



LORD BALTIMORE HOTEL

est. 1928



Wedding Menus

Lord Baltimore Hotel
20 W Baltimore St
Baltimore, MD 21201
410-659-2074



LORD BALTIMORE HOTEL
est. 1928



At Lord Baltimore, we are pleased to assist with all of the details of your special day so you can worry less and celebrate more. When you plan to hold your wedding in our beautiful Calvert Ballroom you can rest assured that we will work with you to create the most magical experience just the way you dreamt it.

Weddings at Lord Baltimore

Our team is here to assist with all your plans for the ceremony and reception.

- *Private hospitality room for wedding party
- *Complimentary tables, chairs, china, silver and glassware
- *Complimentary dance floor
- *Complimentary cutting and serving of your wedding cake from your baker
- *Menu tasting for up to six guests
- *Complimentary overnight room for bride and groom for two (2) nights in a suite with a special amenity
- *Preferred sleeping room rate for family and guests
- *Special rate for valet parking
- *Off-peak pricing offered
- *On-Site Coordinator





A National Historic Hotel, the Lord Baltimore is one of the city's most established venues. The decadent Calvert Ballroom showcases three Baccarat Crystal chandeliers, a lofty ceiling with soaring windows, and a gorgeous wrap-around balcony perfect for cocktail hours and bouquet tosses.



Lord & Lady *Wedding Package*

Inclusions

5 hour full Open Bar
Passed Hors d'oeuvres, Selection of four (4)
2 Reception Displays
Dinner Service
with choice of Salad & Entree
Champagne Toast for all guests
Signature Cocktail
Evening Coffee Station

\$140.00 per person

All pricing subject to 24% taxable service charge and Maryland tax

Hot Hors D'oeuvres Selection

Latkes with Dill Crème Fraiche
and Apple Sauce

Spanikopita

Scallop Wrapped in Bacon with Spicy
Marmalade

Korean BBQ Drumettes

Mini Crab Cakes with Spicy Remoulade

Beef Bourguignon Puff

Blackened Shrimp with Hominy Grit Cake,
Chorizo, Creole Tomato Coulis

Mini Quiche

Fried Oyster Slider with Cole Slaw and
Remoulade

Buffalo Chicken Spring Roll

Asian Short Rib Pot Pie

Chicken Yakatori

Beef Satay

Mini Chicken and Cheese Quesadilla

Coconut Shrimp with Mango Chutney

Capicola Flatbread with Arugula Pesto and
Mozzarella

Ratatouille in Buchee

Sesame Crusted Seabass Skewer

Cremeni Mushroom Stuffed with Chorizo
Sausage

Vegetable Spring Rolls



Calvert Ballroom
Lord Baltimore Hotel
20 W Baltimore St
Baltimore, MD 21201
410-659-2074

Cold Canapés Selection

Bruleed Goat Cheese with Truffle Oil and
Bacon Jam on Brioche (S)

Tri Colored Potatoes with Dill Crème
Fraiche and Caviar

Shaved Country Ham, Dijon Mustard, Demi
Biscuit

Beef Carpaccio, Garlic Crostini, Horseradish
Aioli

Strawberry with Boursin Cheese Mousse

Tomato Bruschetta, Toasted Baguette,
Balsamic Reduction

Duck Pastrami with House Mustard,
Pumpernickel Crostini, Piccalilli

Mushroom Strudel with Boursin Cheese and
Spinach

Duck Rillete with Sweet Potato Pancake and
Spicy Orange Marmalade

Spicy Gazpacho with Baby Shrimp Shooter

Blue Cheese Mousse on Ruby Endive with
Poached Pear

Assorted Finger Sandwiches

Duck Prosciutto and Melon in Filo Cup

Smoked Salmon and Cucumber on
Pumpernickel Crostini

Baba Ghanoush on Pita Chip

Sesame Tuna Tartar, Wasabi Aioli on
Wonton Chip



Calvert Ballroom
 Lord Baltimore Hotel
 20 W Baltimore St
 Baltimore, MD 21201
 410-659-2074

Displays Selections (Choice of 2)

Sliced Seasonal Fruit Display

Sliced Honeydew, Cantaloupe, Pineapple, Red and White Grapes, Assorted Berries

Crudité Display

Assorted Garden Vegetables served with Hummus and Ranch Dipping Sauce

Artisanal Cheese Display

Display of Assorted Cheeses from Local and Global Sources
Crostini and a Selection of Water Crackers

Charcuterie and Cheese

Domestic Cured Meats and Cheeses, Seasonal Preserves, Dried Fruits and Nuts
House Mustard, Crostini and a Selection of Water Crackers

Bruschetta Bar

Sundried, Roasted & Heirloom Tomatoes, Olive Oil & Pecorino
Crostini & Baguette



Calvert Ballroom
Lord Baltimore Hotel
20 W Baltimore St
Baltimore, MD 21201
410-659-2074

Salads Selection
(Choice of One)

Blackberry Arugula Salad- Hazelnuts, Brie, Cointreau Vinaigrette

Caesar Salad- Chopped Romaine, Brioche Croutons, Cherry Tomatoes, Parmesan, Caesar Dressing

Beet Salad- Ruby and Golden Beets, Brioche Crostini with Boursin Cheese, Baby Carrots, Mache, Arugula,
Meyer Lemon Vinaigrette

Entrees Selection

Chicken Chesapeake- Sautéed Chicken with Crab Imperial

Dijon Crusted Salmon with Juniper Citrus Sauce

Braised Short Rib with Cremini Mushrooms, Pearl Onions and Michaud du Vin

Pistachio Crusted Chicken- Semi Boneless Chicken, Provencal Sauce

Espresso Crusted Duroc Pork Chop- Red Eye Demi-Glace

Maryland Style Crab Cakes with Spicy Remoulade – Supplemental \$20.00 per person

Filet Mignon with Bordelaise Sauce – Supplemental \$20.00 per person

Herbed Chilean Sea Bass with Poblano, Carrot, Ginger Coulis – Supplemental \$25.00 per person

Dual Entree Selection Steak & Cake- Filet Mignon with a Crab Cake, Green Peppercorn Sauce &
Remoulade – Supplemental \$30.00 per person

All pricing subject to 24% taxable service charge and Maryland tax

*Entrees to be pre-selected. All entrée selections must be indicated on individual place cards provided by client



Choice of One Entrée
Duet Plate offered at no additional charge

If you would like to offer guests a choice of an entrée
(choice between 2 proteins) additional \$10 per person*

Dietary restrictions will be accommodated
Proteins can be prepared differently (i.e., change sauce)

All pricing subject to 24% taxable service charge and Maryland tax unless noted Inclusive

*Entrees to be pre-selected. All entrée selections must be indicated on individual place cards
provided by client



5 Hour Premium Bar Included with Package

Liquors: New Amsterdam (Vodka), Bombay Gin, Dewar's Scotch, Jack Daniels, Bulleit Bourbon Whiskey, Bacardi Superior, Altos Tequila, E&J Gallo Brandy

Cordials: Kahlua, Bailey's Irish Cream, Amaretto

Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio

Domestic Beer: Budweiser, Yuengling, Bud Light

Imported Beer Selection: Stella or Corona

Soda: Assortment of Coca Cola Products

Signature Cocktail Included. Must be prepared with brands from selected bar

Upgrade to Deluxe Bar \$8.00 per person

Titos Vodka, Grey Goose, Bombay Sapphire Gin, Jack Daniels, Bulleit Rye Whiskey, Bacardi Superior, Captain Morgan Spiced Rum, Patron Silver Tequila, Johnnie Walker black Label Scotch, E&J Gallo Brandy

Cordials: Kahlua, Bailey's Irish Cream, Amaretto

Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Sauvignon Blanc

Domestic Beer: Budweiser, Yuengling, Bud Light

Imported Beer Selection: Stella or Corona

Soda: Assortment of Coca Cola Products



All pricing subject to 24% taxable service charge and Maryland tax

Lord Baltimore Hotel
20 W Baltimore St
Baltimore, MD 21201
410-659-2074



Enhancements

Wedding Cake

\$5 per person

Late Night Snacks

Popcorn Bar

\$5 per person

Slider Station

\$8 per person

Milk & Cookies

\$6 per person

Mini corn dogs and Mac n' cheese shooters

\$10 per person

Need more time with Family & Friends

Ask about after party events or next day brunches

All pricing subject to 24% taxable service charge and Maryland tax