
WELCOME TO THE
BALTIMORE MARRIOTT
WATERFRONT HOTEL

. 700 Aliceanna St. Baltimore, MD 21202 . 410.385.3000 .

www.baltimoremarriottwaterfront.com



J Thomas Photography

.. CONGRATULATIONS ..



Sachs Photography

Memories are made at the Baltimore Marriott Waterfront.

Our unsurpassed views of the city's Inner Harbor, *beautiful* Harbor East location, and *uncompromising luxury* have made the Waterfront an enviable destination for *the most stylish and unique weddings*.

The marriage of an *exquisite location and refined cuisine* is very important for every wedding celebration. Our *open-minded and creative staff* will carefully orchestrate every detail of your event. You and your guests will experience our *famous synchronized service*, assuring the ultimate experience.

We wish to thank you for considering the *premiere wedding location* in Baltimore for your celebration. From your first visit to our hotel, you will experience the *genuine care and gracious service* that is signature to Marriott Hotels and Resorts.

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Please accept our best wishes and congratulations on your upcoming wedding!



.. CEREMONY PACKAGES ..

Our world class Marriott family can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your "I Do's" as unique as you.

BASIC

.....

\$5++ per person. \$750++ minimum
(\$6.50 inclusive)

- .Hotel Banquet Chairs
- .Riser with White Skirting
- .Wireless Microphone for Officiant

ENHANCED

.....

\$10++ per person. \$1,000++ minimum
(\$13 inclusive)

- .Upgraded Chiavari Chairs or Chair Covers
- .Riser with White Skirting
- .Wireless Microphone for Officiant
- .White Pipe and Drape (Twenty Feet)
- .Four Uplights

.....
++ all prices are subject to a taxable 22% service charge & 6% Maryland state sales tax



.. WATERFRONT PACKAGE ..

DÉCOR

.....

- .Selection of Hotel's Floor Length Linens
with Coordinating Napkins
- .Chiavari Chairs with Matching Cushion
(Colors: Black, White, Gold, Silver)
- .Wooden Dance Floor
- .Silver Chargers (Round or Square)

SERVICE

.....

- .Suite for Bride and Groom
for Two Nights
- .Private Cocktail Reception Room
for the Bridal Party
- .Menu Tasting for up to Four Guests

\$145 per person

(not including 22% service charge,
6% Maryland state sales tax, and
9% alcoholic beverage tax)

.....

\$189 inclusive

SAMPLE MENU

Hors d' Oeuvres

- Seared Beef with Lime & Ground Pepper, Horseradish on Rye Crisp*
- BBQ Duck Salad on Seared Polenta Cake*
- Miniature Crab Cake with Remoulade Sauce*
- Pear & Brie Baked in Brick Dough*

Artisanal Cheese Display

Chef's Selection of Cheeses, Rustic Sliced Breads, Dried Fruits

Grilled Vegetable Display

Seasonal Grilled Marinated Vegetables

Waterfront Salad

- Frisee & Lola Rosa, Cucumber,*
- Blistered Tomatoes, Shaved Chapelle's Cheese*
- Old Bay Dusted Crab Crostini*

Seasonal, Locally Caught Fish

- Local Rockfish, Artichoke & Roasted Red Pepper Crust with Fire*
- Roasted Tomato Coulis, Grilled Asparagus*
- & Roasted Fingerling Potatoes*

Wedding Cake as Dessert

RECEPTION

.....

- .Butler Passed Champagne
as guests arrive
- .Four Passed Hors d'oeuvres
- .Two Reception Displays

DRINKS

.....

- .Five Hour Leading Edge Open Bar
- .Signature Drink
- .Champagne Toast

- .Wine Service with Dinner

DINNER

.....

- .Three Course Meal
Salad, Single Entrée
(Choice of Chicken,
Seasonal Fish or Beef)
- Wedding Cake as Dessert



.. CHAMPAGNE BRUNCH PACKAGE ..

This package is available in the Waterview Ballroom only.

DÉCOR

.....

- .Selection of Hotel's Floor Length Linens
with Coordinating Napkins
- .Chiavari Chairs with Matching Cushion
(Colors: Black, White, Gold, Silver)
- .Wooden Dance Floor
- .Silver Chargers (Round or Square)

SERVICE

.....

- .Suite for Bride and Groom
for Two Nights
- .Private Cocktail Reception Room
for the Bridal Party
- .Menu Tasting for up to Four Guests

\$89 per person

(not including 22% service charge,
6% Maryland state sales tax, and
9% alcoholic beverage tax)

.....

\$116 inclusive

SAMPLE MENU

Omelet Station

*Choice of Mushroom, Scallions, Bell Peppers,
Onions, Spinach, Shredded Cheeses, Ham & Sausage*

Bacon & Sausage

Yukon Potatoes & Oven Roasted Tomatoes

Salads

*Classic Caesar Salad with Focaccia Croutons
& Shaved Romano Cheese, Caesar Dressing
Tomato Mozzarella Salad
Grilled Vegetable Platter*

Entrees

*Pan Seared Snapper with Olive Oil & Cured Onion
Pan Seared Chicken Provencal with Tomato,
Onion Ragout & Fine Herbs
Penne Pasta Primavera with Olive Oil*

Carving Station

*Sage Rubbed Pork Shoulder with Apple Raisin Chutney
Garlic Studded Prime Rib of Beef, Natural Jus*

Wedding Cake

DRINKS

.....

- .Champagne Bar to include
Mimosas
Bellinis
Kir Royal
- .Bloody Mary Bar with all the fixins'
- .Starbucks® Organic Regular &
Decaffeinated Coffee
.Tazo Tea Selection

BRUNCH

.....

- .Butler Passed Mimosas
as guests arrive
- .Three Passed Hors d'oeuvres
- .Cheese & Fruit Display
- .Add our Four Hour Open Bar
for \$25++ per person
(or total \$148 inclusive)



. . RECEPTION STYLE PACKAGE . .

SAMPLE MENU

DÉCOR

.....

- .Selection of Hotel's Floor Length Linens
with Coordinating Napkins
- .Chiavari Chairs with Matching Cushion
(Colors: Black, White, Gold, Silver)
- .Wooden Dance Floor

SERVICE

.....

- .Suite for Bride and Groom
for Two Nights
- .Private Cocktail Reception Room
for the Bridal Party
- .Menu Tasting for up to Four Guests

\$155/165/175 per person

(not including 22% service charge,
6% Maryland state sales tax, and
9% alcoholic beverage tax)

.....

\$202/\$215/\$228 inclusive

Station One . Chopped Salad

Assorted Chopped Greens with the Choice of the Following Toppings:
Pancetta, Olives, Tomatoes, Blue Cheese, Reggiano,
Avocado, Onion, Artichokes, Roasted Corn, Pimientos & Mushrooms
Vodka Lime, Ranch or Port Wine Vinaigrettes

Station Two . Mediterranean Tapas

Slow-Roasted Beef Tenderloin and Cabrales
Mushroom in Escabeche with Serrano Ham
Tomato Basil Flat Bread, Asparagus & Ricotta Pizza
Assorted Breads & Extra Virgin Olive Oil

Station Three . Chesapeake Crab Cakes

Jumbo Lump 3 oz. Crab Cakes
Cajun Remoulade Sauce & Fresh Lemon
(Two Pieces per Person)

Station Four . Risotto Bar

Risotto Cooked to Order, Finished & Served From a Parmesan Cheese Wheel
Toppings Include: Prosciutto, Crabmeat, Chicken, Shrimp
Tomatoes, Onions & Basil

Station Five . Dessert

Red Velvet White Chocolate Raspberry Cupcakes
Key Lime Tarts
Miniature Cheesecakes

Wedding Cake

Five Stations . \$155++

RECEPTION

.....

- .Butler Passed Champagne
as guests arrive
- .Four Passed Hors d'oeuvres

DRINKS

.....

- .Five Hour Leading Edge Open Bar
- .Signature Drink

- .Champagne Toast

DINNER

.....

- .Five/Six/Seven Stations
- Add additional station(s) for
\$10++ per person each
- .Wedding Cake



.. SIGNATURE PACKAGE ..

Crafted by the Executive Chef and Expertly Paired with Exceptional Wines

DÉCOR

.....

- .White or Ivory Stock Menu Cards with Black Script
- .Upgraded Floor Length Linens & Coordinating Napkins
- .Chiavari Chairs with Matching Cushion (Colors: Black, White, Gold, Silver)
- .Upgraded Black & White Dance Floor
- .Silver Chargers (Round or Square)
- .Dramatic Uplighting
- .Gobo Lighting
- .Personalized Wine Bottle Splits as your favor (one per couple)

SERVICE

.....

- .Suite for Bride and Groom for Two Nights
- .Private Cocktail Reception Room for the Bridal Party
- .Menu Tasting for up to Six Guests with Chef

\$199 per person

(not including 22% service charge, 6% Maryland state sales tax, and 9% alcoholic beverage tax)

.....

\$259 inclusive

SAMPLE MENU

Hors d' Oeuvres

*An Assortment of Chef's Handcrafted Small Bites
Six Pieces Total*

.Course One.

*Goat Cheese Brûlée with Tossed Arugula
in Chardonnay Vinaigrette,
Marcona Almonds & Shaved Fennel
Sterling Vintner's Collections, Chardonnay*

.Course Two.

*Ahi Tuna Tartare with Yellow Tomato Ceviche,
Crispy Haminy & Micro Cilantro
Mark West- Pinot Noir*

.Course Three.

Mojito Sorbet Drizzled with Rum Honey.

.Course Four.

*Seared Filet Mignon with Porcini Potato Gratin,
Foie Gras Béarnaise & Creamed Leeks
Sterling Vintner's, Cabernet*

.Course Five.

*Red Wine Poached Pear
Espresso Chocolate Cake with Espresso Sauce
Late Harvest, Boordy Vineyards
Muscat de Beaulieu, Dessert Wine*

Wedding Cake

RECEPTION

.....

- .Butler Passed Champagne as guests arrive
- .Six Passed Hors d'oeuvres

DRINKS

.....

- .Five Hour Leading Edge Open Bar
- .Signature Drink
- .Champagne Toast

DINNER

.....

- .Five Course Wine Paired Meal designed by our Executive Chef showcasing local, seasonal food
- .Upgraded Wedding Cake to include fondant and three flavors
- .Desserts

Two Courses may be omitted and exchanged for two reception displays and a Viennese Table



.. ENHANCEMENTS ..

Whether simple or sassy, romantic or retro, your distinct sense of style defines who you are and should be reflected on your special day. Let Marriott's wedding experts craft an event that is uniquely "you" with our selection of enhancements.

DÉCOR

.....

. Square or Long Tables
Starting at \$22++ each

. Upgraded Floor Length Linens
(Pintuck, Shimmer, Shantung)
Starting at \$36++ each

. Overlay Linens
Starting at \$46++ per table

. Upgraded Napkins
(Shimmer, Bengaline, Cotton)
Starting at \$1.50++ each

. Upgraded Chargers
Starting at
\$4.50++ each for Acrylic
\$8++ for Glass

. Colored Water Goblets
Starting at \$3++ each

. Upgraded China
See your Event Manager
for specific pricing

. Chair Covers
Starting at \$5++ each

. Chiavari Chair Cover
Starting at \$5++ each

. Chair Cover Sash
Starting at \$3.50++ each

. White or Ivory Stock Menu Cards
with Black Script
Starting at \$1++ each

AUDIO VISUAL

.....

. Pin Spotting
\$45++ per Pin Spot

. Gobo Lighting
Starting at \$250++

. Up Lighting
\$45++ can light / \$75++ LED

. 37" Plasma Flat Screen
\$150++ each

. Screen with Projector,
Cabling & Sound Hook Up
\$300++

WOW FACTORS

.....

. 30 x 30 Upgraded Dance Floor
Starting at \$4,000++

. Ice Carving
Starting at \$400 - One Block of Ice

. Micro Chairs
Starting at \$14++each

. Amber & Crystal Resin Chairs
Starting at \$9.50++ each

. Chiavari Bar Stools
Starting at \$15++ each

FOOD & BEVERAGE

.....

. A La Carte Dinner
\$15++ per person

. Shrimp Cocktail Station
\$8++ per person – two pieces per Person

. Duo Entrée
\$10++ per person

. Chocolate Covered Strawberries
\$40++ per table for ten

. Add Four Hors d'oeuvres
\$12++per person

. Late Night Reception
\$15++ for three items

. Viennese Table
\$16++ per person

. Extra Hour on Five Hour Open Bar
\$6++ per person

. Specialty Bar
\$10++ per person

. Upgraded Bread Service with Two
Olive Oils & Mediterranean Salt
\$3++ per person

++ all prices are subject to a taxable 22% service charge, 6% Maryland
state tax & 9% alcoholic beverage tax

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PACKAGE PRICES AVAILABLE FOR THE ADDITION OF MULTIPLE ENHANCEMENTS



.. WEDDING CAKE ..

The Baltimore Marriott Waterfront Hotel is proud to have an on-site team of pastry chefs, led by award-winning Chef Mohan, to help create the Wedding Cake of your dreams.

CAKE FLAVOR

.....

- . Yellow
- . Chocolate
- . Marble
- . Red Velvet
- . Carrot
- . Hazelnut
- . Lemon
- . Orange

ICING

.....

- . Chocolate Buttercream
- . Vanilla Buttercream
- . White Chocolate Fondant
- . White Fondant
- . Dark Chocolate Fondant
- . Ivory Fondant

INTERMEZZO FLAVORS

.....

- . Lemon
- . Raspberry
- . Mango
- . Orange
- . Passion Fruit

FILLING

.....

- . White Chocolate Mousse
- . Dark Chocolate Mousse
- . Lemon Curd Buttercream
- . Grand Marnier Strawberry
- . Hazelnut Buttercream
- . Peanut Butter Mousse
- . Cream Cheese Icing
- . Salted Caramel
- . Ganache
- . Raspberry Jam
- . Strawberry Jam

Please note that pricing is based on a simple, elegant designed wedding cake.
More complex and time consuming designs may warrant an additional fee, as quoted by the pastry chef.

Three or more flavors will be an additional cost of \$2++. Fondant icing will be \$2++ per person.

Fake layers may warrant an additional fee.



.. BEVERAGES ..

.CHAMPAGNE & SPARKLING WINES.

.....

Brut, Korbel Champagne Cellars, Sonoma \$50
Extra Dry, Domaine Chandon Riche, California \$60
Brut Rose, Korbel Champagne Cellars, Sonoma \$50
White Star Moët & Chandon, Eperney \$120

.DESSERT WINE.

Late Harvest, Muscat de Beaulieu, Napa Valley (375ml) \$30

.WHITE WINES.CHARDONNAY.

Domaine Chandon, Sonoma \$65
Ferrari-Carano, Alexander Valley \$80
Sterling Vineyards, Made with Organic Grapes \$50

.EXCEPTIONAL WHITES.

Fume Blanc, Ferrari-Carano, Sonoma \$52
Riesling, Chateau St. Michelle, Washington State \$46
Pinot Grigio, Ruffino, Lumina, Friuli \$46
Sauvignon Blanc, Sterling Vineyards,
Made with Organic Grapes \$50

.RED WINES.MERLOT.

Rutherford Hill, Napa Valley \$65
Ferrari-Carano, Sonoma \$75

.CABERNET SAUVIGNON.

Beaulieu Vineyard, Rutherford, Napa Valley \$80
Ferrari-Carano, Alexander Valley \$75

.EXCEPTIONAL REDS.

Red Zinfandel, Rosenblum, California \$50
Newton Claret, Napa Valley, Made with Organic Grapes \$65
Pinot Meunier, Domaine Chandon, Carneros, Napa Valley \$80
Tapestry Reserve, Beaulieu Vineyard, Napa Valley \$95

.ROSE WINE.

Rosé, Sofia, Pinot Noir, Carneros \$58

.LEADING EDGE BAR.

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.Smirnoff, Grey Goose, Tanqueray, Beefeater, Bacardi
Superior, Captain Morgan, Jack Daniels, Canadian Club,
Johnnie Walker Gold, Crown Royal, Maker's Mark, Dewar's
White Label, Remy Martin VSOP, Hennessy Privilege VSOP, Jose
Cuervo Especial Gold & Korbel Brandy

.Cordials: Baileys Irish Cream, Kahlúa, Amaretto DiSaronno,
Grand Marnier

.Imported Bottled Beer: Stella Artois, Heineken, Corona
& Bass Ale

.Domestic Bottled Beer: Budweiser, Samuel Adams,
Miller Lite & O'Doul's

.Sterling Vineyards, Vintners' Wine Collection:
Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot & Cabernet
Sauvignon

.Boordy Vineyards: Riesling

.Beringer Vineyards: White Zinfandel

.Korbel Brut & Rosé California Champagne

.Assorted Soft Drinks & Waters with Appropriate Mixers



.. OUR HOTEL ..

- **Outdoor Ceremonies & Reception**

Please contact our Catering Sales Executive for more details. There is a \$1,200++ minimum, with a maximum of 150 guests.

- **Table Settings**

All wedding packages include silver chargers, classic bridal white china, appropriate glassware and silverware – the perfect accompaniment to your customized dinner. Votive candles and octagonal mirror tiles will provide subtle lighting effects which will truly complement your floral designs and enhance your centerpieces. Hotel provides standard banquet chairs and 66" and 72" round banquet tables, with floor length satin striped linen and coordinating napkin*.

*unless otherwise noted in the package

- **Coat Check Service**

Coat Check Services will be provided upon request at a charge of \$150.00 per attendant, plus Maryland state sales tax. Hotel recommends one attendant per 150 guests.

- **Parking**

The Hotel features both covered parking for valet and self-parking. PMI operates this garage and is solely responsible for setting rates. The garage management may change rates without notice. Parking charges may be hosted by your Event and posted to your Master Account or your guests may pay on their own.

The PMI garage is available on a first come, first serve basis. In the event that the garage is full, then overflow parking is available at the Legg Mason parking garage across from the hotel. Towne Park Management Company provides the Hotel's valet service located in the PMI Garage. Your Event Manager can provide you with other parking options.

- **Reduced Guestroom Rates**

The Baltimore Marriott Waterfront is pleased to offer reduced guestroom rates for Friday, Saturday and/or Sunday, based on availability. Guestroom rates do not include breakfast, taxes, or overnight parking.

- **Tasting**

The Baltimore Marriott Waterfront Hotel has included a tasting as part of your wedding package for up to four or six guests total, based on your package. Tastings take place Monday-Friday starting between 12-2pm. Your Event Manager will advise of the best days due to business demands.



- **PASSKEY – Online Booking Tools**

We are committed to the success of your Event and are delighted to offer our brides online tools that will make your event housing simple, seamless, and stress-free.

*You will have access to your event information 24/7 via an event dashboard.

*We will create a custom webpage for your event.

*We can schedule automated rooming list with names. We can customize your website with a personal picture or link to your personal website.

*We can send e-blast announcing your event with the link to your website.

- **Gift Bags/Baskets**

You may choose to provide your out-of-town wedding guests with a welcome bag/basket. We will be delighted to deliver these bags/baskets to your guests after check-in. A delivery fee of \$3.00 per bag/basket will apply for deliveries. Gift bags/baskets are not permitted to be delivered upon check-in or by the front desk.

- **Vendor Insurance Policy**

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendor(s) to provide Hotel an indemnification agreement and proof of adequate insurance.

- **Deposits and Final Payment Information**

A deposit is required to secure your event space on a definite basis. Your deposit may range from 35% to 50% of your total estimated charges, based upon your event date. Additional deposits may also be requested. Your final payment is due no later than 3-10 working days prior to your event depending on payment method.

Acceptable methods of payment for your final balance are Personal Check, Credit Card, Cashiers Check, Certified Check or Cash. Additionally, a cash or credit deposit will be required in the amount of 10%, to guarantee payment of any additional charges incurred during the Event.

- **Minimum Revenues**

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 day of the week and date of interest.

- **Bartenders/Servers**

One Bartender for every 75 guests is provided complimentary. One server per 14 guests for a seated, plated dinner is customary, with one server per 20 guests for a reception style service. If you would like additional bartenders/servers, they are \$150.00 each plus 6% Maryland state tax and a 9% alcoholic beverage tax.

- **Service Charge & Maryland Tax**

A taxable 22% service charge and 6% Maryland state sales tax.

9% alcoholic beverage tax will apply to all alcohol and alcohol related charges.



.. PREFERRED VENDOR LIST ..

The Baltimore Marriott Waterfront is happy to provide you with a list of Preferred Vendors. All of the vendors listed have worked with the hotel previously - they are very familiar with our event/ballroom space, load-in/load-out processes and hotel policies. You are welcome to choose any of the vendors listed, or you may choose a vendor of your own. Please Note: Vendor Insurance Policy All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendors to provide Hotel an indemnification agreement and proof of adequate insurance.

BABY-SITTING COMPANY

Bright Horizons 202-628-8680
Elizabeth Cooney Agency 888-353-1700

CHIAVARI CHAIRS/CHAIR COVERS/LINENS

Table Toppers 410-769-9339
Gala Cloths 410-526-4252
Party Plus 410-768-1933
Party Rentals LTD 301-440-8761
Chair Covers and Linens 855-269-4376

DÉCORATORS/PRODUCTION

Affairs to Remember 410-592-7668
Balloons Bouquet 410-377-9090
CORT Furnishings, Eve Villard 410-320-4918
Event EQ, Kim Bray 410-242-5050
Feats, Inc. 410-727-5575
L'Ambiance, Inc. by Priti Verma 703-584-7039
Partyland Flowers & Event Décor, Sachi Sood 301-417-0930
Perkins Productions 410-683-6900
Nivanjoli Creations by Prabha Bhambri 703-759-0068

DESTINATION MGMT CO./TEAM BUILDING

CharmCityRun 410-561-3570
Global Events Partners 410-320-5777
Orioles, Mark Hromalik 410-547-6286
Mountain Branch Golf 410-836-9600
Outward Bound 410-796-7107

DRINK SERVICES/VENDORS

Alba Espresso Service 301-787-2003
Margarita Man of Maryland 443-398-4442

BANDS/DJs/ENTERTAINMENT

Bialek's Music, LTD 301-340-6206
Capitol Steps Political Satire Group 703-683-8330
Classic DJs 410-879-0990
Entertainment Exchange 410-828-0305
Event EQ 703-597-4710
Magician Dick Steiner 410-987-7801
Music Masters 410-252-2299
Washington Talent, Photo & Video 410-365-1500

EXPOSITION COMPANIES

Freeman Decorating 703-823-6310
Shepard Exposition Services 443-709-0502

FLORISTS/PLANTS

Ann's Garden 410-803-0227
Crimson & Clover 410-534-5459
Flowers and Fancies 410-653-0600
Flowers by Chris 410-727-3434
Plants Alive 301-598-3843
My Flower Box Events 410-878-0373

GIFT BASKETS

Gifts with Good Taste 410-580-0683
Wine Country Gift Baskets 800-394-0394
The Frederick Basket Company 301-696-9345

INVITATIONS

Allison Barnhill Designs 443-875-8512
Mjach Designs 410-366-0505
Write Style Inc. 410-585-1411

KOSHER CATERERS

Catering by Yaffa 410-486-3325
Potomac 18 (formerly Dahan Caterers)
301-294-8445
Charles Levine Caterers & Events 410-363-0900
Accents Kosher Caterers 410-602-2224

LIMO COMPANIES/TRANSPORTATION

American Limousines, Inc. 800-787-1690
A.S. Midway Tours & Limousine 410-367-6900
Hailu Transportation LLC 443-956-6316
Harmon's Carriages (Horse) 540-825-6707
Her Majesty's Service, LLC (Horse) 410-982-8092
Z-Best Limousine 410-768-1148

NOVELTY & MARKETING

Let's Go LOGO 410-938-8721
Millennium Marketing Solutions 301-725-8000

TENT RENTALS

Party Plus 410-768-1933

PHOTOGRAPHY

Freed Photography, Inc 301-652-5452
Hamilton Photography 410-267-6090
Jackson Photography 410-817-6778
Regeti's Photography 703-314-7861
Sachs Photography 410-889-7854
Shlomo Photography 410-653-0378
Shutterbooth 443-955-5637

SECURITY COMPANIES

Defender One Security 410-753-2319

SPA/HAIR/MAKE-UP

About Faces - All Services 410-675-0099
Brocatos - Hair & Spa 410-558-0047
Monica Pane - Make-Up 410-665-6750
Sherry Wagman - Make-Up 443-604-5673
Sole Healing - Massage 443-386-4348
Studio 921 - Hair & Spa 410-783-7727
No Worries Salon and Cosmetics 443-414-3296

WEDDING & EVENT PLANNERS

Ace of Events 888-808-2233
Elizabeth Bailey Weddings 410-879-8984
Premier Event Mgmt, Linnyette Richardson-Hall 410-233-3202
Sharlene Sherman Events, LLC 410-356-9418
Event EQ, Kim Bray 410-242-5050
Feats, Inc., Andrew Zill & Petra Compel 410-727-5575

WEDDING OFFICIANTS

Melissa Ultra Sharlat 410-446-9334
Ministers Three 410-342-5628
Weddings by Sandy 410-340-3224

VIDEO

Blue Sky Films 202-841-8874
East Hill Video 888-348-4457
Suburban Video 301-315-6300

Other Local Industry Professionals may be found at www.baltimoreenace.net.

