crabmeat and Finished with an Imperial Sauce

Herb Roasted Salmon ~ Served with a Brandy Grain Mustard Sauce

Grilled Mahi Mahi ~ Served with a Mandarin Orange and Kiwi Salsa

Lobster Ravioli ~ Tossed with Spinach, Goat Cheese, and Roasted Tomato Saffron Sauce

Chicken Saltimbocca ~ Stuffed with Provolone & Prosciutto Ham

Grilled Vegetable Short Stack – Stacked tower of Portabella Mushrooms, Roasted Red, and Yellow Peppers, Grilled Onions, Zucchini, and Squash over a bed of Risotto

Accompaniments

(Select One)

Wild Rice Pilaf, Fingerling Potatoes,
Garlic Whipped Potatoes, Potatoes Dauphinoise, Truffle Risotto, Couscous, or Herb Orzo

*Includes Chef's Seasonal Vegetables and Warm Dinner Rolls

Coffee Station

\$84.95 per Guest ~ 100 Guest Minimum

**All prices subject to a 21% service charge and appropriate Maryland Sales Tax*

The Elegant Diamond Package

Four Hour Premium Brand Name Bar & a Champagne Toast for All Guests

Hors d'oeuvre Hour

Sliced Fresh Fruit & Cheese Display accompanied by French Bread and Gourmet Crackers

Choice of 3 Hot Hors d'oeuvres

Salad

(Select One)

Garden Green Salad with Tomatoes, Croutons, and your choice of two Dressings

BLT Salad-Crisp Hearts of Romaine Tossed with Apple wood Smoked Bacon, Vine Ripened Tomatoes, and Creamy Ranch Dressing

Hunt Valley Salad- Mixed Greens are topped with Walnuts, Dried Cranberries, and Crumbled Blue Cheese served with Vinaigrette

Traditional Greek Salad with Tomatoes, Feta, Red Onion and Cucumbers served with House Dressing

Classic Caesar Salad-Fresh Hearts of Romaine tossed with Caesar dressing and topped with Garlic Croutons and Parmesan Cheese

Seated Appetizer

(Select One)

Entrées

(Select Two)

Additional entrée add \$10.00 per guest

Twin Lump Crab Cakes ~ 4 oz. Crab Cake served with Remoulade Sauce

Filet Mignon ~ Center Cut Petite Filet Sautéed and accented with a Cabernet Demi Glace

Chicken Oscar ~ Pan Seared Chicken Breast topped with Fresh Asparagus, Crab, and Hollandaise Sauce

Herb Roasted Halibut ~ Encrusted with Salmon Mousse

Grilled Vegetable Short Stack – Stacked tower of Portabella Mushrooms, Roasted Red, and Yellow Peppers, Grilled Onions, Zucchini, and Squash over a bed of Risotto

Surf and Turf ~ Petite Filet with a Petite Crab Cake

Filet and Shrimp~ Petite Filet of Beef served with a skewer of succulent Grilled Shrimp

Chicken and Salmon~ Grilled Chicken Breast topped with a Pineapple Salsa, served with Salmon in a Teriyaki Glaze

Filet and Chicken~ Filet of Beef and Béarnaise Sauce served with a grilled Chicken Breast topped with Lump Crab Meat

Accompaniments

(Select One)

Wild Rice Pilaf, Fingerling Potatoes,
Garlic Whipped Potatoes, Potatoes Dauphinoise, Truffle Risotto, Couscous, or Herb Orzo

*Includes Chef's Seasonal Vegetables and Warm Dinner Rolls

Coffee Station

\$95.95 per Guest ~ 100 Guest Minimum

\$105.95 Duet Plates per Guest ~ 100 Guest Minimum

**All prices subject to a 21% service charge and appropriate Maryland Sales Tax*

The Silver Buffet Package

Four Hour Open Brand Name Bar & a Champagne Toast for All Guests

Hors d'oeuvre Hour

Sliced Fresh Fruit & Cheese Display accompanied by French Bread and Gourmet Crackers

Choice of 2 Hot Hors d'oeuvres

Salad

(Select One)

Garden Green Salad with Tomatoes, Croutons, and your choice of two Dressings

BLT Salad-Crisp Hearts of Romaine Tossed with Apple wood Smoked Bacon, Vine Ripened Tomatoes, and Creamy Ranch Dressing

Classic Caesar Salad-Fresh Hearts of Romaine tossed with Caesar dressing and topped with Garlic Croutons and Parmesan Cheese

Entrées

(Select Two or Three)

Chicken Marsala ~ Sautéed Chicken Breast in a savory sauce of Mushroom, Garlic, and Marsala wine

Sliced Roasted Beef ~ Oven Roasted with Au'jus

Pork Loin ~ Marinated and grilled to perfection and topped with a Pineapple Salsa

Chef's Catch of the Day ~ Selection of Seasonal Fish grilled to perfection

Chicken Picatta ~Traditional Piccata style with White Wine, Lemon and Capers

Pasta Primavera ~Penne Pasta tossed with a Parmesan Cream, Bell Peppers, Asparagus tips, Mushrooms, and Zucchini

Accompaniments

(Select One)

Wild Rice Pilaf, Fingerling Potatoes,
Garlic Whipped Potatoes, Potatoes Dauphinoise, Truffle Risotto, Couscous, or Herb Orzo

*Includes Chef's Seasonal Vegetable and Warm Dinner Rolls

Coffee Station

\$80.95 per Guest – Two Entrees

\$85.95 per Guest – Three Entrees

100 Guest Minimum

**All prices subject to a 21% service charge and appropriate Maryland Sales Tax*

The Gold Buffet Package

Four Hour Open Brand Name Bar & a Champagne Toast for All Guests

Hors d'oeuvre Hour

Sliced Fresh Fruit & Cheese Display accompanied by French Bread and Gourmet Crackers

Your choice of 3 hot Hors d'oeuvres

Salad

(Select Two)

Garden Green Salad with Tomatoes, Croutons, and your choice of two Dressings

BLT Salad-Crisp Hearts of Romaine Tossed with Apple wood Smoked Bacon, Vine Ripened Tomatoes, and Creamy Ranch Dressing

Hunt Valley Salad- Mixed Greens are topped with Walnuts, Dried Cranberries, and Crumbled Blue Cheese served with Vinaigrette

Traditional Greek Salad with Tomatoes, Feta, Red Onion and Cucumbers served with House Dressing

Classic Caesar Salad-Fresh Hearts of Romaine tossed with Caesar dressing and topped with Garlic Croutons and Parmesan Cheese

Entrées

(Select Two)

Additional entrée add \$5.00 per guest

Top Sirloin ~ Seasoned with Black Peppercorn and Topped with Mushrooms

Chicken Chesapeake ~ Seared Chicken topped with Crabmeat and Finished with an Imperial Sauce

Herb Roasted Salmon ~ Served with a Brandy Grain Mustard Sauce

Grilled Mahi Mahi ~ Served with a Mandarin Orange and Kiwi Salsa

Lobster Ravioli ~ Tossed with Spinach, Goat Cheese, and Roasted Tomato Saffron Sauce

Chicken Saltimbocca ~ Stuffed with Provolone & Prosciutto Ham

Grilled Vegetable Short Stack – Stacked tower of Portabella Mushrooms, Roasted Red, and Yellow Peppers, Grilled Onions, Zucchini, and Squash over a bed of Risotto

Accompaniments

(Select One)

Wild Rice Pilaf, Fingerling Potatoes,
Garlic Whipped Potatoes, Potatoes Dauphinoise, Truffle Risotto, Couscous, or Herb Orzo

*Includes Chef's Seasonal Vegetables and Warm Dinner Rolls

Coffee Station

\$89.95 per Guest ~ 100 Guest Minimum

**All prices subject to a 21% service charge and appropriate Maryland Sales Tax*

The Diamond Buffet Package

Four Hour Open Premium Brand Name Bar & a Champagne Toast for All Guests

Hors d'oeuvre Hour

Sliced Fresh Fruit & Cheese Display accompanied by French Bread and Gourmet Crackers

Your choice of 3 hot Hors d'oeuvres

Salad

(Select Two)

Garden Green Salad with Tomatoes, Croutons, and your choice of two Dressings

BLT Salad-Crisp Hearts of Romaine Tossed with Apple wood Smoked Bacon, Vine Ripened Tomatoes, and Creamy Ranch Dressing

Hunt Valley Salad- Mixed Greens are topped with Walnuts, Dried Cranberries, and Crumbled Blue Cheese served with Vinaigrette

Traditional Greek Salad with Tomatoes, Feta, Red Onion and Cucumbers served with House Dressing

Classic Caesar Salad-Fresh Hearts of Romaine tossed with Caesar dressing and topped with Garlic Croutons and Parmesan Cheese

Entrées

(Select Two)

Additional entrée add \$10.00 per guest

Twin Lump Crab Cakes ~ 4 oz. Crab Cakes served with Remoulade Sauce

Tenderloin of Beef ~ Served with a Béarnaise Sauce

Lobster Ravioli ~ Tossed with Spinach, Goat Cheese, and Roasted Tomato Saffron Sauce

Chicken Oscar ~ Pan Seared Chicken Breast topped with Fresh Asparagus, Crab, and Hollandaise Sauce

Herb Roasted Halibut ~ Encrusted with Salmon Mousse

Grilled Vegetable Short Stack – Stacked tower of Portabella Mushrooms, Roasted Red, and Yellow Peppers, Grilled Onions, Zucchini, and Squash over a bed of Risotto

Chef's Carving Station

(Select One)

Honey Glazed Ham or Roasted Breast of Turkey

Chef's Pasta Station.

Penne Pasta and Tri-color Tortellini served with Fresh Tomato Basil and Alfredo Sauces

Accompaniments

(Select Two)

Wild Rice Pilaf, Fingerling Potatoes,
Garlic Whipped Potatoes, Potatoes Dauphinoise, Truffle Risotto, Couscous, or Herb Orzo

*Includes Chef's Seasonal Vegetable and Warm Dinner Rolls

Coffee Station

\$109.95 per Guest ~ 100 Guest Minimum

**All prices subject to a 21% service charge and appropriate Maryland Sales Tax*

Around the World Wedding Reception Package

Four Hour Open Brand Name Bar & a Champagne Toast for All Guests

Hors d'oeuvre Hour

Sliced Fresh Fruit & Cheese Display accompanied by French Bread and Gourmet Crackers

Choice of 2 Hot Hors d'oeuvres

Soup Station*

(Select One)

Maryland Crab, Cream of Broccoli, Cream of Crab, Cream of Broccoli, Hearty Minestrone, or
New England Clam Chowder

Salad Station*

(Select Two)

Tossed Field Greens, Classic Caesar Salad with Garlic Croutons, Spinach Salad, Tomato and
Cucumber Salad, BLT Salad, or Pasta Salad

Pasta Station*

Choice of two Pastas ~ Fettuccine, Penne, Bow Tie, Tortellini, or Rotini

Choice of two Sauces ~ Fresh Tomato Basil, Alfredo Cream or Pesto

Carving Board Station*

(Select One)

Smoked Turkey, Cajun Turkey, Honey Glazed Ham, or Prime Rib
~Served with Garlic Whipped Potatoes and Gravy & Assorted Baked Bread

Chef's Station*

(Select One)

Stir Fry ~ Chicken, Beef, Oriental Vegetables with Fried and White Rice

Fajita Station ~ Chicken, Beef, Onions, Peppers, Tomatoes, Jalapenos, Guacamole, Sour Cream,
Salsa and Three Cheese Blend served with warm Flour Tortillas

Dessert Station*

Coffee Station

\$105.95 per Guest ~ 100 Guest Minimum

**All prices subject to a 21% service charge and appropriate Maryland Sales Tax*

Selection of Hors d'Oeuvres included in Packages

(Choose Hors d'Oeuvres based on Package)

Balsamic glazed Mozzarella and Tomato

Tomato Basil Bruschetta

Deep Fried Cheese Ravioli

Chicken Quesadillas

Petite Quiche Lorraine

Spanikopita

Chicken Teriyaki Skewers

Three Cheese Quesadilla

Chicken Tandoori with Spicy Yogurt Dip

Mini Coney Island Dogs

Scallops Wrapped in Bacon

Shrimp or Vegetable Spring Rolls

Mini Reubens

Mushroom, Spinach and Goat Cheese in Crispy Phyllo Cup

Mini Grilled Cheese Sandwiches

Italian Sausage wrapped in Pastry served with Marinara Dipping Sauce

Beef Wellington

Smoked Salmon Bruschetta

Stuffed Mushroom Caps with Crabmeat

Coconut Chicken

Petite Chicken Cordon Bleu

Sirloin Satays with Soy Ginger Dipping Sauce

Sesame Teriyaki Glazed Sirloin Kabobs

Brand Name Bar (Included in Four Hour Open Bar)

Liquor

Beefeater Gin, Smirnoff Vodka, Cruzan Rum, Seagram's 7, Jim Beam Bourbon,
Dewar's Scotch, Sauza Gold Tequila, Korbel Brandy, Amaretto

Wine

*House Choice Chardonnay, Cabernet Sauvignon, Merlot, and White Zinfandel

Domestic Beer (Select Two)

Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling Lager

Premium Beer (Select Two)

Heineken, Corona, Samuel Adams Boston Lager, Amstel Light

Premium Bar (Upgrade for \$6 per guest)

Liquor

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Johnny Walker Red Scotch, Jack Daniel's Whiskey,
Cuervo Gold Tequila, Crown Royal Canadian Whiskey, Korbel VSOP Brandy

Wine

*CK Mondavi Chardonnay, Cabernet Sauvignon, Merlot, and White Zinfandel

Domestic Beer (Select Two)

Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling Lager

Premium Beer (Select Two)

Heineken, Corona, Samuel Adams Boston Lager, Amstel Light

****Other options available, please consult your Event Planner for more details***

****All prices subject to a 21% service charge and appropriate Maryland Sales Tax***

To Enhance Your Reception

A' La Carte Hors d'Oeuvres

Cold Hors d'Oeuvres

(Pricing for 50 pieces)

Tomato Basil Bruschetta Tapenade	\$102
Belgian Endive with Blue Cheese and Strawberry	\$116
Mini Caesar Salad	\$122
Balsamic glazed mozzarella and tomato	\$122
Vegetable Kebabs	\$126
Shrimp Salad in a Phyllo Cup	\$142
Lobster Deviled Eggs	\$142
California Rolls	\$142
Chicken, Salad, Tuna Salad, Egg Salad, Cucumber, Turkey, Ham Finger Sandwiches **Choose Two**	\$142
Prosciutto with Mozzarella and Basil	\$152
Marinated Mushroom Caps Filled with Boursin Cheese	\$152
Rolled Roast Beef with Pumpernickel	\$152
Beef Carpaccio with Horseradish Spread	\$152
Crab Salad in a Phyllo Cup	\$162
Melon wrapped with Prosciutto	\$164
Grilled Pear and Goat Cheese Tarts	\$164
Cold Blackened Tuna	\$176
King Roll	\$176
Thai Beef Tenderloin on Crostini	\$176
Oysters on the Half Shell	\$182
Fresh Mozzarella and Tomato on Rosemary Stick	\$186
Smoked Salmon with Cream Cheese on Cocktail Rye	\$202
Jumbo Cocktail Shrimp with Cocktail and Remoulade Sauce	\$202

**All prices subject to a 21% service charge and appropriate Maryland Sales Tax*

Hot Hors d'Oeuvres

(Pricing for 50 pieces)

Three Cheese Quesadilla	\$102
Stuffed Mushrooms Florentine	\$102
Swedish Meatballs	\$102
Deep Fried Cheese Ravioli	\$126
Mini Coney Island Dogs	\$125
Chicken Tandoori with Spicy Yogurt Dip	\$126
Spanikopita	\$126
Pot Stickers	\$132
Sweet & Sour Meatballs	\$132
Shrimp or Vegetable Spring Rolls	\$136
Crispy Asparagus with Asiago Cheese	\$138
Vegetarian Tortilla Pinwheels	\$140
Chicken Tenders with Honey Mustard	\$142
Mini Reuben	\$142
Spicy Beef Empanada	\$142
Jumbo Wings	\$152
Petite Quiche Lorraine	\$152
Chicken Chop Sticks	\$152
Teriyaki Beef or Chicken Skewers	\$152
Cheeseburger Sliders with Onion Crystals	\$152
Miniature Calzones	\$162
Jalapeno Poppers	\$162
Pistachio Encrusted Chicken	\$162
Breaded Mozzarella Bites	\$162
Beef Wellington	\$164
Brie, Raspberries and Almonds in Phyllo	\$164
Tempura Shrimp	\$176
Scallop Wrapped in Bacon	\$176
Sausage Stuffed Mushroom Caps	\$186
Smoked Chicken Quesadillas	\$186
Sesame Chicken Satay with Spicy Peanut Dipping Sauce	\$186
Maryland Mini Crab Cakes with Remoulade	\$202
Petite Lamb Chops	\$216
Coconut Shrimp	\$246
Crab Stuffed Mushrooms Caps	\$246
Pistachio Encrusted Chicken	\$160
Teriyaki Beef or Chicken Skewers	\$150

**All prices subject to a 21% service charge and appropriate Maryland Sales Tax*

À La Carte Displays

FRESH FRUIT DISPLAY

Sliced Fresh Fruit and Melon, Served with Honey Cinnamon Dip

Medium Display \$205 ■ Serves 50 Guests

CRUDITÉS

Fresh Vegetables, Served with Ranch and Blue Cheese

Medium Display \$205 ■ Serves 50 Guests

ASSORTED CHEESE DISPLAY

An Array of Assorted Cheeses, Garnished with Fresh Seasonal Fruit

Gourmet Crackers and Sliced Fresh Bread

Medium Display \$305 ■ Serves 50 Guests

BLUEBERRY STUFFED BAKED BRIE

Whole Wheel of Brie, Wrapped in Puff Pastry Stuffed

with Fresh Blueberries, Served with French Bread

\$130 per Display ■ Serves 30 Guests

SMOKED SALMON DISPLAY

Smoked Norwegian Salmon with Red Onions, Hard Boiled Eggs, Capers,

Lemon Wedges and Cocktail Breads

\$230 per Display ■ Serves 25 Guests

ANTIPASTO DISPLAY

Prosciutto Ham, Supressata, Genoa Salami, Capicola, Mortadella Provolone
and Fresh Pesto Mozzarella, Rosemary and Garlic Marinated Imported Olives

Banana Peppers, Pepperoncini, Marinated Mushrooms

Artichoke Hearts and, Cherry Tomatoes, Gourmet Crackers and Sliced Italian Bread

Medium Display \$300 ■ Serves 50 Guests

Action Stations

CAESAR-TINI

Romaine Lettuce tossed with Reggiano Parmesan, Garlic Croutons, Cherry Tomatoes,
Onions, and Caesar Dressing served in a martini glass

\$7 per Person

WHIPPED POTATO MARTINI BAR

Yukon Gold Potatoes or Garlic Smashed Potatoes served with Blue Cheese Crumbles, Cheddar Cheese, Bacon Bits, Whipped Butter,
Green Onions, and Sour Cream

\$8 per Person

BAKED POTATO BAR

Baked Potatoes or Sweet Potatoes served with Blue Cheese Crumbles, Cheddar Cheese, Bacon Bits, Whipped Butter, Green Onions,
and Sour Cream

\$8 per Person

FAJITA STATION

Grilled Chicken or Beef served with Cheddar Cheese, Lettuce, Diced Tomatoes, Onions, Jalapenos, Guacamole, Salsa, Sour Cream,
Flour Tortillas, Tri-Colored Tortilla Chips and Nacho Cheese Dip

\$13 per Person

ITALIAN STATION

Choice of Two Pastas: Cheese Ravioli, Cheese Tortellini, Penne, Bowtie, or Fettuccine

Choice of Two Sauces: Creamy Alfredo, Marinara, or Pesto Sauce

Served with Garlic Bread and Parmesan Cheese

\$11 per Person

Asian Stir Fry Station

Szechwan Chicken Cashew Stir Fry

Asian Beef* with Pea Pods, Straw Mushrooms & Toasted Sesame Seeds

Thai Shrimp Curry with Julienne Vegetables and Coconut Curry Sauce

Served with Steamed Thai Jasmine Rice

\$15 per Person

**All prices subject to a 21% service charge and appropriate Maryland Sales Tax*

Carving Stations

Our Chef Carving Stations are designed to lend an added personal touch to your wedding.

GRILLED SEA SALT AND BLACK TENDERLOIN OF BEEF

Serves Approximately 25 Guests

Whole Beef Tenderloin Seasoned and Seared on the Grill

Served with Whipped Horseradish and Fresh Rolls

\$330 Each

TOP ROUND OF BEEF

Serves Approximately 50 Guests

Served with Whipped Horseradish and Fresh Rolls

\$255 Each

PRIME RIB OF BEEF

Serves Approximately 50 Guests

Served with Whipped Horseradish and Fresh Rolls

\$400 Each

ROASTED BREAST OF TURKEY

Serves Approximately 30 Guests

Served with Turkey Gravy and Fresh Rolls

\$200 Each

HONEY CURED BAKED HAM

Serves Approximately 50 Guests

Honey Glazed and Fresh Rolls

\$290 Each

HERB ROASTED PORK TENDERLOIN

Serves Approximately 30 Guests

Served with Stone Ground Mustard and Fresh Rolls

\$220 Each

**All prices subject to a 21% service charge and appropriate Maryland Sales Tax*

Decor Enhancements

Ice Sculptures

Chair Covers and Sashes

Chiavari Chairs

Specialty Table Linen

Lighting Package

Specialty China, Glassware, Silverware, and Charger Plates

Bar Enhancements

Tablesides Wine Service

Signature Drink

Cordial Bar

Martini Bar

Additional Hour of Open Bar

Dessert Enhancements

Chocolate Dipped Strawberries Added to Your Plated Wedding Cake

Assorted Cookies with Shot Glasses of Milk

Chocolate Fountain with Assorted Dippers

Dessert Shooters

Gourmet Coffee Service

Event Services & Catering Information

Menu Design

Our catering staff and Creative Culinary Team will be at your service to create a custom designed menu for your special occasion. All arrangement should be finalized at least thirty days in advance of your scheduled event date. Individual seating cards indicating each person's entrée choice must be provided, by the group, for each individual guest. The specific count for each entrée choice must be confirmed to the catering office 14 business days prior to the event. Embassy Suites does not permit any food or beverage to be brought into the hotel banquet areas by the patron or guests thereof, at any time, nor may food leave the premises. A service charge of 21% and State Tax of 6% is not included in the menu prices. Menu prices are subject to an increase not to exceed 5% per year, without notice prior to actual contract signing.

Deposit/Payment

Full payment is required (7) days prior to event. All advance deposits or payments are non-refundable.

Social Events

To secure space the hotel requires an initial non-refundable deposit of \$500.00 and a signed contract. The hotel requires a valid credit card authorization form on file to cover any additional charges over and above the guarantee amount. Acceptable forms of payment for deposits include personal check, certified bank check, cash or credit card. Acceptable forms of payment for the remaining balance due seven (7) days prior to event include certified bank check, cash or credit card.

Initial deposit to make Definite.....\$500.00
6 Months Prior to Event.....50% of Total Estimated Costs
3 Months Prior to Event.....75% of Total Estimated Costs
7 Days Prior to Event.....Payment in Full with Credit Card Authorization Form on File

Guarantee of Attendance

Final guarantee number of guests is due to the Hotel no later than 12:00 noon, seven (7) days prior to the scheduled event. Such number shall constitute a guarantee, is not subject to reduction, and charges will be made accordingly. If patron or representative fails to notify the Hotel at the above, appropriate time, the Hotel will assume the contracted attendance discussed heretofore, to be correct guaranteed number in attendance. Therefore, charges will be accordingly and the patron agrees to pay said charges.

Group Entertainment

The Embassy Suites Baltimore-North / Hunt Valley reserves the right to approve any and all entertainment engaged to perform at the hotel. Damage to the facility in any way will be the sole responsibility of the party that engaged the entertainment. Entertainers must contact the Embassy Suites Baltimore-North / Hunt Valley one week prior to the event to arrange set up and break down times. Any electrical needs over and above what is provided by the hotel will be subject to additional charges.

Cancellation Clause

The following Cancellation Penalty Schedule applies to all scheduled events:

Canceled within 0-59 days.....100% of total estimated revenue
Canceled within 60-90 days.....75% of total estimated revenue
Canceled within 91-120 days.....50% of total estimated revenue

Saturday Catering Minimums (Exceptions Apply, please speak with your Event Planner)

January & February and November & December (Evening) \$6000.00
May, June, July, September, October \$8,000.00

Ceremony Fee

We would be delighted to assist you in hosting your ceremony. Our ceremony fee is \$1,250.00 plus a 10% set up fee for 1 hour and includes ceremony rehearsal (please speak with your event planner for scheduling times), complete set up and take down.