





## **WELCOME**

Thank you for considering the Ramada Plaza Hotel of Hagerstown as the host for your event. Our mission is to provide all of our guests with a level of service, quality of food, and cleanliness of accommodations that are second to none. We will keep our facilities and services competitively priced to provide our customers the very best value for their money.





#### We are proud to offer:

- 158 Spacious Guest Rooms
- 11 Meeting and Banquet Spaces
- Plenty of Parking
- Audio Visual Equipment
- Presidential Plaza Suite with Jacuzzi
- Discounted Guest Accommodations for Groups
- Guest Discount for our on site Restaurant
- Large Indoor Pool
- Business Center
- Fitness Center
- Customized On Site Event Coordinator
- Outdoor Event Space







# MEETING BANQUET SPACE

With 10 meeting and banquet spaces ranging from 700 to 2800 square feet, the Ramada Plaza Hotel of Hagerstown is the perfect location to hold virtually any type of event. Specializing in wedding receptions, business meetings, conferences, and trade shows, our Sales Department will work closely with you to ensure all your needs are cared for.

ROOM	SIZE	SQUARE FEET	U-SHAPE	BANQUET	RECEPTION	CLASSROOM	THEATER
<b>Cumberland Rooms</b>	71 x 40	2840	-	200	180	132	240
<b>Cumberland South</b>	25 x 40	1000	30	60	-	36	60
<b>Cumberland Central</b>	28 x 40	1120	32	70	-	48	70
<b>Cumberland North</b>	18 x 40	720	27	40	-	24	40
Annapolis Room	27 x 27	729	24	40	-	24	40
Chesapeake Room	27 x 27	729	24	40	-	24	40
Antietam Room	26 x 32	832	24	50	-	33	50
Pen Mar Room	35 x 38	1200	30	70	60	36	60
Board Room	26 x 14	364			Table for 8		
<b>Executive Board Room</b>	26 x 14	364			Table for 10		









# MORNING BREAK MENU

\*Pricing based per person.

#### Coffee Is All I Need (\$5.00)

Freshly Brewed Regular and Decaf Coffee Hot Tea

#### Rise and Grind (\$8.90)

Freshly Brewed Regular and Decaf Coffee Hot Tea Granola Bars Whole Fruit

#### A Little Something Extra (\$8.25)

Freshly Brewed Regular and Decaf Coffee Hot Tea Pastries Mini Muffins

#### Espresso Yourself (\$12.95)

Customize Your Beverage Station: Freshly Brewed Regular and Decaf Coffee and Flavored Creamers, Hot Tea, Hot Chocolate Whipped Cream and Mini Marshmallows

Fruit and Yogurt Parfait Bar: Vanilla Yogurt, Granola, and Assorted Freshly Cut Fruit.



#### **A La Carte**

Fruit Juice	\$2.95
<b>Bottled Water</b>	\$1.95
Fountain Soda	\$2.00
Fruit Medley	\$3.25
Whole Fruit	\$2.25
Yogurt	\$2.50
Granola Bar	\$1.95
Pastries	\$2.25
Bagels	\$2.25



# BREAKFAST BUFFET MENU

30 Person Minimun

\*Pricing based per person.

#### Basic Breakfast Buffet (\$13.95)

Butter and Jellies Assorted Cold Cereals Assorted Muffins Scrambled Eggs Bacon and Sausage Freshly Brewed Regular and Decaf Coffee

### **Deluxe Breakfast Buffet** (\$16.95)

Butter and Jellies
Assorted Cold Cereals
Assorted Muffins
Scrambled Eggs
Bacon and Sausage
Home Fries
Fresh Fruit Medley
Pancakes
Freshly Brewed Regular and Decaf Coffee

#### Super Deluxe Breakfast Buffet (\$19.95)

Butter and Jellies
Assorted Cold Cereals
Assorted Muffins
Scrambled Eggs
Bacon and Sausage
Home Fries
Fresh Fruit Medley
Fruit and Yogurt Parfait
Plaza Signature Pancake Bar
Freshly Brewed Regular and Decaf Coffee

#### **Healthy Start Buffet** (\$15.95)

Healthy Breakfast Wraps
Fruit and Yogurt Parfait
Whole or Fresh Cut Fruit
Juice
Freshly Brewed Regular and Decaf Coffee

#### **Brunch Buffet** (\$26.95)

Scrambled Eggs
Bacon and Sausage
Home Fries
Fresh Fruit
Fruit and Yogurt Parfait
Plaza Signature Pancake Bar
Omelet Station (\$15.00 Attendant Fee)
Fried OR Grilled Chicken
Baked Ziti OR Stuffed Shells
Chef's Choice of Assorted Desserts
Mimosa Bar (\$15.00 Attendant Fee)
Freshly Brewed Regular and Decaf Coffee

#### **A La Carte**

Assorted Breakfast Sandwiches	\$4.25
Healthy Breakfast Wraps	\$4.25
French Toast Sticks	\$3.00
Mini Breakfast Quiche	\$4.25
Mini Fruit Tarts	\$4.50
Assorted Scones	\$2.75
Assorted Muffins	\$2.25
Assorted Cereal	\$2.25
Cinnamon Buns	\$2.75
Chicken and Waffle Sliders	\$4.25
Fruit Juice	\$2.95
Fountain Sodas	\$2.00



# BREAKFAST CONT'

\*Pricing based per person.

### **INTERACTIVE STATIONS**

#### Parfait Bar \$8.95 per person

Create your parfait in a martini glass with vanilla yogurt, assorted fresh cut fruit, nuts and granola.

#### Plaza's Signature Pancake Bar \$11.95 per person

Enjoy making your own warm, freshly made pancakes exactly how you want it with an array of toppings!

Choose 6 toppings from the following:

- Fresh Fruit
- Banana Foster Topping
- Chocolate Chips
- Peanut Butter Chips
- Nutella
- Peanut Butter

- Chocolate Syrup
- Chopped Nuts
- **Sprinkles**
- Mini Marshmallows
- Marshmallow Fluff
- Whipped Cream





#### **Omelet Station** \$10.95 per person

+ \$15.00 attendant fee

Have your customized omelet made right in front of you! With several ingredients to choose from such as bacon, mushrooms, tomatoes and cheese you are sure to make the perfect omelet.

#### Mimosa Bar \$6.75 per person

+ \$15.00 attendant fee

Choose to make a traditional mimosa with orange juice or mix it up for something new!





# PLATED LUNCH MIENU

\*Pricing based per person.

### **LIGHTER OPTIONS**\*

Served with your choice of dessert.



#### Plaza Prime Rib Sandwich (\$14.95)

Thin-sliced slow roasted prime rib piled high on a toasted Kaiser Roll served with lettuce and tomato. Served with homemade chips or steak fries.

#### Fireside's Famous Crab Cake Sandwich (\$18.95)

Our Broiled Lump Crab Caked Served on a Kaiser Roll with Lettuce, Tomato and Pickles. Served with homemade chips or steak fries.



#### Grilled Chicken Sandwich (\$10.95)

Charbroiled Chicken Breast served on a Kaiser Roll with lettuce, tomato, and pickle. Served with homemade chips or steak fries.

#### Turkey Club Sandwich or Wrap (\$10.95)

Classic triple deck sandwich with turkey, ham, bacon, cheese, lettuce and tomato served on toasted bread or choose to make it a wrap. Served with homemade chips or steak fries.

#### Hot Open Faced Roast Beef Sandwich (\$12.95)

Roast Beef and Gravy atop a slice of bread served with mashed potatoes. Served with homemade chips or steak fries.



#### **Grilled Chicken Caesar Salad (\$11.95)**

Fresh romaine lettuce, homemade croutons, Caesar dressing topped with grilled chicken.

#### Cranberry Pecan Chicken Salad (\$11.95)

Garden salad, sweet dried cranberries, bacon, honey roasted pecans, blu cheese vinaigrette topped with grilled chicken.

#### **Chef Salad** (\$11.95)

Garden salad, ham, turkey, bacon, cheddar cheese, cucumbers, tomato and egg.



#### **Cobb Salad** (\$11.95)

American garden salad made from chopped salad greens, bacon, eggs, tomato, scallions, cheddar and blue cheese crumbles topped with grilled chicken.

#### Chicken or Tuna Salad Platter (\$11.95)

Your Choice of Chicken of Tuna Salad on a bed of lettuce, served with wedged tomatoes and hard broiled eggs. Served with homemade chips or steak fries.

Please add 20 % Service Charge and 6% Maryland State Tax to all items. Prices and Availability are subject to change without notice.



# PLATED LUNCH CONT' ENTREES \*Pricing

\*Pricing based per person.

\*Served with a house salad OR fruit cup, your choice of two sides and your choice of dessert.

#### **8oz Prime Rib of Beef Au Jus** (\$25.95)

Well aged beef encrusted with our special blend of herbs and spices slow roasted cooked Medium-Well.

#### **Beef Tip Burgundy Over Noodles** (\$14.95)

Tender tips of beef in a rich Burgundy sauce with a bold red wine flavor served with egg noodles.

#### **Roasted Pork and** Sauerkraut (\$13.95)

6 oz of perfectly roasted pork topped with sauerkraut.

#### **Baked New England White** Fish (\$19.95)

Baked delicate white fish in a light butter crumb season-

#### Stuffed Pasta Shells (\$12.95)

Pasta shells stuffed with ricotta cheese topped with marinara sauce and mozzarella cheese served with vegetable only.

#### Chicken Marsala (\$17.95)

Sautéed chicken breast with mushrooms in a rich Marsala wine sauce.

#### Fireside's Famous Single Crab **Cake** (\$18.95)

4 oz. of Jumbo lump crab meat gently tossed in a rich Maryland style dressing and broiled until golden brown.

#### **Bar-B-Que Chicken Breast** (\$17.95)

Tender grilled chicken breast topped with a sweet and tangy Bar-B-Que sauce.

#### Roast Turkey with Filling (\$14.95)

Flavorful roasted turkey breast with in-house made bread filling.

#### **Grilled Ham Steak with Chef's Glaze** (\$11.95)

5 oz Grilled ham steak topped with a sweet pineapple

#### Stuffed Chicken Breast (\$15.95)

Tender baked chicken breast stuffed with in-house made bread filling.

#### Chicken Cordon Bleu (\$16.95)

Breaded chicken breast stuffed with ham and Swiss cheese.

#### **ACCOMPANIMENTS**

Peas Whole Baby Carrots Steamed Broccoli California Blend Corn

Steak Fries Mashed Potatoes Potato Salad Macaroni and Cheese Macaroni Salad

Ice Cream Sherbet Peach Melba Chocolate Mousse Strawberry Shortcake Chef's Choice of Cake

Please add 20 % Service Charge and 6% Maryland State Tax to all items. Prices and Availability are subject to change without notice.



# BUFFET LUNCH MIENU

30 Person Minimum

\*Pricing based per person.

#### **Deli Lunch Buffet** (\$13.95)

Hot Kettle of Soup or Chili \*Soup of the Day
Your Choice of Three Meats: Honey Glazed Ham,
Turkey, Corn Beef, Tuna Salad, Egg Salad, Chicken Salad
Your Choice of Two Cold Salads: Potato Salad, Macaroni

Salad, Pasta Salad, Cole Slaw Rolls & Assorted Condiments

Fixings: Assorted Sliced Cheese, Lettuce, Sliced

Tomatoes, Sweet Onions

**Dessert:** Ice Cream, Sherbet, Peach Melba, Strawberry shortcake, Chef's Choice of Cake **Beverage Station:** Coffee, Iced Tea, Hot Tea, Water

#### Soup and Spuds Buffet (\$12.95)

Hot Kettle of Soup or Chili \*Soup of the Day
Fresh Baked Potatoes and Baked Sweet Potatoes
Fixings: Shredded Cheddar Cheese, Bacon Bits, Sour
Cream, Chives, Butter, Brown Sugar, Cinnamon,
Pecans, Mini Marshmallows

**House Salad with Assorted Dressings** 

Your Choice of Dessert: Ice Cream, Sherbet, Peach Melba,

Strawberry shortcake, Chef's Choice of Cake **Beverage Station:** Coffee, Iced Tea, Hot Tea, Water

#### **Under Wraps** (\$14.95)

**Assorted Wraps:** Buffalo Chicken Wrap, Chicken Caesar Wrap, Chef Wrap, Vegetarian Wrap

Your Choice of One Cold Salad: Greek Pasta Salad,

Pasta Salad, Potato Salad, Cole Slaw

Homemade Chips served with Loaded Chip Dip Fresh Fruit served with Grande Marnier Dip

**Dessert:** Ice Cream, Sherbet, Peach Melba, Strawberry shortcake, Chef's Choice of Cake **Beverage Station:** Iced Tea, Lemonade, Fountain

Sodas, Water

#### **Backyard Lunch Buffet** (\$17.95)

Your Choice of Two Entrees Choose Two: Pulled Pork, Bar-B-Que Chicken, Grilled Chicken, Fried Chicken

**Your Choice of Two Side Items:** Corn on the Cob, Baked Beans, Macaroni and Cheese, Mashed Potatoes and Gravy

Your Choice of Two Cold Salads: Potato Salad, Macaroni Salad, Pasta Salad, Cole Slaw

Corn Bread

**Your Choice of Dessert**: Ice Cream, Sherbet, Peach Melba, Strawberry shortcake, Chef's Choice of Cake **Beverage Station:** Coffee, Iced Tea, Hot Tea,

Water

#### Soup and Salad Buffet (\$13.95)

Hot Kettle of Soup or Chili \*Soup of the Day Diced Chicken

**House Salad with Assorted Dressings** 

Fixings: Cucumber, Green Pepper, Tomatoes, Hard boiled

Eggs, Bacon Bits, Sun Flower Seeds etc

Your Choice of Two Cold Salads: Potato Salad, Macaroni

Salad, Pasta Salad, Cole Slaw

Beverage Station: Coffee, Iced Tea, Hot Tea, Water



# AFTERNOON BREAK MIENU

\*Pricing based per person.

#### Happy Trails (\$6.50)

Choose two types of trail mix to offer to your guests: Traditional Mix, Tropical Mix, Cookies and Cream, Health Nut, Chocolate Peanut Butter, Smores, or Create Your Own!

#### Take Me to The Movies (\$10.25)

Popcorn Machine Popcorn Flavoring Candies (Hershey Kisses, M&Ms, Etc) Soft Drinks Ice Water

#### Maryland Munchies (\$14.55)

Fireside's Homemade Chips Sprinkled with Old Bay and Served with Loaded Chip Dip (We dare you to eat just one!)
Crab dip with bread
Soft Drinks
Water

#### **A La Carte**

Fruit Juice	\$2.95
<b>Bottled Water</b>	\$1.95
Fountain Soda	\$2.00
Fruit Medley	\$3.25
Whole Fruit	\$2.25
Yogurt	\$2.50
Granola Bar	\$1.95
Cookies	\$2.25
Brownies	\$2.25

#### Salty and Sweet, The Perfect Treat! (\$10.25)

Assorted Fresh Baked Cookies
Fireside's Homemade Chips
Pretzels
Soft Drinks
Ice Water
\*\*Add our signature loaded chip dip for an additional \$2.50
per person!

## Chocolate Makes Everything Better (\$11.50)

Assorted Cookies Chocolate Fudge Brownies Assorted Chocolate Candies Fresh Brewed Ice Tea Lemonade Ice Water

#### **Light and Fit** (\$16.75)

Granola Bars Mixed Fresh Cut Fruit Assorted Cheeses Veggies Assorted Sports Drinks Fresh Brewed Ice Tea Ice Water



# HORS D'OEURVES 1 2 \*Pricing based per

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### STATIONED DISPLAYS

#### **Back to the Basics** (\$10.25)

Fruit Display with a Grand Marnier Fruit Dip Vegetable Display with Ranch Dip Cheese and Cracker Display

#### **International** (\$11.40)

Smoked Chicken Quesadilla Swedish Meatballs Mini Egg Rolls

#### Backyard Fun (\$15.50)

Franks en Croute Pulled Pork Sliders Mini Burger Lollipops Buffalo Chicken Dip Cole Slaw Shooters

#### **Vegetarian Delight** (17.95)

Vegetable Quesadilla Spinach and Artichoke Dip with Bread and Chips Individual Crudités

#### **Land and Sea** (\$22.25)

Shrimp Cocktail Scallops Wrapped in Bacon Bar-B-Que or Swedish Meatballs Buffalo Wings Fruit and Cheese Display









# HORS D' OEURVES CONT'

\*Pricing based per person.

### A LA CARTE

#### Dips

Crab Dip w/Breads & Chips (\$6.40) Spinach & Artichoke Dip served with Breads & Chips (\$5.40) Loaded Chip Dip served with Homemade Made Chips (\$3.95) Hummus (\$4.95) Nacho Dip (\$3.25) Buffalo Chicken Dip (\$3.95)



#### Seafood

Cocktail Shrimp (\$5.25) Scallops wrapped in Bacon (\$6.75) Mushroom Caps Stuffed with Crab (\$6.25) Crab Rangoon (\$3.50) Shrimp Oreganata (\$3.00)

#### Vegetarian

Asparagus Wrapped in Filo and Asiago Cheese (\$5.00) Vegetable Spring Rolls (\$3.30) Vegetarian Antipasti Skewer (\$4.70) Vegetable Quesadilla (\$4.60)

#### International

Asian chicken Sauté (\$4.80) Smoked Chicken Quesadilla (\$3.50) Assorted Mini Egg Rolls (\$3.00) Queso Poblano Rangoon, Spicy (\$7.25)



#### On The Lighter Side

Fruit Kabob Display (\$5.25) Assorted Vegetable Tray (\$3.80) Individual Crudités (\$3.00) Assorted Fruit and Cheese Tray (\$4.80) Assorted Cheese Tray (\$4.80) Cheeseball with Crackers (\$2.80) Caprese Pops (\$4.80) Chips (\$2.25) Pretzels (\$1.95)

#### Additional Hors D' Oeuvres

Assorted Finger Sandwiches (\$2.50) Meatball Sliders (\$2.50) Pulled Pork Sliders (\$2.80) Buffalo Chicken Sliders (\$2.80) Hamburger Sliders (\$3.75) Mini Rubens (\$4.00) Cherub's on Horseback (\$4.80) Assorted Mini Quiche (\$2.80) Buffalo Wings (\$3.25) Bar-B-Que or Swedish Meatballs (\$2.80) Mushroom Caps Stuffed with Sausage (\$3.80) Beef Hibachi Skewers (\$6.10) Beef Empanadas (\$2.80) Beef En Croute Wellington (\$5.80)



# PLATED DINNER VIENU

\*Pricing based per person.

\*Served with a house salad, your choice of two sides and your choice of dessert. Please see buffet section for options.

### **BEEF**

#### Filet Mignon (Market Price)

6 oz. or 8 oz. of Choice Black Angus beef tenderloin aged to perfection for flavor and tenderness.

#### **Prime Rib**

(8oz. \$22.95) (12oz. \$26.95) (16oz. \$31.95) Aged beef encrusted with our special blend of herbs and spices slow roasted cooked Medium Well

#### London Broil (\$20.95)

Certified Black Angus flank steak marinated and cut across the grain into thin strips and served in a mushroom sauce.

#### **Beef Kabob** (\$22.95)

Tender cuts of beef skewered with peppers, onions, mushrooms, and cherry tomatoes.

### **CHICKEN**

#### Hawaiian Chicken (\$18.95)

Sweet and tangy marinated chicken breast grilled and cooked to perfection.

#### **Grilled Marinated Chicken**

(\$17.95)

Grilled chicken marinated in a robust Italian dressing.

#### Chicken Cordon Bleu (\$18.95)

Breaded chicken breast stuffed with ham and Swiss cheese

#### **Stuffed Chicken Breast** (\$18.95)

Tender grilled chicken breast stuffed with our traditional bread stuffing.

#### Chicken Marsala (\$19.95)

Sautéed chicken breast with mushrooms in a rich Marsala wine sauce.



# PLATED DINNER MEDITION OF THE PLATE OF THE P

\*Pricing based per person.

### **SEAFOOD**

#### **Baked Crab Imperial** (\$30.95)

Delightfully seasoned lump crab meat blended with our rich house recipe imperial sauce and baked to perfection.

### Maryland Crab Cakes (Market Price)

4 oz. of Jumbo lump crab meat gently tossed in a rich Maryland style dressing and broiled golden brown.

\*Available in Single or Twin

#### **Flounder** (\$18.95)

10 oz Flounder Fillet seasoned with lemon butter, then broiled.

\*Also available stuffed with our specialty crab stuffing.

#### Norwegian Salmon (\$25.95)

Pan seared and finished with a light citrus glaze, topped with mandarin orange segments.

### **VEGETARIAN**

#### Stuffed Pepper (\$16.95)

Cooked stuffed pepper with chef's choice of assorted roasted vegetables.

#### Asian Stir Fry (\$15.95)

Sautéed vegetables with a spicy mandarin orange sauce over fried rice.

#### Stuffed Portobello Mushroom (\$16.95)

Plump Portobello mushrooms are marinated in balsamic vinegar and seasonings, then topped with a savory stuffing of spinach, eggplant, artichoke hearts, tomatoes and Parmesan cheese.

#### Pasta Primavera (\$16.95)

Chef's choice of pasta with fresh vegetables and marinara sauce.

### **Vegetable Lasagna Rolls** (\$16.95)

Lasagna noodles rolled with spinach and cheese with a marinara sauce.

#### Eggplant Parmesan (\$16.95)

Hand breaded seasoned eggplant, topped with our homemade marinara sauce and mozzarella cheese, served over thin spaghetti.



# BUFFET DINNER MENU

30 Person Minimum

\*Pricing based per person.

\*All buffets includes house salad with assorted dressings, warm rolls with butter, coffee, hot tea, and iced tea.

#### **Buffet 1** (\$24.95)

Your Choice of One Chicken Entrée, One Beef Entrée, Two Hot Side Items, One Cold Salad Choice, and One Choice of Dessert

#### **Buffet 2** (\$29.95)

Your Choice One Chicken Entrée, One Beef Entrée, One Pasta Entrée, Two Hot Side Items, One Cold Salad Choice and One Choice of Dessert

#### **Buffet 3** (\$35.95)

Your Choice of One Chicken Entrée, One Beef Entrée, One Pasta Entrée, One Seafood Entrée, Two Hot Side Items, One Cold Salad Choice and One Choice of Dessert



#### BEEF

Sliced Beef Au Jus
Beef Tenderloin with Burgundy Demi-Glaze over Egg Noodles
Old Fashion Pot Roast with Roasted Vegetables
Barbecue Beef Tips Over Rice
Pepper Steak with Special Brown Sauce Sautéed Peppers and Onions
Beef Stroganoff in a Rich Cream Sauce
Top Round of Beef au Jus (Additional \$45 Carver Fee)

#### **CHICKEN**

Chicken Marsala Grilled Marinated Chicken Fried Chicken

Stuffed Chicken Breast (Traditional Bread Stuffing)
Grilled Chicken Breast with Lemon Thyme Jus
Chicken Breast with Wild Mushrooms in a Sherry Herb Sauce
Pan Seared Chicken Breast with Sundried Tomato and Basil Cream Sauce
Italian Stuffed Chicken Breast (Goat Cheese, Basil, Mozzarella, Cream Cheese and Tomatoes)
Herbed Stuffed Chicken (with Leeks, Rosemary, Thyme, and Dijon mustard)

Please add 20 % Service Charge and 6% Maryland State Tax to all items. Prices and Availability are subject to change without notice.



# BUFFET DINNER MENU

#### PASTA

Grilled Vegetables with Pasta in a Wine Herb Sauce



Fettuccine Alfredo Primavera
Vegetable Lasagna
Macaroni and Cheese
Stuffed Shells Baked
Ziti with Meat Sauce
Baked Lasagna with Meat Sauce

#### **SEAFOOD**

Grilled Salmon with Mango Salsa
Teriyaki Salmon
Lemon Sole
Coconut Crusted Tilapia
Roasted Garlic and Lemon Cod
Seafood Newburg over Rice



#### **ACCOMPANIMENTS**

Real Creamy Whipped Potatoes
Oven Roasted Potatoes
Scalloped Potatoes
Rosemary Roasted Red Potatoes
Caramelized Sweet Potatoes
Wild Rice Pilaf
Honey Glazed Carrots
Fresh Garden Peas
California Blend
Italian Blend
Green Beans
Confetti Corn
Traditional Corn
Steamed Broccoli

#### **COLD SALADS**

Country Potato Salad Cucumber and Onion Salad Italian Pasta Salad Cole Slaw Macaroni Salad Rotini Pasta Salad

#### **DESSERTS**

Chocolate Mousse Sherbet Ice Cream Strawberry Shortcake Peach Melba Cake

Please add 20 % Service Charge and 6% Maryland State Tax to all items. Prices and Availability are subject to change without notice.



# BEVERAGEMENU

Unlimited Fountain Soda Service	\$2.00 per person
Fruit Punch	\$2.95 per person
Lemonade	\$2.95 per person
Iced Tea or Sweet Tea	\$2.95 per person
Sports Drinks	\$3.95 per person
Bottled Water	\$1.95 per person
Coffee and Hot Tea Service	\$3.00 per person

### **ALCOHOLIC**

Champagne Toast	\$3.00 per person
Domestic ¼ Keg	\$180.00
Domestic Full Keg	\$300.00
Imported Full Keg	Market Price
Champagne Punch (Minimum 3 Gallons)	\$60.00 per gallon
Alcoholic Punch Fountains (Moscato Punch,	Pricing available upon
Whiskey Sour, Cosmopolitan Punch etc.)	Request.

### **BAR**

ITEM	HOSTED	CASH
House Brands	\$6.50	\$7.00
Call Brands	\$7.00	\$7.50
Premium Brands	\$8.00	\$8.50
Domestic	\$4.50	\$5.00
Imported	\$5.50	\$6.00
House Wine	\$5.50	\$6.00
Specialty Martini's	\$8.00	\$9.00

#### **Bartender Fee**

\$50 for First Hour \$15 for Each Additional Hour (3 Hour Minimum)

Please add 20 % Service Charge and 9% Maryland State Tax to all items. Prices and Availability are subject to change without notice.