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Events by Marriott

Crafted for You



[BWI Airport Marriott](#) | 1743 West Nursery Road Linthicum, MD 21090 (410) 859-8300

CONTINENTAL BREAKFAST

Fresh Start | \$30

Whole and cubed fresh seasonal fruits

Assorted mini croissants, baked mini muffins, fresh bagels, and sliced loaf breads

honey, butter, fruit preserves, regular and light cream cheese

Individual regular and low fat fruit yogurts with granola topping

Assorted healthy cold cereals with whole and skim milk

Deluxe Continental | \$34

Whole and cubed fresh seasonal fruits

Assorted mini croissants, baked mini muffins, fresh bagels, and sliced assorted yogurt loaf breads

honey, butter, fruit preserves, regular and light cream cheese

Cage free scrambled egg, Canadian bacon, cheddar cheese, English muffin

Individual regular and low fat fruit yogurts with granola topping

Assorted healthy cold cereals with whole and skim milk

Hearty oatmeal served with brown sugar, raisins and toasted almonds

Handhelds |\$6 (each)

- Cage free scrambled eggs, Canadian bacon, cheddar cheese, English muffin
- Fried egg, bacon, Swiss cheese, everything bagel
- Cage free scrambled eggs, ham steak, cheddar cheese, and croissant
- Spinach and feta cheese stuffed croissant
 - eggs, cheese and spring onions (vegetable option)
- Breakfast burrito with cage free scrambled egg, sausage, cheddar cheese & salsa
- Egg White Frittata - **GF** option available with egg whites, peppers, red onions, cheddar cheese

Breakfast stations | \$10 (per person) – choose 1 station

- Omelet station*

made to order with mushrooms, peppers, onions, tomatoes, bacon, ham and cheese

- Waffle station*

Belgian waffles made to order with strawberry sauce, powdered sugar, whipped cream and warm maple syrup

Enhancements | \$7 (per person)

- broccoli and cheddar quiche
- warm cinnamon sticky buns
- deep dish buttermilk tart stuffed with cranberries and apples
- hearty oatmeal served with brown sugar, raisins and toasted almonds

90 minute limit

**\$175 attendant fee per 50 guests*

Continental Breakfast features Gourmet Bean regular and decaffeinated coffee, assortment of herbal teas and chilled fruit juices

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

PLATED BREAKFAST

The take off | \$29

Fresh orange juice

Chef's bakery basket with mini croissants, baked mini muffins, fresh bagels, and sliced assorted yogurt loaf breads

Cage free scrambled eggs

Red Bliss breakfast potatoes

Bacon

The galley | \$30

Fresh orange juice

Chef's bakery basket with mini croissants, baked mini muffins, fresh bagels, and sliced assorted yogurt loaf breads

Egg white frittata with mushroom and spinach, served with Pico de Gallo

Turkey sausage links

Roasted vegetable hash browns

The runway | \$34

Fresh orange juice

Chef's bakery basket with mini croissants, baked mini muffins, fresh bagels, and sliced assorted yogurt loaf breads

Grilled N.Y. strip steak

Fried egg

Red Bliss breakfast potatoes

add a course | \$7 (per person)

Breakfast parfait

homemade granola layered with Greek yogurt and topped with seasonal berries

Fruit plate

with seasonal berries, served with honey yogurt sauce

BUFFET BREAKFAST



All American | \$39

Whole and cubed fresh seasonal fruit

Assorted cold breakfast cereals with whole and skim milk

Assorted mini croissants, baked mini muffins, fresh bagels, and sliced assorted yogurt loaf breads

honey, butter, fruit preserves, regular and light cream cheese

Individual low fat and regular fruit yogurts with granola topping

Hearty oatmeal served with brown sugar and raisins

Cage free scrambled eggs accompanied by shredded cheddar cheese

Hickory smoked bacon

Country sausage links

Red Bliss breakfast potatoes

Healthy breakfast | \$39

Whole and cube seasonal fresh fruit

Assorted healthy cold breakfast cereals with whole and skim milk

English muffins, baked bran muffins and gluten friendly muffins

honey, butter, fruit preserves, regular and light cream cheese

Individual low fat and regular fruit yogurts with granola topping

Scrambled egg beaters

Crunchy French toast

Turkey bacon

Chicken apple sausage

Hearty oatmeal served with brown sugar, toasted almonds and agave syrup

90 minute limit

\$175 service fee for guarantees under 25 guests for breakfast buffet

Plated Breakfast features Gourmet Bean regular and decaffeinated coffee, assortment of herbal teas and chilled fruit juices

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

BRUNCH

Brunch | \$50

Whole and cubed seasonal fruits

Assorted cold healthy breakfast cereals with whole and skim milk

Individual regular and low fat fruit flavored yogurts with granola topping

Whole wheat and plain bagels

Seven grain bread, croissants & English muffins
honey, butter, fruit preserves regular and light cream cheese

Classic Caesar salad with focaccia croutons, shredded parmesan cheese and caesar dressing

Gruyere, smoked gouda & cave aged cheddar cheeses

Charcuterie board of surryano Virginia ham, salami & smoked turkey

Red bliss breakfast potatoes

Scrambled eggs accompanied by shredded cheddar cheese

Hickory smoked bacon

Pan seared chicken Provençal with tomato, onion ragout and fine herbs
assorted dessert selection

omelet station*

Made to order with mushrooms, peppers, onions, diced tomatoes, bacon, ham and cheese

carving station*

with mustard and brown sugar glazed ham **OR** tequila lime marinated flank steak

beverages include

Assorted chilled fruit juices

Gourmet Bean regular and decaffeinated coffee and assortment of herbal teas

Bottles of flavored iced teas and waters

Assorted regular and diet soft drinks

Vasa & San Pellegrino still and sparkling waters

90 minute limit on all buffets

**\$175 attendant fee per station for every 50 guests*

\$175 service fee for guarantees of under 25 guests

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

MEETING PLANNERS BREAK PACKAGE

meeting planners break package | \$68* 

** above pricing is based on the full package.
package valued at \$78 (individual break pricing is listed)*

Continental breakfast | \$30

(90 minute limit)

Whole and cubed fresh seasonal fruit
Assorted mini croissants, baked mini muffins, fresh bagels, and sliced
assorted yogurt loaf breads
honey, butter, fruit preserves, regular and light cream cheese
Individual regular and low fat fruit yogurts with granola topping
Assorted cold breakfast cereals with whole and skim milk
Hearty oatmeal with brown sugar and raisins

***** Enhance your above continental breakfast with an Egg and Cheese
English Muffin at \$4 per person *****

Morning break | \$22

(60 minute limit)

Granola bars, Nutri-Grain® bars and trail mix
Assorted seasonal whole fruit

Afternoon break | \$26

(60 minute limit)

Assorted seasonal whole fruit
Assorted cookies and brownies
Individual bags of chips, pretzels and popcorn
Assorted mixed nuts

beverages include

Assorted chilled fruit juices
Gourmet Bean regular and decaffeinated coffee
Assortment of herbal teas
Assorted regular and diet soft drinks
Bottled iced tea assortment
Vasa, San Pellegrino and still and flavored bottled waters

Add All Day Beverage Service for an additional \$6 per person

\$175 service fee for guarantees under 25 guests

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

COMPLETE MEETING PACKAGE

complete meeting package | \$77* **BEST VALUE**

**above pricing is based on the full package.*

package valued at \$87 (individual break pricing is listed)

Breakfast buffet | \$39

(90 minute limit)

Whole and cubed fresh seasonal fruit
Assorted mini croissants, baked mini muffins, fresh bagels, and sliced
assorted yogurt loaf breads
honey, butter, fruit preserves, regular and light cream cheese
Individual regular and low fat fruit yogurts with granola topping
Assorted healthy cold breakfast cereals with whole and skim milk
Hearty oatmeal with brown sugar and raisins
Cage free scrambled eggs
Smoked bacon
Sausage links
Red Bliss breakfast potatoes

Morning break | \$22

(60 minute limit)

Granola bars, Nutri-Grain® bars and trail mix
Caramel pecan twist
Strawberry crème “pop tart”
Assorted seasonal whole fruit

Afternoon break | \$26

(60 minute limit)

Brulee WC Raspberry BAR and Wild Zebra Brownies
Assorted seasonal whole fruit
Kale pot stickers with chili glaze
Individual bags of chips, pretzels and local popcorn
Assorted mixed nuts

Beverages include

Assorted chilled fruit juices
Gourmet Bean regular and decaffeinated coffee
Assortment of herbal teas
Assorted regular and diet soft drinks
Bottled iced tea assortment
Vasa, San Pellegrino and still and flavored bottled waters

Add All Day Beverage Service for an additional \$6 per person

\$175 service fee for guarantees under 25 guests

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

SPECIALTY BREAKS

Mid morning | \$22

granola bars, Nutri-Grain® bars and trail mix
caramel pecan twist
strawberry crème “pop tart”
assorted seasonal whole fruit

Energy break | \$27

Trail mix
Energy bars
Assorted seasonal whole fruit
Fitness waters and Gatorade®, regular and sugar free energy drinks,
Mountain Dew kick start

Pizza bread break | \$27

Sundried tomato, mozzarella and spinach
3 Cheese – cheddar, parmesan and mozzarella
BBQ chicken, cheddar, red onions, cilantro

Ball park break | \$27

Pretzel dogs with spicy mustard
house popped popcorn, Cracker Jacks®, peanuts
A&W Root Beer

Chesapeake Bay break | \$27

Maryland crab dip with crackers and sliced baguette
house made Old Bay® chips
Smith Island parfaits
Berger Cookies®

*60 minute time limit on all breaks
Pricing per person*

All breaks include Gourmet Bean regular and decaffeinated coffee, assortment of herbal teas, assorted regular and diet soft drinks and still and flavored bottled waters

ALL DAY BEVERAGE SERVICE



All day beverage service | \$30 - (8 hour time limit)

Half day beverage service* | \$23 - (4 hour time limit)

Two hours beverage service | \$19 - (2 hour time limit)

beverages include

Gourmet Bean regular and decaffeinated coffee
assortment of herbal teas
assorted regular and diet soft drinks
bottled iced tea assortment
Vasa, San Pellegrino and still and flavored bottled waters

*beverage services provided with lunch or other meals
are not included with the all day beverage service*

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

PLATED LUNCH

Herb roasted chicken | \$43

Boneless seared chicken with port wine demi, roasted potatoes and a vegetable medley

Chicken Chesapeake | \$43

Chicken breast topped with asparagus and lump crab meat, sherry cream sauce, roasted fingerling potatoes and charred broccolini

Grilled salmon | \$46

Grilled salmon with tomato eggplant sauce, wild rice pilaf and asparagus

Braised beef short ribs | \$46

1893 cola braised short ribs with mashed potatoes and wilted greens

Pan seared rockfish | \$48

with tomato concasse
accompanied by herb roasted potatoes and broccolini

Jumbo lump crab cake | \$48

sweet corn salsa, roasted red bliss potato and green beans with dill butter sauce

Sweet potato kale quinoa ravioli | \$40

(vegetarian/gluten friendly)

sweet potato quinoa ravioli in a tomato eggplant sauce

Salad

Caesar salad of crisp romaine lettuce, focaccia croutons and shredded parmesan cheese served with a creamy Caesar dressing

Field green salad, tomatoes, cucumbers and shredded carrots served with a red wine dressing

Asparagus and arugula salad, mandarin oranges, toasted pecans and goat cheese served with a champagne vinaigrette

Spinach salad with roasted grapes, pine nuts and feta cheese served with a raspberry walnut vinaigrette

Soup

Chicken noodle

Minestrone

Tomato basil bisque

Corn chowder accompanied with oyster crackers

Potato leek

Beef and barley

Dessert

Oreo Cookie mousse

Tiramisu

Red velvet smith island cake

Strawberry cheesecake

Flourless chocolate torte (gluten friendly)

Enhancements | \$6 each

Maryland vegetable crab

cream of crab soup

Starter course of mixed berries and honey yogurt

*All plated lunches offer a choice of soup or salad, dessert, fresh baked bread service,
Gourmet Bean regular and decaffeinated coffee, herbal teas and freshly brewed iced tea*

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

DELI BUFFET

Deli buffet | \$46

Soup of the day

Field green salad, cucumber, roma tomatoes, carrots, red wine vinaigrette

Romaine lettuce, focaccia croutons, parmesan cheese, Caesar dressing

Seafood pasta salad

Grilled vegetable salad

Roasted turkey, roast beef, ham and grilled chicken breast

Green leaf lettuce, tomatoes, red onions and pickles

American and Swiss cheeses

Kaiser rolls, potato rolls, white and wheat breads

Old Bay house made chips and assorted local popcorn

Assorted dessert bars and brownie bars

Beverages include

Gourmet Bean regular and decaffeinated coffee

assortment of herbal teas

freshly brewed iced tea

assortment of flavored iced teas

assorted chilled regular and diet soft drinks

Vasa, San Pellegrino and still and flavored bottled waters

enhancements | \$7

Maryland vegetable crab soup

cream of crab soup

BOX LUNCH

Box lunch includes| \$35

Tri colored rotini pasta salad

(Choose 3)

Sliced turkey with cranberry, brie cheese, French Baguette

Spicy Buffalo chicken wrap, shredded lettuce, tomatoes, bleu cheese, sun dried tomato wrap

Sliced roast beef and Colby cheese, onion brioche bun

Tuna salad on ciabatta roll

Black forest ham & Swiss cheese, Multigrain Kaiser

Tofu & Black bean sandwich with mesculin mix, tomatoes, ciabatta baguette **(Vegan)**

individual bag of chips

jumbo chocolate chip cookie

mints

chilled regular and diet soft drinks, and bottled waters

\$175 service fee for guarantee of under 25 guests

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BUFFET LUNCH

Monday buffet | \$46

Soup of the day
Field green salad, tomatoes, cucumbers, shredded carrots, cilantro-lime ranch dressing
Apple Fennel Salad
Roasted corn and black bean salad
Braised Chicken
Grilled Flank Steak with Chimichurri sauce
Roasted Eggplant, tomatoes, Cipollini onions
Cilantro rice
Brulee WC Raspberry BAR and Wild Zebra Brownies

Tuesday buffet | \$46

Soup of the day
Nicoise Salad, romaine, tomatoes, green beans, olives, eggs
Antipasto salad - roasted peppers, artichokes, cannellini beans, red onions, fresh mozzarella, salami Bruschetta pasta salad
Blackened chicken with creole sauce
Grilled Bistro Medallions with red onion demi glaze
Steamed broccolini
Roasted Red bliss potatoes
Mini chocolate eclairs, Black forest cheese cake bits, Mini fruit tarts

Wednesday buffet | \$46

Soup of the day
Caesar salad
Bread salad, tomatoes, green peppers, cucumbers, croutons, green olives, red onions, Caesar dressing & red wine dressing
Tomato, mozzarella, corn, basil salad
Chicken parmesan
Baked Cod with lemon butter sauce
Vegetable medley
Mashed potatoes
Tiramisu, mini cannolis, fruit salad

Thursday buffet | \$46

Soup of the day
Mixed greens tossed with shredded carrots, sun dried tomatoes, red bell peppers, feta cheese, champagne vinaigrette
Israeli couscous salad
Garbanzo bean salad
chicken Florentine
Grilled flank steak with rosemary demi
Wild rice pilaf
Roasted seasonal vegetables
Brownie bars, blondie bars, carrot cake bars

*90 minute limit
Buffet available for 11 guests or more
\$175 service fee for guarantees under 25 guests*

you may select a lunch menu to be served for dinner (after 4PM) at an additional charge of \$22.00 per person

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

BUFFET LUNCH

Friday buffet | \$46

Soup of the day
Asparagus arugula salad with mandarin oranges, parmesan cheese, lemon vinaigrettes
Grilled vegetable salad
Cucumber salad with red peppers
Hawaiian mango salmon
Grilled beef fajitas, soft flour tortillas, sautéed onions and peppers, shredded Monterey jack cheese, sour cream, salsa
Wild rice
Green beans with caramelized onions
Flourless chocolate cake, assorted cookies, raspberry crumb bar

Italian buffet | \$50

Minestrone soup
Traditional Caesar salad of crisp romaine lettuce topped with parmesan cheese and focaccia croutons
creamy Caesar and balsamic vinaigrette dressings
Tomato, basil and fresh mozzarella salad
Broiled herbed marinated salmon with lemon caper cream sauce
Chicken parmesan
Pasta primavera with basil pesto
Vegetable ratatouille
Garlic and herb breadsticks
Tiramisu, hazelnut cake

Baltimore buffet | \$48

Maryland Crab Soup
Field green salad, cucumber, roma tomatoes, carrots
buttermilk ranch and champagne vinaigrette
Shrimp pasta salad
Chicken Chesapeake with sherry cream sauce
Grilled flank steak with peppercorn demi
Old Bay® roasted red potatoes
Roasted vegetables
Berger® cookies, Pineapple upside down cake

Enhancements | \$7

Maryland vegetable crab soup
cream of crab soup

*all hot buffet lunches feature fresh baked breads, Gourmet Bean regular
and decaffeinated coffee, assorted herbal, freshly brewed iced tea, assorted sodas and bottled waters*

*90 minute limit on all buffets
Buffet available for 11 guests or more
\$175 service fee for guarantees under 25 guests*

you may select a lunch menu to be served for dinner (after 4PM) at an additional charge of \$22.00 per person

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

PLATED DINNER

Entrees

Chicken Provençale | \$50

French grilled chicken breast marinated in olive oil, garlic, rosemary, tarragon and basil with cabernet demi glaze
accompanied by whipped potatoes and seasoned haricot verts

Tuscan garlic chicken breast | \$50

with red pepper risotto and broccolini

Miso glazed salmon | \$52

in sake and miso marinade and served with soy ginger beurre blanc
accompanied by jasmine rice and broccolini

Chicken Chesapeake | \$53

chicken breast topped with crab meat with sherry cream sauce
accompanied by saffron basmati rice pilaf and haricot verts

Crab stuffed rockfish | \$56

Served with quinoa pilaf and sugar snap peas

New York strip steak forester | \$54

with porcini mushroom sauce
accompanied by herbed fingerling potatoes, squash, zucchini and roasted red pepper

Tenderloin of beef | \$62

with red wine and pearl onion demi glace
accompanied by gorgonzola mashed potatoes and pencil asparagus

Jumbo lump crab cakes | \$64

with sweet corn salsa and jalapeno tartar sauce
accompanied by wild rice pilaf, sunburst squash and baby zucchini

Mediterranean Star (vegan) | \$50

Phyllo filled with eggplants, tofu and pine nuts

Sweet potato kale quinoa ravioli (vegetarian/gluten friendly) | \$50

with eggplant tomato sauce

Chickpea Tagine (Vegan/gluten friendly) | \$50

with Cinnamon, Cumin and Carrots

Dinner wine service per glass

"Limit 2 glasses per guest"

Magnolia Grove by Chateau St. Jean, CA | **\$15 per person**

OR

Bottle Wine service with dinner

To enhance your dinner experience, we will gladly offer **15% off** on our wine list

*all plated dinners offer a choice of soup or salad, dessert, fresh baked bread service,
Gourmet Bean regular and decaffeinated coffee, herbal teas and freshly brewed iced tea*

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

PLATED DINNER

Soup

(choose one soup or salad)

(soup only offered for 300 guests or under)

Minestrone
Tomato basil bisque
Corn chowder
Chicken noodle soup
Beef and barley

Salad

(choose one)

Field green salad, roma tomatoes, cucumber and shredded carrots,
buttermilk ranch dressing with buttermilk ranch dressing

Asparagus, arugula, mandarin orange, toasted walnut salad with
roasted red pepper vinaigrette

Roasted beet wedge salad of iceberg lettuce wedge, roasted beets,
goat cheese and candied walnuts with champagne vinaigrette

Caesar style salad with crisp romaine lettuce, focaccia croutons and
shredded parmesan creamy Caesar dressing

Dessert

(choose one)

Oreo Cookie mousse
Tiramisu
Red velvet smith island cake
Equator
Edelweiss
Flourless chocolate torte (**gluten friendly**)
Black Forest Cheesecake

DUO PLATED DINNER



Tenderloin of beef and herb roasted chicken | \$63

with cabernet braised pearl onions, seasoned green beans, Malibu carrots
and garlic whipped potatoes

Tenderloin of beef and Maryland style crab cake | \$67

with cabernet demi, sweet corn salsa, sautéed broccolini and herb roasted
fingerling potatoes

Herb roasted chicken breast and grilled salmon filet | \$63

lemon caper sauce, mango chutney, pencil asparagus on a bed of wild rice
pilaf

Dinner wine service per glass

"Limit 2 glasses per guest ""

Magnolia Grove by Chateau St. Jean, CA| **\$15 per person**

OR

Bottle Wine service with dinner

To enhance your dinner experience, we will gladly offer **15% off** on our wine list

*all plated dinners offer a choice of soup or salad, dessert, fresh baked bread service,
Gourmet Bean regular and decaffeinated coffee, herbal teas and freshly brewed iced tea*

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BUFFET DINNER

Camden | \$67

Soup du jour
Spinach Salad, roma tomatoes, roasted red peppers, crumbled feta, buttermilk ranch and raspberry walnut vinaigrette
Olives and sundried tomato pasta salad
Fresh seasonal fruit salad
N.Y. Striploin with mustard crust and thyme reduction
Grilled chicken breast with lemon caper sauce
Roasted Zucchini and Squash
Roasted Yukon Gold Potatoes
Chef's selection of assorted miniature dessert display

Patapsco | \$72

Soup du jour
Field Green salad, iceberg lettuce, roma tomatoes, cucumber and shredded carrots with ranch dressing and red wine vinaigrette
Fusilli pasta salad with shrimp and cilantro
Grilled vegetable salad
Grilled Chicken breast with sautéed onions and mushrooms with choron sauce
Sliced beef medallions with roasted red peppers and red onions with demi glaze
Grilled Salmon with Veracruz sauce
Herbed fingerling potatoes
Roasted vegetable medley
Chef's selection of assorted miniature dessert display

Annapolis | \$77

Soup of the Day
Bibb and spinach salad with artichoke, olives, roasted red peppers, parmesan cheese, sherry vinaigrette and Italian dressing
Ancient grains salad
Fingerling potato salad
Grilled vegetable salad
Braised beef short ribs
Jumbo lump crab cakes (2 pieces per person) with tartar sauce
Grilled chicken Marsala
Roasted garlic mashed potatoes
Haricot verts and roasted red bell pepper
Chef's selection of assorted miniature dessert display

Dinner wine service per glass

"Limit 2 glasses per guest ""

Magnolia Grove by Chateau St. Jean, CA| **\$15 per person**

OR

Bottle Wine service with dinner

To enhance your dinner experience, we will gladly offer **15% off** on our wine list

all buffet dinners feature fresh baked breads, Gourmet Bean regular and decaffeinated coffee, assorted herbal tea service, freshly brewed iced tea assorted sodas and bottled waters

*90 minute limit
carver attendant fee of \$175 per attendant will be charged*

\$175 service fee for guarantee of under 25 guests

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

HORS D' OEUVRES

Cold hors d'oeuvres | \$5.50 per piece
(50 pieces per selection, up to 4 selections)

- miniature tomato basil bruschetta
- chilled jumbo gulf shrimp
- chicken salad on cucumber chip
- seared tuna on crostini with wasabi mayo

Hot hors d'oeuvres | \$5.50 (per piece)
(50 pieces per selection, up to 4 selections)

- wild mushroom tart
- spicy black bean spring roll
- edamame Pot sticker
- brie with raspberry and almond wrapped in phyllo
- miniature vegetable spring roll
- mascarpone, blue cheese & caramelized red onion tart
- spanakopita
- chicken dijon puff
- buffalo chicken spring roll
- coconut chicken tender
- chicken tandoori satay
- mushroom chicken chopstick
- lobster newburg tart
- miniature beef wellington
- braised short rib puff
- beef empanada

Premium hot hors d'oeuvres| \$6.50 per piece
(50 pieces per selection, up to 4 selections)

- miniature jumbo lump crab cakes
- coconut shrimp
- Maine lobster puff with sherry newburg sauce
- hibachi steak with teriyaki glaze
- scallops wrapped in bacon
- lobster and shrimp spring roll

hors d' oeuvres can be displayed or butler passed

butler passing attendant fee of \$175 per attendant
1 attendant per 75 guests is recommended

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

RECEPTION STATIONS

Fruit display | \$16

seasonal sliced fresh fruits and berries

Grilled vegetables | \$15

Asparagus, zucchini, squash, red pepper, and mushrooms

Vegetable crudité | \$14

Carrot, celery, broccoli and cauliflower with peppercorn dip

Imported & domestic cheese display | \$17

Smoked gouda, Swiss, brie, cheddar, boursin, havarti, saga bleu and goat cheeses garnished with dried and fresh berries, fruit and sliced baguette

Jumbo lump crab dip | \$17

lump crab in a rich and creamy cheese dip
accompanied by flatbreads and sliced baguettes

Antipasto | \$19

Salami, cappicola, olives, marinated artichokes, roasted red peppers, hearts of palm, green olive tapenade and white bean dip with assorted specialty breads

Build your own nacho bar | \$17

nacho style corn chips, chili con queso, guacamole, salsa, sour cream, shredded cheddar cheese, diced tomatoes, onions and jalapeño peppers

Salad station | \$17

Traditional Caesar salad with crisp romaine lettuce, focaccia croutons, shredded parmesan cheese and creamy Caesar dressing
Mixed greens with glazed pecans, crumbled bleu cheese and cider vinaigrette
accompanied by garlic breadsticks, herb focaccia, kalamata olive bread and extra virgin olive oil dipping sauce

Add Chicken | \$6 Add sliced grilled beef | \$7 Bay Shrimp | \$8

*if attendant is requested for any station, an attendant fee of \$175 per attendant will be charged
1 attendant per 50 guests is recommended*

Pizza station | \$19

Meatball
Grilled chicken and pesto
Mushroom and asparagus

Slider bar | \$20

(3 pieces per person)
Classic cheeseburger with pickle
BBQ pulled pork with creamy coleslaw
Veggie slider

Panini station | \$24

(choose 2)
3 cheese, sourdough bread
BBQ Chicken, cheddar cheese
French Dip

South of the border | \$27

beef barbacoa
smoked free range chicken
grilled adobo mahi-mahi
accompanied with coija cheese, cilantro chutney, tortillas, apple slaw, tomato, pickled jalapenos, sour cream, guacamole, pico de gallo

Sushi station | \$22

(4 pieces per person)
assorted sushi and California rolls displayed with wasabi, pickled ginger and soy sauce

Middle eastern station | \$18

traditional hummus, baba ghanoush, tabbouleh marinated olives, & feta cheese in olive oil with cracked pepper – served with cumin pita chips

RECEPTION STATIONS

Carving Stations

Roasted strip loin of beef | \$21

carved to order with rolls, horse radish, béarnaise and Dijon mustard

Traditional roasted turkey breast | \$20

carved to order with rolls, cranberry sauce and green peppercorn mayo

Bourbon glazed ham | \$20

carved to order with rolls, mango chutney and Dijon mustard

Roasted teriyaki salmon \$23

baked herbed marinated salmon, dill ratta sauce

To compliment your carving station | \$7 for (1) item or \$9 for (2) items

Garlic mashed potatoes
Roasted yukon gold potatoes
Grilled asparagus
Green beans almandine
Caesar style salad

Reception package| \$81

Pick (2) reception stations
Pick (1) carving station
Pick (1) action station
Pick (1) desert station

Action Stations

Pasta station | \$22

accompanied with Romano and parmesan cheeses and garlic breadsticks
(choice of two)

- cheese tortellini in a wild mushroom ragout, roasted tomatoes, spinach
- rigatoni pasta, andouille sausage, sundried tomatoes, white wine, basil
- penne pasta sautéed with white wine, olives, tomatoes, garlic and artichokes

Fajita station | \$18

Marinated flank steak and grilled chicken
sautéed onions and peppers
shredded Monterey jack cheese
sour cream, guacamole, salsa, tortilla chips and soft flour tortillas

Dessert stations

Mini pastries | \$19

(minimum 50 guests) (3 pieces per guest)

Assortment of petit fours, assorted cake pops, napoleons, miniature éclairs, fruit tarts and French macaroons

Gourmet Bean regular and decaffeinated coffee and assorted herbal teas with rock candy swizzle sticks, cinnamon sticks, chocolate shavings and fresh whipped cream

Ice cream sundae bar | \$16

(choice of two ice cream flavors)

Chocolate, vanilla, strawberry ice cream with chocolate, strawberry and caramel sauces

Heath® bars, Reese's® peanut butter cups, Crushed Oreo® cookies, M&M's®, brownies, nuts, sprinkles, whipped cream and maraschino cherries

Gourmet Bean regular and decaffeinated coffee and assorted herbal teas

2 hour time limit on all carving and action stations.

Pricing is per person

attendant fee of \$175 per attendant will be charged

1 attendant per 50 guests is recommended

Champagne & sparkling wines

- Magnolia Grove by Chateau St. Jean, Rose, CA | \$36
- LaMarca, Prosecco, Extra Dry, Veneto, Italy | \$36

White wines

- Magnolia Grove by Chateau St. Jean, Pinot Grigio, CA | \$36
- Magnolia Grove by Chateau St. Jean, Chardonnay, CA | \$36
- Bella Sera, Moscato, Friuli – Venezia Giulia, Italy | \$36
- Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand | \$42
- Spellbound Chardonnay, CA | \$50
- Provenance Vineyards, Sauvignon Blanc, Napa Valley, CA | \$52
- Meiomi, Chardonnay, Monterey, Sonoma, CA | \$58

Red wines

- Magnolia Grove by Chateau St. Jean, Merlot, CA | \$36
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, CA | \$36
- Alamos, Malbec, Mendoza, Argentina | \$38
- Columbia Crest “H3” Cabernet Sauvignon, Horse Heaven Hills, WA | \$46
- J. Lohr Estates, Merlot, “Los Osos” , Paso Robles, CA USA | \$50
- Mohua Wines, Pinot Noir, Central Otago, New Zealand | \$52

Dinner wine service per glass

“Limit 2 glasses per guest “

Magnolia Grove by Chateau St. Jean, CA | **\$15 per person**

OR

Bottle Wine service with dinner

To enhance your dinner experience, we will gladly offer
15% off on our wine list

We proudly offer Magnolia Grove Wine by Chateau St. Jean exclusively prepared for Marriott Hotels

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

OPEN BAR SERVICE

Category	Gold	Premium
Vodka	Absolut	Grey Goose
Rum	Bacardi Superior Captain Morgan Original Spiced	Bacardi Superior
Gin	Tanqueray	Bombay Sapphire
Scotch	Dewar's White Label	Johnnie Walker Black Label
Whiskey	Maker's Mark Jack Daniel's	Knob Creek Jack Daniel's
Canadian	Canadian Club	Crown Royal
Tequila	1800 Silver	Patron Silver
Cognac	Courvoisier VS	Hennessy

Beer

- Domestic beer: Budweiser, Samuel Adams Boston Lager
- Domestic light beer: Miller Lite
- Imported beer: Heineken
- Regional beer: Flying Dog Pale Ale, Heavy Seas Loose Cannon

Wine {Magnolia Grove by Chateau St. Jean}

- MG Cabernet sauvignon,
- MG Merlot
- MG Pinot Grigio
- MG Chardonnay
- MG Rose
- Moscato

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Gold brand bar package | \$21 first hour

2 hour | \$32
3 hour | \$41
4 hour | \$51
5 hour | \$61
each additional hour | \$11

Premium brand bar package | \$26 first hour

2 hour | \$40
3 hour | \$51
4 hour | \$64
5 hour | \$76
each additional hour | \$14

pricing is per person

one bartender recommended for every 75 guests

Bartender fee

\$200 per bartender

HOST BAR SERVICE

host bar service is charged on consumption, per drink to the event host

Category	Gold	Premium
Vodka	Absolut	Grey Goose
Rum	Bacardi Superior Captain Morgan Original Spiced	Bacardi Superior
Gin	Tanqueray	Bombay Sapphire
Scotch	Dewar's White Label	Johnnie Walker Black Label
Whiskey	Maker's Mark Jack Daniel's	Knob Creek Jack Daniel's
Canadian	Canadian Club	Crown Royal
Tequila	1800 Silver	Patron Silver
Cognac	Courvoisier VS	Hennessy

Beer

- Domestic beer: Budweiser, Samuel Adams Boston Lager
- Domestic light beer: Miller Lite
- Imported beer: Heineken
- Regional beer: Flying Dog Pale Ale, Heavy Seas Loose Cannon

Wine {Magnolia Grove by Chateau St. Jean}

- MG Cabernet sauvignon,
- MG Merlot
- MG Pinot Grigio
- MG Chardonnay
- MG Rose
- Moscato

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Host bar service | Gold Brands

Martinis | \$11
Cordials | \$11
Gold brands | \$9
Wine | \$9
Imported beer | \$7
Regional beer | \$7
Domestic beer | \$6
Non alcoholic soft drinks, water, juice | \$4

Host bar service | Premium Brands

martinis | \$13
cordials | \$13
premium brands | \$11
wine | \$9
imported beer | \$7
Regional beer | \$7
domestic beer | \$6
non alcoholic soft drinks, water, juice | \$4

pricing is per drink

one bartender recommended for every 75 guests

Bartender fee

\$200 per bartender

CASH BAR SERVICE

cash bar service is charged per drink to each individual guest

Category	Gold	Premium
Vodka	Absolut	Grey Goose
Rum	Bacardi Superior Captain Morgan Original Spiced	Bacardi Superior
Gin	Tanqueray	Bombay Sapphire
Scotch	Dewar's White Label	Johnnie Walker Black Label
Whiskey	Maker's Mark Jack Daniel's	Knob Creek Jack Daniel's
Canadian	Canadian Club	Crown Royal
Tequila	1800 Silver	Patron Silver
Cognac	Courvoisier VS	Hennessy

Beer

- Domestic beer: Budweiser, Samuel Adams Boston Lager
- Domestic light beer: Miller Lite
- Imported beer: Heineken
- Regional beer: Flying Dog Pale Ale, Heavy Seas Loose Cannon

Wine {Magnolia Grove by Chateau St. Jean}

- MG Cabernet sauvignon,
- MG Merlot
- MG Pinot Grigio
- MG Chardonnay
- MG Rose
- Moscato

Cash bar service | Gold brands

Martinis | \$12
 Cordials | \$12
 Gold brands | \$10
 Wine | \$10
 Imported beer | \$8
 Regional beer | \$8
 Domestic beer | \$7
 Non alcoholic soft drinks, water and juice | \$4

Cash bar service | Premium brands

Martinis | \$14
 Cordials | \$14
 Premium brands | \$12
 Wine | \$10
 Imported beer | \$8
 Regional Beer | \$8
 Domestic beer | \$7
 Non alcoholic soft drinks, water and juice | \$4

pricing is per drink and is inclusive of 24% service charge and 9% Maryland state sales tax.

one bartender recommended for every 75 guests

bartender fee

\$200 per bartender

We proudly offer Magnolia Grove Wine by Chateau St. Jean exclusively prepared for Marriott Hotels

LCD PROJECTOR PACKAGES



Value line projector | \$550 (50 attendees or less)

lcd projector, 8' tripod screen, cabling, power, technical support

LCD projector tripod screen ballroom lcd projector package | \$965

color lcd projector, vga projection cart/stand, fast fold screen, cabling, power, technical support

Dual front screen projector package | \$2,030

(2) LCD Projectors, (2) fast fold screens , VGA DA, with professional dress kit, power, technical support

Small room lcd support | \$225

(client brings own projector)
(groups using small “breakout” room - 40 attendees or less)
tripod screen, projection table, power, cabling, extension cords, labor and technical support

Ballroom lcd support | \$475

(client brings own projector)
(groups using section of ballroom – 41 attendees or more)
fast fold screen, projection table, power, cabling, extension cords, labor and technical support

audio visual services are presented by PRESENTATION SERVICES AUDIO VISUAL

all equipment is listed per item, per day

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax

VIDEO AND AUDIO COMPONENTS

Video components

LCD monitors

32" lcd display monitor | \$285

55" lcd display monitor | \$575

Players/recorders

CD Recorder | \$325

Video Recorder | \$365

Cameras

camcorder DVCAM 1/2" 3-CCD| \$375

(call for details of other camera options)

Interface/switchers/distribution

vga distribution amplifier | \$125

Video switcher scaling 3X1 | \$375

Projection components

(we have a variety of projectors available. please contact us for availability and pricing)

Miscellaneous lighting

LED up lighting package

\$65 per light

Basic stage wash

\$350

Audio components

mixer/amplifiers

(mixer required with more than one microphone or sound component in room)

4 channel mono mixer | \$90

6 channel mono mixer | \$100

8 channel mono mixer | \$130

12 channel stereo mixer | \$180

Speakers

powered speaker | \$125

small room laptop speaker | \$50

Microphones

wired for podium, table or floor | \$85

wireless lavalier (lapel) or handheld | \$230

push to talk microphone | \$ 100

headset microphone | \$230

audio visual services are presented by PRESENTATION SERVICES AUDIO VISUAL

all equipment is listed per item, per day

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MISCELLANEOUS EQUIPMENT

Flipcharts & boards

flipchart Post It Package | \$90
(includes easel, markers, pad)
cork board | \$75
white board with markers | \$75

polycom speaker phone* | \$200

*Dial 9 Phone Line | \$100.00 (per line)

hotel phone line required for speakerphone operation

**phone line and call charges will be billed in addition to the price of the speakerphone*

Office equipment

laptop computer | \$300
Slide advancer | \$40
color inkjet printer | \$500
b & w laser jet printer | \$300

Hard wired internet line | \$75 each line per day

Drape (per 12' panel)

black or white | \$195
color | \$275

House system patch | \$150

power strips | \$35

Event technology labor

(all labor requires a 4 hour minimum)

weekdays (mon - fri) | \$120.00 per hour

weekends (sat – sun) | \$150.00 per hour

holidays (all) | \$150.00 per hour

audio visual services are presented by PRESENTATION SERVICES AUDIO VISUAL

all equipment is listed per item, per day

All food, non-alcoholic beverages, room rental & audio visual are subject to 24% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 24% taxable service charge & 9% state sales tax



Daily Wireless Internet Usage in meeting space

Media streaming: Simple OR Superior

Simple: – Email and simple web browsing:

\$10 per user

Superior: – Media streaming, media rich mobile apps and Large file downloads:

\$16 per user

*** For groups with 100 + participants, we are happy to assess your large meetings to develop a customized solution ***

- Bandwidth ranges are for the entire group and are not per person
- All pricing is exclusive of 24% service charge
- Wired internet access are priced separately

GENERAL INFORMATION AND EVENT POLICIES

Agreement to Banquet Event Policies

GUARANTEES ON ALL FOOD AND BEVERAGE:

We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

PAYMENT ARRANGEMENTS:

Cash, Check and Credit Card Payments:

All functions must be paid for in advance unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, Master Card or Visa. Credit cards may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required.

Billing: If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 25 days are subject to a finance charge of one and one half (1.5%) per month of the unpaid balance, which is an annual percentage of 18%.

CANCELLATION POLICY:

If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event date.

CONFIRMATION OF SET UP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. Unless otherwise stated in this Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

TAX AND SERVICE CHARGE:

All food, non-alcoholic beverages, room rental & audio-visual are subject to 24% service charge & 6% state sales tax. Alcoholic beverages are subject to 24% service charge & 9% state sales tax.

TAX EXEMPT STATUS:

The State of Maryland requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the State of Maryland in order to receive a refund.

FOOD & BEVERAGE OUTSIDE OF HOTEL:

All food and beverage will be provided by The Hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The Hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the Catering Department.

ENTERTAINMENT AND NOISE:

Ballrooms and meeting rooms: due to the proximity of the ballrooms to the guest room areas of the hotel, most functions will not create a noise problem. Suites: Due to the proximity of the suites (floors 7-10) to guest room areas of the hotel, most types of entertainment may cause noise complaints. Music must be kept at an acceptable level as determined by the Manager on duty. Functions in these areas should conclude by 10 p.m.

ALCOHOL AND MINORS:

The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Maryland State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of Maryland.

GENERAL INFORMATION AND EVENT POLICIES

CONDITIONS OF AGREEMENT:

The organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the Hotel for any overtime wage payments, other expenses or damages incurred by The Hotel because of the organization or its attendee's failure to comply with Hotel regulations. In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing this agreement for such entity represents to The Hotel that he/she has full authority to sign such contract and, in the event that he/she is not so authorized, that he/she will be personally liable for the faithful performance of this contract.

GUESTS RESPONSIBILITY:

The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organizations assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to The Hotel.

SIGNS/DISPLAYS/DECORATIONS:

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior Hotel approval. All decorations must meet approval of the Baltimore Fire Department. Flammable substances are not permitted in the building or anywhere on the hotel's premises. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior Hotel approval.

LABOR CHARGES:

Resetting of meeting rooms from previously agreed set-ups per your banquet event order(s) may result in additional cost to the group in the form of meeting room rental.

MATERIALS SENT TO THE HOTEL:

Due to the layout of The Hotel, it is not possible to store display materials and/or show materials. In the event a small amount of materials are to be shipped to the hotel in advance of your function, please follow the instructions below:

- The Hotel must be notified in advance that materials are being sent. The Hotel must be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery.
- Each piece received must be labeled with Name of function, date of function, Catering or Convention Service manager responsible for your function. Groups must make arrangements to ship their materials out of the hotel.
- The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.
- The hotel will store properly sealed and labeled materials for up to two (2) days following the function.

SECURITY:

Routine security services are provided by the Hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest.

HOLD HARMLESS AGREEMENT:

The organization assumes the entire responsibility and liability for losses, damages and claims arising out of injury or damage to the organization's displays, equipment and other property brought upon the premises of the Hotel and shall indemnify and hold harmless the Hotel, agents, servants and employees from any and all such losses, damages and claims.