



BELVEDERE & CO
EVENTS

DAYTIME AFFAIRS

Services



VENUE AMENITIES

- ◆ Three-hours reserved space, additional time available
 - ◆ A variety of distinctive, unique venue spaces
 - ◆ Chairs, tables and bar(s)
 - ◆ Host's choice of solid color linens and napkins
 - ◆ China, flatware, glassware, votive candles
 - ◆ Access for set-up two hours prior to event
 - ◆ One lobby directional sign

PLANNING

- ◆ Dedicated planning team of Event Coordinator and Day-of Event Manager
- ◆ Custom floor plan creation and access to virtual floor plan and seating chart
 - ◆ Guidance with menu, vendors, transportation and hotel selections
- ◆ Communication of timeline, floor plan, venue policies to vendors as applicable
 - ◆ Hosted tours of venue spaces as requested
 - ◆ Planning calls, emails, and meetings as requested

DAY-OF COORDINATION

- ◆ Management of vendor arrivals, set-up and clean-up as applicable
- ◆ Collection, placement and one-hour end-of event clean-up of decor and personal items
 - ◆ Management of event timeline
- ◆ Professional day-of catering and bar staff to provide excellence in hospitality

VENUE FEE APPLIES FOR ALL DAYTIME AFFAIRS PACKAGES

Venue fee varies based on date of event. Inquire for pricing.

Menu prices are not inclusive of venue fee, 23% service charge, 6% sales tax, or 9% alcohol tax. All packages and pricing are based on a three-hour private affair. If you care to extend, please note additional fees will apply. Inquire for pricing.

*At Belvedere & Co. Events we love to keep our menus exciting and current.
Menu selections subject to availability and prices are subject to change.*

Menu



Brunch Affairs



PLATED OR BUFFET-STYLE BRUNCH

FIRST COURSE

House-made yogurt parfait & assorted breakfast pastries



SECOND COURSE

Scrambled eggs, breakfast potatoes, applewood smoked bacon or sausage, fresh fruit



BEVERAGES

Fresh orange juice, coffee & tea service

PLATED BRUNCH, \$22 per guest

BUFFET-STYLE BRUNCH, \$28 per guest

Lunch Affairs



PLATED OR BUFFET-STYLE LUNCH

FIRST COURSE

Host to select one soup:

TOMATO BASIL SOUP
MARYLAND CRAB SOUP
BUTTERNUT SQUASH SOUP



SECOND COURSE

Host to select two sandwiches and one vegetarian option to be served as guests' choice at event:

HARVEST CHICKEN SALAD CROISSANT
TURKEY, TOMATO AND BASIL ON FOCACCIA
ROAST BEEF AND GORGONZOLA ON BRIOCHE
GRILLED VEGETABLE AND MOZZARELLA WRAP

Served with house-made chips and pasta salad



DESSERT

CHEF'S SEASONAL DESSERT

Inquire with your Event Coordinator for seasonal offerings



BEVERAGES

Host's choice of iced tea or lemonade

PLATED LUNCH, \$28 per guest

BUFFET-STYLE LUNCH, \$36 per guest

Afternoon Tea Affairs



PLATED OR BUFFET-STYLE AFTERNOON TEA

FIRST COURSE

TEA SANDWICHES

Host's choice of three tea sandwiches:

Wasabi ahi tuna
Ham, brie & apple
Steak au poivre
Curry chicken salad

Cucumber & hummus
Eggplant tapenade
Smoked salmon & cream cheese

SCONES

Host's choice of two scones, served with accompaniments:

Caramel toffee
Brown sugar cinnamon
Raspberry white chocolate chunk

Blueberry
Apple cinnamon
Cranberry orange
Chocolate chunk

ACCOMPANIMENTS:

Devonshire cream, lemon curd, orange and raspberry marmalade



SECOND COURSE

ASSORTED MINIATURE DESSERTS



BEVERAGES

Host's choice of two loose leaf teas

PLATED AFTERNOON TEA, \$32 per guest

BUFFET-STYLE AFTERNOON TEA, \$38 per guest

Butlered Hors D'oeuvres



Consider adding butlered hors d'oeuvres to your brunch, lunch, or afternoon tea affair.

Select a minimum of three or more hors d'oeuvres, minimum of 30 guests.

1-2 servings per guest, per item. One hour of service.



TOMATO & MOZZARELLA CAPRESE

Balsamic glaze



TEMPURA SHRIMP

Thai chili sauce



MINIATURE CRAB CAKES

Caper & chive remoulade

SPINACH & BRIE TARTLET

SOUTHWESTERN EGG QUESADILLA

Pico de gallo

CHILLED JUMBO SHRIMP

Cocktail sauce

ASPARAGUS & WILD MUSHROOM CROQUETTE

Shaved pecorino

PETITE BEEF WELLINGTON

Horseradish cream

CHICKEN & BISCUITS

Southern-fried chicken
on bite-size biscuits

FIG & GOAT CHEESE CROSTINI

Balsamic reduction

CREAM CHEESE CROSTINIS

Salmon, cucumber, strawberry

PANCAKE SKEWERS

Maple syrup & berries

POTATO PANCAKE Smoked salmon, dill crème fraîche

\$5 per guest

CUCUMBER & GOAT CHEESE TEA SANDWICHES

CROQUE-MONSIEURS

Baked ham & cheese

\$7 per guest

HOUSE-MADE ASSORTED DONUTS Mini donuts and donut holes, chocolate sauce

\$9 per guest

Platters



Pricing per platter, platters serve (20) guests.

FRUIT & CHEESE BOARD

Dried fruits, nuts, crostini, crackers
\$180

SMOKED SALMON

Assorted bagels, cream cheese,
red onion, capers, lemon, toasted points
\$180

MARYLAND CRAB DIP

Crostini baguettes, celery, carrots
\$180

ASSORTED QUICHES

Ham, bacon & swiss cheese
Spinach, mushroom, & goat cheese
\$160

VEGETABLE CRUDITÉS

Yogurt dips, crostini baguettes
\$120

ASSORTMENT OF FINGER SANDWICHES

Chef's selection
\$105

DEVEILED EGGS

Ol' fashioned
\$55

BAKED BRIE

Baked brie en crouete with dried fruit,
candied walnuts, fresh berries,
raspberry sauce and caramel drizzle
\$180

BUILD YOUR OWN YOGURT PARFAITS

Vanilla and strawberry yogurt,
fresh berries, granola
\$180

ASSORTED BREAKFAST PASTRIES

Mini muffins, scones and croissants,
preserves, spreads, cream cheese, butter
\$160

HUMMUS

Roasted red pepper & garlic hummus,
pita, naan, baguettes
\$150

CAESAR SALAD

Romaine hearts, garlic croutons,
parmesan cheese
\$120

ASSORTED BAGELS

Cream cheese, butter, preserves
\$ 75

Stations



One hour of service.

Culinary attendant required, \$100 per attendant, per 50 guests, per station, per hour

OMELET STATION

Omelet prepared to order with guest's choice of the following ingredients:

Cured ham, sausage, bacon, cheddar, swiss mushrooms,
spinach, bell peppers, onions and tomatoes

\$15 per guest

WAFFLE, FRENCH TOAST OR PANCAKE STATION

Host's choice of one, served with maple syrup, whipped cream and fresh berries

\$14 per guest

Dessert Enhancements



CAKES

Clients are welcome to bring in outside cakes which will be cut and served
\$2.50 per guest

MOORENKO'S ULTRA-PREMIUM ICE CREAM

Plated serving, custom flavors available
\$9 per guest

PLATED DESSERT

Cheesecake, crème brûlée,
tiramisu, tres leches cake
\$9 per guest

MOORENKO'S ULTRA-PREMIUM ICE CREAM STATION

Custom flavors and toppings available
\$13 per guest, culinary attendant required at \$100 per 75 guests

MINIATURE DESSERTS

\$115 per platter, platters serve 20 guests

DESSERT TABLES

Cake not your thing? B&Co. Events can provide the
set-up for assorted dessert table(s), plates, napkins.

Inquire for a list of local bakeries.

\$250 set-up fee

Beverages



Beverage Offerings



GOURMET COFFEE & TEA SERVICE

Gourmet coffee, decaf, tea, milk, cream, sugar
\$3 per guest

LEMONADE, ICED TEA & INFUSED WATER

Select two:

Strawberry lemonade, traditional lemonade,
cucumber mint-infused water, citrus-infused water,
peach sweet tea, traditional iced tea with lemon
\$6 per guest

SPARKLING WATER GREETING OR TABLE SERVICE

\$3 per guest

PROSECCO / CAVA GREETING OR TOAST

\$7 per guest

BLOODY MARY BAR

Van Gogh vodka

Assorted bloody mary mixes: traditional, sriracha, chipotle
Old Bay®, Sea salt, horseradish, worcestershire sauce, celery

\$14 per guest for first hour

\$7 per guest for each additional hour

Specialty bartender required, \$150

SIGNATURE COCKTAIL

Premium liquors, standard mixers and garnishes
\$8 per guest

SPIKED COFFEE BAR

Gourmet coffee, decaf, tea, milk, cream, sugar

Van Gogh vodkas: dutch caramel, vanilla,
double espresso, dark chocolate

Bailey's Irish cream, amaretto

Whipped cream, cinnamon, nutmeg

\$16 per guest for first hour

\$8 for each additional hour

Specialty bartender required, \$150

BUBBLE BAR

Traditional mimosa, peach bellini, pomegranate mimosa

\$12 per guest for first hour

\$6 per guest for each additional hour

Specialty bartender required, \$150

ADD BLOODY MARY BAR

\$6 per guest for first hour

\$4 per guest for each additional hour



Special Considerations



Special Considerations

AVAILABLE UPON REQUEST



AUDIOVISUAL, STAGING, DRAPING, LIGHTING

The 13th Floor venue has an in-house system for microphone, screen, projector and music.

In addition, we can arrange for AV setup in the ballrooms. All audiovisual, staging, draping, lighting must be rented through Belvedere & Co. Events.

Please consult with your Event Coordinator for pricing and available options.

UPLIGHTING

Enhance your event look with uplighting in the color of your choice.

\$40 per uplight

LINENS

If you would like upgraded textured or patterned linens and napkins, we can help!

All linen upgrades must be rented through Belvedere & Co. Events.

Please consult with your Event Coordinator for options, pricing, and samples.

TABLE SETTINGS

Gold or Silver Charger Plates

Max of 8 guests per round banquet table

\$3 per guest

Platinum-Rimmed Charger Plates

Max of 10 guests per round banquet table

\$2 per guest

DECOR

For those “I can’t believe I forgot” items, like a cake stand, or an easel for signage, we have these in-house and available to rent.

Please consult with your Event Coordinator for options and pricing.

Special Considerations

AVAILABLE UPON REQUEST



LOBBY COAT CHECK

Coat check available for events taking place November-March.
\$200, prepaid

PARKING

There is a parking garage, owned by Penn Parking, adjacent to The Belvedere and accessible through the lobby. The garage address is 1017 N. Charles Street. (Credit card only) Additionally, there are surface lots located at 1012 St. Paul Street and 1000 N. Charles Street. (Cash only)
Inquire with garage management about validation parking prices.

EVENT TIME

All events are three hours. For each additional hour, a room fee plus an additional hour of bar service is applied. Inquire about additional open bar pricing.
Please inquire with your Event Coordinator.

SPECIAL MEALS

Vegetarian, vegan and gluten-free special meals are chef's choice and provided upon request, up to 10% of final guest count at no additional charge. For other special meal requests greater than 10% which require additional handling, inquire for pricing.

KOSHER MEALS

Three-course, plated kosher meals require a handling fee per meal and are ordered through our outside kosher catering partner.
\$20 per guest

CHILDREN'S MEALS

Children's meals are chef's choice and are available for children 12 and under. Children ages 2-12 are \$25 plus service charge and tax, children under 2 are free of charge.

WITH GRATITUDE

A NOTE FROM THE TEAM



Thank you for considering Belvedere & Co. Events at
The Belvedere for your daytime gathering.

Cheers!