



# *2020 Wedding Menu*

# Congratulations!

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## Wedding Reception Packages

*The most cherished moments of your new life together begin with the perfect reception at the Doubletree by Hilton Annapolis.*

*Use the expertise of our staff to assist you with every detail of your reception and let us make your dreams come true.*

### **YOUR WEDDING PACKAGE WILL INCLUDE:**

- ~ Four hour name brand open bar (excluding wedding brunch)
- ~ Complimentary parking
- ~ Complimentary cake cutting service
- ~ Bartender, carver, butler and attendants
- ~ Private welcome reception for the wedding party
- ~ Champagne toast for all of your wedding guests (excluding wedding brunch)
- ~ Chilled bottle of champagne on your wedding night
- ~ Dinner for two in our Ports of Call restaurant on your first anniversary
- ~ Deluxe overnight accommodations for the Bride and Groom to include a full breakfast

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### **TO ACCENT THE ELEGANCE OF YOUR SPECIAL DAY WE OFFER THE FOLLOWING COMPLIMENTARY:**

- ~ Floor length white tablecloths, and white napkins
- ~ Elegantly decorated hors d'oeuvre and buffet tables
- ~ Elegant centerpiece to decorate your guest tables

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### **TO ENHANCE YOUR RECEPTION, THE FOLLOWING OPTIONS MAY BE ADDED AT AN ADDITIONAL COST:**

- ~ Wine service with dinner
- ~ Premium brand liquors
- ~ Extended hours for reception
- ~ Ballroom for ceremony

*Special packages available for Friday and Sunday Receptions.*

# Served Dinner Reception

## FOUR HOUR NAME BRAND OPEN BAR

### COCKTAIL HOUR FEATURING

A variety of Cheeses, Fruits and Vegetables Displayed Open Market Style

### CHOICE OF TWO BUTLERED HORS D'OEUVRES

Four Pieces Per Person

Miniature Crab Cakes | Asparagus and Prosciutto | Beef Wellington | Spring Rolls  
Wild Mushroom Tart | Crab Stuffed Mushrooms | Antipasta Skewers | Tamali Bites  
Scallops or Shrimp Wrapped in Bacon | Chicken Quesadillas | Beef Sate | Tandoori Chicken

### SALAD

Choose one of the following:

Caesar Salad | Mixed Baby Greens with Mandarin Oranges & Walnuts | Garden Salad

### ENTRÉES

	Plus Tax and Gratuity	Inclusive of Tax and Gratuity
Chicken Marsala	\$80.00	\$106.27
Grilled Salmon with Citrus Butter	\$81.00	\$107.58
Chicken Chesapeake	\$81.00	\$107.58
Chicken Oscar	\$81.00	\$107.58
Mahi Mahi with Lemon Butter	\$83.00	\$110.21
Prime Rib of Beef	\$84.00	\$111.53
Petite Filet with Salmon	\$85.00	\$112.84
Filet Mignon	\$87.00	\$115.47
Petite Filet with Crab Cake or Stuffed Shrimp	\$92.00	\$122.04
Lobster Tail with Petite Filet	\$102.00	\$135.19

*Our Chef will select the appropriate accompaniments to compliment your selection.*

*All entrees served with rolls, butter, coffee, tea, decaffeinated coffee and iced tea.*

*Should you wish to select more than one entrée, a \$2.00 surcharge will be added to each dinner.*

### DESSERTS

Choose one of the following:

Chocolate Covered Strawberry Served on each Plate to Compliment Your Wedding Cake

Assortment of Petit Fours

# Hors d'oeuvres Reception

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## FOUR HOUR NAME BRAND OPEN BAR

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### OUR SIGNATURE DISPLAY

A variety of Cheeses, Fruits and Vegetables Displayed Open Market Style

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### RECEPTION TO INCLUDE:

#### INTERNATIONAL STATION

*Choose one of the following:*

##### ITALIAN

Tortellini and Fettuccine  
Served with Alfredo and  
Marinara Sauces, Caesar Salad  
and Garlic Bread

##### ORIENTAL

Choice of Chicken, Beef or  
Shrimp\* with Oriental Noodles  
Served with Vegetables, Fried Rice and  
Appropriate Accompaniments  
\*\$2.00 Surcharge Per Person

##### MEDITERRANEAN

A Variety of Seasoned Grilled Vegetables,  
Aged Salami Cornets, Provolone Cheese,  
Pepperoni, Green and Black Olives,  
Marinated Artichoke Hearts and Mushrooms,  
Hummus and Pita Chips

#### CARVING STATION

*Your Choice of One:*

Roast Turkey Breast  
Top Round of Beef  
Honey Baked Ham

Prime Rib or Beef Tenderloin\*

*All Served with Appropriate Condiments and Petite Rolls*

*\*\$4.00 Surcharge Per Person*

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### HORS D'OEUVRES

*Choice of Four Items:*

Miniature Crab Cakes  
Spring Rolls  
Chicken Quesadillas  
Antipasta Skewers

Asparagus and Prosciutto  
Wild Mushroom Tart  
Scallops or Shrimp Wrapped in Bacon  
Beef Sate

Beef Wellington  
Crab Stuffed Mushrooms  
Tamali Bites  
Tandoori Chicken

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### VIENNESE TABLE AND FRUIT FANTASY

A variety of Miniature Pastries Accompanied by Fresh Fruit, Chocolate Fondue and Whipped Cream

**\$80.00 PER PERSON**

Plus Tax and Gratuity

**\$106.27 PER PERSON**

Inclusive of Tax and Gratuity

# Dinner Buffet Reception

## FOUR HOUR NAME BRAND OPEN BAR

### OUR SIGNATURE DISPLAY

A variety of Cheeses, Fruits and Vegetables Displayed Open Market Style

### CHOICE OF TWO BUTLERED HORS D'OEUVRES

Four Pieces Per Person

Miniature Crab Cakes	Asparagus and Prosciutto	Beef Wellington	Spring Rolls
Wild Mushroom Tart	Crab Stuffed Mushrooms	Chicken Quesadillas	Tamali Bites
Scallops or Shrimp Wrapped in Bacon	Antipasta Skewers	Beef Sate	Tandoori Chicken

### SALADS

Choose one of the following:

Caesar Salad | Mixed Baby Greens with Mandarin Oranges & Walnuts | Garden Salad

### CHOICE OF ONE CARVING STATION

Roast Turkey Breast | Top Round of Beef au Jus | Honey Baked Ham | Prime Rib or Beef Tenderloin\*

\*\$4.00 Surcharge Per Person

### CHOICE OF TWO ENTRÉES

Chicken Oscar	Mahi Mahi with Lemon Butter
Stuffed Chicken Tuscany	Seafood Newberg
Mahi Mahi with Lemon Butter	Miniature Crab Cakes*
Grilled Salmon with Crabmeat	Shrimp and Scallop Pasta Parmesan
Tenderloin Medallions with Peppercorn Sauce*	Roasted Pork Loin Stuffed with Apples, Almonds and Raisins

\*\$2.00 Surcharge Per Person

### CHOICE OF THREE ACCOMPANIMENTS

Rice Pilaf | Garlic Mashed Potatoes | Broccoli Milanese | Baby Belgian Carrots | Oven Roasted Potatoes  
Medley of Seasonal Vegetables | Snow Peas with Julienne Carrots | Mashed Potato Bar with Assorted Toppings

### SERVED WITH YOUR WEDDING CAKE

Chocolate Covered Strawberry Served on Each Plate to Compliment Your Wedding Cake

All Entrées Served with Assorted Rolls and Butter, Coffee, Tea, Decaffeinated Coffee and Iced Tea

**\$87.00 PER PERSON**

Plus Tax and Gratuity

**\$115.47 PER PERSON**

Inclusive of Tax and Gratuity

Add 24% Service Charge and Applicable Maryland State Sales Tax to all Prices.

# Wedding Brunch Reception

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## **OUR SIGNATURE DISPLAY**

A Variety of Cheeses, Fruits and Vegetables Displayed Open Market Style

### **SALADS**

Marinated Vegetable Salad

Garden Salad

Fruit Salad

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### **BUFFET ITEMS**

Omelette Station or Eggs Benedict

Pancakes Oscar or Waffles with Assorted Toppings

Potatoes O'Brien

Crisp Bacon and Sausage Links

Assorted Muffins, Danish and Croissants

Seafood Newburg

Chicken Piccata

Rice Pilaf

Vegetable Medley

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### **DESSERT**

Chocolate Covered Strawberry Served on Each Plate to Compliment Your Wedding Cake

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### **BEVERAGES**

Coffee, Tea, Decaffeinated Coffee, Iced Tea and Assorted Juices

Sparkling Cider included for Toast

**\$45.00 PER PERSON**

Plus Tax and Gratuity

**\$59.15 PER PERSON**

Inclusive of Tax and Gratuity

*Package does not include Four Hour Open Bar.*

*A Four Hour Open Bar can be added to this menu at the cost of **\$35.00++ per person***

*Mimosas and Bloody Marys can be added at the cost of **\$60.00++ per gallon***

# Enhancements

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## RECEPTION ENHANCEMENTS

- White Chair Covers with White Sashes \$6.00 per Chair
- Wine Service with Dinner Starting at \$30.00 per Bottle
- Banquet Room for Ceremony \$600.00 per Section
- Extended Hours for Reception \$500.00 per Hour
- Extended Hours of Open Bar Based on Bar Package
- Vendor Meals (Club Sandwich with Chips) \$20.00
- Children's Meals (Chicken Tenders with Fries) \$20.00

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## DESSERT

- Wedding Cakes Starting at \$5.00 per person
- Chocolate Fondue with Dipping Goodies \$10.00 per person

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## STATIONS

### CARVING

*All served with appropriate condiments and rolls*

- Top Round of Beef (serves 50) \$350.00
- Sirloin Strip of Beef (serves 30) \$350.00
- Honey Baked Ham (serves 30) \$300.00
- Roast Turkey Breast (serves 25) \$325.00
- Sirloin Strip of Beef (serves 35) \$350.00
- Prime Rib (serves 35) \$450.00

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## RAW BAR

- Oysters and Clams on the Half Shell \$17.00 per person
- Add Shrimp to the Raw Bar \$4.00 per person

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## ADDITIONAL HORS D'OEUVRES

See your Wedding Specialist for additional Hors D'oeuvre selections and pricing



# Vendor Referral List

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## **FLOWERS**

Floret + Vine 410-570-4474  
Black Eyed Susan 410-451-7101  
Little House of Flowers 410-923-3170

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## **CAKES**

Blue Crab Cupcakes 443-221-7246  
Fiona's Cakes 410-647-9732  
Sugarbakers 410-788-4170

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## **DJ**

C & J Entertainment 410-551-5025  
Al Wysong 410-643-3829  
Tommy Gatz Entertainment 410-349-2234

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## **BANDS**

Incognito 443-822-4544

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## **PHOTOGRAPHY**

Formica Photos 410-647-1325  
Hamilton Photography 410-267-6090  
Roger Miller, Photographer 410-566-1222

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## **BEAUTY SERVICES**

Behind the Veil Bridal Hair & Makeup 443-650-VEIL  
Makeup by Judee Jo 443-949-0709

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## **MISCELLANEOUS SERVICES**

Hot Ice 410-269-5315  
Rentals to Remember 410-295-3446  
Towne Transport 410-266-3392  
MD Mojo Photo & Video Booths 443-203-2303  
Capital Customs Clothiers 410-268-3090



# Accent Color / Specialty Drinks

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## *Orange*

Vodka and Orange juice

## *Red - Cosmo*

Triple Sec, Vodka and Cranberry Juice

## *Green Apple Flavored Martini*

Apple flavored Martini, Vodka, Pucker and Sweet & Sour Mix

## *Pink - Sex on the Beach*

Vodka, Rum, Triple Sec, Orange and Cranberry Juice

## *Electric Blue - Blue Mule*

Ginger Beer, Vodka, Mint, Lime Juice and Blue Curacao

## *Purple*

Lemonade, Vodka, Blue Curacao and Grenadine

## *Blueberry Cosmo*

Blueberry Vodka, Triple sec, and Cranberry juice

## *Yellow - Lemon Drop Martini*

Vodka, Lemon Juice with a Touch of Sweet

## *Teal*

Blue Curacao, Rum, Pineapple Juice and Soda

## *Punch Stations / Sangria*

Spike your punch with champagne,  
or enjoy red or white sangrias with fresh fruit

