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Baltimore Marriott Inner Harbor at Camden Yards



# EVENTS MENU

# MORNING BREAKS

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Coffee House | 26 per person

Biscotti, Hand Glazed Donuts, Coffee Cakes and House Made Zucchini Bread  
Irish Cream, Hazelnut, Carmel and Mocha Syrups  
Freshly Whipped Bourbon Cream, Soy, and Skim Milk  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

Bakery | 18 per person

Assorted Freshly Baked Scones  
Salted Whipped Butter, Honey Butter, Clotted Cream  
Orange and Strawberry Marmalade  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

Fresh Start | 18 per person

Assorted Yogurt Parfaits  
Freshly Pressed Juice Station  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

Original | 17 per person

Chilled Regular and Diet Pepsi Soft Drinks  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

Classic | 14 per person

Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

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# AFTERNOON COFFEE BREAKS

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Chocolate Lovers | 26 per person  
Double Chocolate Chip Cookies  
White Chocolate Mousse Shot  
Chocolate Dipped Carrot Cake  
Chocolate Cherry Bread Pudding  
Double Chocolate Brownies  
Chocolate Dipped Strawberries  
Bittersweet Chocolate, Milk Chocolate and Strawberry Milk

Spa | 23 per person  
Energy Bars, Dried Tropical Fruit, Toasted Pumpkin and Sunflower Seed  
Miniature Farmers Market Crudités  
Mint Infused Water  
Iced Herbal Teas with Mango, Passion Fruit, Berry Syrup  
Bottled Spring and Mineral Waters

South of the Border | 23 per person  
Tortilla Chips with Guacamole, Sour Cream, Queso Dip and Pico de Gallo  
White Cheddar Popcorn, Crispy Cinnamon Churros and Mini Coconut Cream Pies  
Dr. Pepper and Assorted Jarrito's Sodas  
Bottled Spring and Mineral Waters

Ball Park | 17 per person  
Honey Roasted Peanuts, Crackerjacks, House Made Potato Chips and Hot Buttered Popcorn with Assorted Salts  
Assorted Hershey Candy Bars  
Chilled Regular and Diet Pepsi Drinks  
Bottled Spring and Mineral Waters

Lemonade Stand | 8 per person  
Freshly Made Lemonade Infused with Prickly Pear, White Peach and Raspberry Vanilla

Ice Tea Stand | 8 per person  
Classic Iced Tea  
Southern Sweet Tea  
Peach Tea

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# A LA CARTE

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House Made Zucchini Bread, Assorted Muffins, Coffee Cake or Danish | 48 dozen

Chocolate Croissants, Scones, Croissants or Bagels with Cream Cheese | 52 dozen

House Baked Cookies, Brownies, Lemon Squares, Cheesecake Bites, Blondies or Pecan Squares | 45 dozen

Fruit and Granola Bars | 4 each

Whole Fruit | 3 each

Individual Yogurt | 4 each

Individual Greek Yogurts | 5 each

Breakfast "On the Run" | 14

Individual Bag with House Made Muffin, Breakfast Cereal Bar, Fresh Fruit of the Day, Bottled Water

Sweet & Salty Items

| 19 per lb or | 4 per person for each item

Fancy Assorted Nuts, Peanuts, Trail Mix

Smoked Bacon Peanuts

Cajun Mix

Potato Chips with French Onion Dip

Pretzels with a Trio of Mustard

CrackerJacks

Tortilla Chips with Salsa Dip

Sweet Items

Novelty Ice Cream Bars | 6 each

Assorted Chocolate Bars | 4 each

Flavored Infused Water | 52 gallon

Natural and Flavored Lemonade, Fruit Juice, Vegetable Juice | 65 gallon

Iced Coffee or Flavored Iced Teas | 72 gallon

Freshly Brewed ILLY Regular and Decaffeinated Coffee | 90 gallon

An Assortment of Herbal Teas | 90 gallon

Assorted Soft Drinks and Bottled Waters | 5 each    Red Bull | 6 each

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# PACKAGES

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## Platinum 76

### Breakfast

Seasonal Cubed and Whole Fruits  
Assorted Breakfast Cereals with Whole and Skim Milk  
Granola Parfait Station: Greek and Fruit Yogurt, House made Granola and Assorted Berries  
Freshly Baked Biscuits  
Scrambled Eggs, Smoked Bacon and Breakfast Potatoes  
Plain, Chocolate and Almond Croissants  
Chilled Fruit Juices to include Orange and Cranberry  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

### Mid-Morning

Blueberry Coffee Cakes and House Made Zucchini Breads  
Tropical Fruit Salad  
Chilled Regular and Diet Pepsi Soft Drinks  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

### Afternoon | Lemon or Berry Break (Choose one)

#### Lemon

Lemonade  
Mint Lemonade  
Hopes Lemon Cookies  
Lemon Pie Shot  
Lemon Candies

#### Berry

Berry Teas  
Strawberry Lemonade  
Berries and Cream  
Chocolate Dipped Strawberries  
Dried Blueberry and Almond Trail Mix

Chilled Regular and Diet Pepsi Soft Drinks  
Bottled Spring and Mineral Waters included

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## Gold 68

Seasonal Cubed and Whole Fruits  
Breakfast Cereals with Whole and Skim Milk  
Old Fashioned Oatmeal\* with Golden Raisins, Toasted Almonds, Brown Sugar and Dried Cranberries  
English Muffin with Scrambled Eggs and Cheese  
Fresh Bakery Selection to Include:  
Assorted Croissants, Danishes, Muffins, Bagels, House Made Zucchini Bread, Mini Croissants  
Salted Whipped Butter, Honey Butter, Philadelphia Cream Cheese, Berry Cream Cheese, Orange Marmalade and Strawberry Preserves  
Chilled Fruit Juices to include Orange and Cranberry  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

\*Steel cut oatmeal available as upgraded item, please add \$3 per person.

Mid-Morning  
Make your own Yogurt Parfait  
Whole Fresh Fruits  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

Afternoon Break  
Individual Bags of Assorted Chips  
Uncle Ralph's Dessert Bars: Lemon, Pecan and Raspberry Cheesecake Brownies  
Whole Fresh Fruits  
House Made Chips  
Chilled Regular and Diet Pepsi Soft Drinks  
Bottled Spring and Mineral Waters

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## Silver 62

Classic Breakfast  
Whole Seasonal Fruits  
Assorted Breakfast Cereals with Whole and Skim Milk  
Individual Fruit Flavored Yogurts  
Fresh Bakery Selection to Include:  
Assorted Croissants, Danishes, Muffins, Bagels, House Made Zucchini Bread, Mini Croissants  
Salted Whipped Butter, Honey Butter, Philadelphia Cream Cheese, Berry Cream Cheese, Orange  
Marmalade and Strawberry Preserves  
Chilled Fruit Juices to include Orange and Cranberry  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

Mid-Morning  
Assorted Nutri Grain Bars  
Special K Bars  
Whole Fresh Fruits  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

Afternoon Freshly Baked Cookies and Brownies  
Basket of Whole Fresh Fruits  
Make your Own Trail Mix  
Chilled Regular and Diet Pepsi Soft Drinks  
Bottled Spring and Mineral Waters

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# BREAKFAST BUFFET

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## Fort McHenry | 38

Seasonal Cubed Fruit  
Assorted Breakfast Cereals with Whole and Skim Milk  
Old-Fashioned Oatmeal with Golden Raisins, Brown Sugar and Dried Cranberries\*  
Individual Fruit Flavored Yogurts  
Assorted Croissants, Danish, Muffins, Bagels and House Made Zucchini Bread  
Served with Salted Whipped Butter, Honey Butter, Philadelphia Cream Cheese, Berry Cream Cheese, Orange Marmalade and Strawberry Preserves  
Breakfast Potatoes  
Scrambled Eggs with Fresh Chives  
Hickory Smoked Bacon  
Country Sausage Links  
Chilled Fruit Juices to include Orange and Cranberry  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

## Pratt Street | 31

Seasonal Cubed Fruits and Fresh Bananas  
Assorted Breakfast Cereals with Whole and Skim Milk  
Old-Fashioned Oatmeal with Golden Raisins, Brown Sugar and Dried Cranberries  
Individual Fruit Flavored Yogurts  
Assorted Danishes, Muffins, Bagels and House Made Zucchini Bread  
Served with Salted Whipped Butter, Honey Butter, Philadelphia Cream Cheese, Berry Cream Cheese, Orange Marmalade and Strawberry Preserves  
Chilled Fruit Juices to include Orange and Cranberry  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

## Charles Street | 28

Whole Fruit  
Steel Cut Oatmeal with Golden Raisins, Brown Sugar and Dried Cranberries  
Assorted Danishes, Coffee Cakes and House Made Zucchini Bread  
Chilled Fruit Juices to include Orange and Cranberry  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

\*Steel cut oatmeal available as upgraded item, please add \$3 per person.  
Small party fee of 150 will be applied for groups less than 25 people.

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# ENHANCEMENTS

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## Breakfast Buffet Enhancements

*The following are priced per person and may be added to any breakfast buffet*

Smoked Salmon | 10

Served with Bagels, Cream Cheese and Sliced Tomatoes

Egg Whites, Egg Yolks, Bermuda Onions, Capers and Lemons

Cinnamon French Toast | 6

Thick Sliced Texas Toast with Warm Syrup and Confectioner's Sugar

Belgian Waffles | 6

(Maximum 350 guests)

With Fresh Berries and Whipped Cream

One Station Attendant per 50 guests @ 150 each

Omelet Station | 10

(Minimum of 50 guests)

Omelets made-to-order accompanied by Mushrooms, Onions, Peppers, Tomatoes, Ham, Salsa and Shredded Cheese

One Station Attendant per 50 guests @ 150 each

Freshly Baked Biscuit | 6

Filled with Scrambled Eggs, Sausage and Aged Cheddar Cheese

Croissant Breakfast Sandwich | 6

Scrambled Eggs, Bacon and Cheese

Juice Station | 5 (Choice of 3)

Freshly Squeezed Orange, Grapefruit, Cranberry, Mango, Pomegranate, Guava and Carrot Juice

Bloods Mary's and Mimosas | 8

Seasonal Mixed Berries | 5

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# BREAKFAST BRUNCH

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## Fells Point | 49

Seasonal Cubed and Mixed Berries  
Assorted Breakfast Cereals with Whole and Skim Milk  
Old Fashioned Oatmeal with Golden Raisins, Toasted Almonds, Brown Sugar and Dried Cranberries  
Yogurt Parfait Station with Plain Yogurt, Vanilla Yogurt, Mixed Berries, Toasted Pecans, Orange Honey,  
House Made Granola and Freshly Whipped Cream  
Assorted Croissants, Danish, Muffins, Bagels, House Made Zucchini Bread, Mini Croissants  
Salted Whipped Butter, Honey Butter, Philadelphia Cream Cheese, Berry Cream Cheese, Jams, Orange Marmalade and Strawberry Preserves

Waffle Station with Your Choice of Toppings to Include: Warm Maple Syrup and Orange Honey  
One Station Attendant per 50 guests @ 150 each

Scrambled Eggs with Fresh Chives  
Hickory Smoked Bacon  
Country Sausage Links

Starch (select one)  
Breakfast Potatoes –or- Yukon Mashed Potatoes

Chicken (select one)  
Grilled Chicken Breast with Mushrooms, Arugula and Fontina Cheese with Madiera Sauce  
-or- Crispy Chicken with Asiago, Tomato, Fennel Ragù

Carving Station (select one)  
Honey Baked Ham with Country Biscuits  
-or- Herb Roasted Pork Loin with Garlic Mushrooms  
Complimented by Seasonal Vegetable Medley  
One Station Attendant per 50 Guest @ 150 each

Beverages to Include:  
Chilled Fruit Juices to include Orange and Cranberry  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

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# PLATED BREAKFAST

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## **Breakfast Entrée are Accompanied By**

Fresh Bakery Selection of Croissants, Mini Muffins and Biscuits  
Bottled Spring and Mineral Waters  
Freshly Brewed ILLY Regular and Decaffeinated Coffee  
An Assortment of Herbal Teas

Almond Granola Parfait | 24

Vanilla Yogurt and Toasted Almonds Topped with a Fresh Fruit Garnish

Seasonal Fruits | 24

Fresh Berries, Melon and Pineapple with Raspberry Coulis and Fresh Mint

Lox and Bagels | 26

Toasted Open Faced Bagel with Cream Cheese, Smoked Salmon, Bermuda Onion and Tomato  
Served with Capers

Steak-n-Eggs | 32

Grilled Sirloin Steak with Scrambled Eggs and Mushroom and Potato Hash

All American | 29

Scrambled Eggs with Fresh Chives with Country Sausage, Crispy Smoked Bacon  
Breakfast Potatoes

Vegetarian Frittata | 26

Cherry Tomatoes, Broccoli, Swiss Cheese with Zucchini Potato Hash

Stuffed French Toast | 25

Raspberry Cream Cheese, Country Sausage and Warm Syrup

Southern Breakfast | 27

Buttermilk Biscuits, Country Sausage Gravy and Stoneground Grits

Old Fashioned Oatmeal | 23

Golden Raisins, Toasted Almonds, Brown Sugar and Fruit Kabob

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# PLATED LUNCH

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## Light Lunch Entrees

All Light Lunch Entrees Include Artisanal Rolls, Beverages and a Dessert Selection  
Unsweetened Iced Tea, Freshly Brewed ILLY Regular and Decaffeinated Coffee and Assortment of Herbal Teas

Choice of One Entrée | 34

Choice of Two Entrées | 36

### Broiled Salmon Salad

Field Greens, Roma Tomatoes, Cucumbers, Tangerine White Balsamic Dressing

### Grilled Chicken Caesar Salad

Herb Marinated Breast of Chicken, Romaine Lettuce, Parmesan Cheese, House Made Croutons

### Roasted Flank Steak Salad

Romaine Lettuce, Crumbled Bleu Cheese, Roma Tomatoes, Diced Cucumbers, Truffle Vinaigrette Topped with Fried Onions

### Chicken Tortilla Wrap

Grilled Chicken, Cheddar Cheese, Tomatoes and Shredded Lettuce, Wrapped in a Tortilla  
Accompanied by Tomato Cucumber Salad

### Roasted Beef Wrap

Leaf Lettuce and Julienne Tomatoes, served with Caramelized Onion and Horseradish Spread  
Wrapped in a Whole Wheat Tortilla, Accompanied by Vegetable Pasta Salad

### Asian Chicken Salad

Sesame Chicken, Mixed Greens, Napa Cabbage, Carrots, Red Peppers, Green Onion, Crispy Wontons, Served with Sesame Ginger Dressing

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# PLATED LUNCH

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## Plated Entrees

3 Course Plated Lunch with Your Choice of Soup, or Salad, Rolls, and Dessert  
Unsweetened Iced Tea, Freshly Brewed ILLY Regular and Decaffeinated Coffee and  
Assortment of Herbal Teas

Searched Maryland Crab Cake | 51

Maryland Crab Cake with Roasted Corn Relish, Baby Spinach and Yukon Mashed Potatoes

Grilled Breast of Chicken | 42

Olive Oil and Herb Marinade, Roasted Potatoes, Sugar Snap Peas, Carrots, and a Lemon Herb  
Sauce

Braised Chicken Breast | 43

Parmesan Risotto Cake, Artichokes, Green Beans and Basil Pesto

Horseradish Crusted Flounder | 45

Mixed Grain Pilaf, Broccoli and Smoked Tomato Sauce

Roasted Berkshire Pork Loin | 46

Roasted Sweet Potatoes, Braised Greens, Kentucky Bourbon Jus

Teriyaki Glazed Salmon | 47

Vegetable Fried Rice, Stir Fry Vegetables

Broiled Wild Rockfish | 48

Green Onion Pesto Potatoes, Ratatouille, Seven Vegetable Broth

Grilled Flat Iron Steak | 48

Caramelized Onion Potatoes, Farmers Market Vegetables, Pennsylvania Mushroom Sauce

Braised Boneless Short Ribs | 46

Sundried Tomato Polenta Cake, Creole Zucchini, Pinot Noir Reduction

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# PLATED LUNCH

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## Plated Entrees (continued)

Soups, Choice of One

Spring

Heirloom Tomato Bisque

Ginger Carrot with Virginia Peanuts

Summer

Yellow Tomato Gazpacho

Chicken Tortilla Soup

Autumn

Chestnut Potato Bisque

Apple Butternut Squash

Winter

New England Clam Chowder

North Carolina Shrimp Bisque

Anytime Classics

Maryland Crab

Smoked Corn Chowder

Vegetable Minestrone

Salads, Choice of One

Spring

Organic Bibb Lettuce, Pear Tomatoes, Applewood Bacon with Malt Dijon Vinaigrette

Summer

Fresh Mozzarella, Mixed Cherry Tomatoes, Baby Arugula, Garden Basil with Olive Oil and Sherry Vinegar

Autumn

Chopped Kale, Red Pepper, Cucumber, Tomato, Feta Cheese with Oregano Vinaigrette

Winter

Iceberg Wedge, Pumpkin Seeds, Charred Red Onions, Walnut Raisin Croutons with Creamy Gorgonzola Dressing

Anytime Classics

Traditional Caesar with Fresh Romaine, House Made Croutons, Shaved Parmesan Cheese

Organic Field Greens with Raspberries, Candied Walnuts and Crumbled Goat Cheese served with a Red Wine Vinaigrette

Lola Rossa and Frisee Greens with Blueberries, Toasted Almonds, Boursin Cheese Served with a Riesling Vinaigrette

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# PLATED LUNCH

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## Plated Entrees (continued)

Desserts

Choice of One

Flourless Chocolate Cake (Gluten Free)

Vanilla Tangerine Whipped Cream

Carrot Cake

Caramel, Walnuts, Cream Cheese Frosting

New York Cheesecake

Lemon, Blackberries and Whipped Cream

Rudy's Cheesecake Bites

Assorted Flavors

Tiramisu

Chocolate, Espresso and Whipped Cream

Red Velvet "Smith Island" Cake

Cream Cheese and Blueberries

Citrus Crème Brulee

Mini Sugar Cookies

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# LUNCH BUFFETS

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## All Lunch Buffets Include

Flavored Water of the Day  
Freshly Brewed ILLY Regular and Decaffeinated Coffee and Assortment of Herbal Teas  
*Small party fee of 150 will be applied for groups less than 25 people*

### Clipper City | 56

Maryland Crab Soup  
Artichoke Potato Salad with Tomatoes and Tarragon  
Chesapeake Bay Seafood Salad  
Tossed Field Green Salad served with Balsamic Vinaigrette and Buttermilk Ranch  
Marinated Sirloin of Beef with Roasted Shallot Zinfandel Sauce  
Seared Rockfish with Red Bean and Corn Succotash  
Sautéed Broccoli and Baby Carrots  
Roasted Yukon Gold Potatoes with Old Bay  
Pecan Pie, Berger Cookies and Chocolate Dipped Carrot Cake  
*Broiled Maryland Crab Cakes with Pink Onion Remoulade – additional \$12 per person*

### Eastern Shore | 56

Smoked Corn Chowder  
Market Style Salad:  
Mixed Greens, Romaine, Chopped Egg, Grated Cheddar Cheese, Tomato Wedges, Bleu Cheese  
Crumbles and Croutons with Herbed Vinaigrette and Buttermilk Ranch Dressing  
Southern Fried Chicken  
Braised Boneless Short Beef Ribs  
Macaroni and Cheese  
Green Beans Amandine  
Sweet Corn on the Cob  
Chef's Selection of Gourmet Breads  
Chocolate Crunch Cake, "Red Velvet Smith Island" Cake, Banana Pudding  
*Broiled Maryland Crab Cakes with Pink Onion Remoulade – additional \$12 per person*

### Panini Buffet | 52

Market Style Caesar Salad:  
Fresh Romaine, House Made Croutons, Shaved Parmesan Cheese, and Caesar Dressing  
Roasted Vegetable Salad  
Broccoli Slaw  
Choice of Three Sandwiches:  
Steak & Cheese Pepperonata, Sirloin, Mixed Pepper & Boursin Cheese on Ciabatta Roll  
Grilled Chicken Breast, Muenster Cheese, Arugula & Tarragon Mayonnaise on Onion Roll  
Blackened Salmon Club, Spinach, Tomato, Avocado, Cajun Mayonnaise on Sour Dough  
Grilled Vegetable, Squash, Zucchini, Red Pepper, Mushroom and Sundried Tomato Pesto on a  
Rosemary Roll  
Italian Hero, Virginia Ham, Salami, Pepperoni, Smoked Provolone, Basil Pesto on Herb Focaccia  
Kosher Pickles and Condiments  
Assorted House Made Cookies, Brownies and Blondies

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# LUNCH BUFFETS

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## Lunch Buffets (continued)

### Southwestern | 51

Chicken Tortilla Soup

Market Style South Western Ensalada:

Chopped Romaine, Fresh Tomatoes, Black Beans, Diced Peppers, Red Onions and Crispy Tortillas

Smoked Tomato Vinaigrette and Avocado Ranch Dressing

Black Beans and Rice Salad with Diced Tomato, Jalapeño and Toasted Cumin Dressing

Make Your Own Fajitas

Grilled Sirloin Steak, Warm Black Beans, Caramelized Onions and Green Peppers

Served with Warm Flour Tortillas, Shredded Lettuce, Jalapenos, Charred Corn and Pepper Salsa,

Diced Tomatoes, Cheddar, Pepper Jack Cheese, Sour Cream, Pico de Gallo and Guacamole

Crispy Fish Taco with Pickled Cabbage

Cilantro Lime Rice Pilaf

Chocolate Bread Pudding, Churros, Key Lime Pie Shots, Sopaipillas with Chocolate Sauce

### Little Italy | 51

Tuscan Potato Soup

Market Style Salad:

Mixed Greens, Arugula, Red Onions, Fennel, Mushrooms, Tomatoes, Black Olives, Salami, Pepperoni,

Provolone, Parmesan Cheese, Artichokes

Rosemary Red Wine Vinaigrette

Fresh Mozzarella and Tomato Salad

Cavatappi Carbonara Roasted Garlic Cream, Green Peas, Smoked Bacon

Grilled Chicken Breast with Smoked Mozzarella Cheese Sauce

Spicy Sausage with Caramelized Onion and Peppers

Eggplant Parmesan

Focaccia Bread

Chocolate Dipped Biscotti, Tiramisu

### Healthy Choice | 51

Tomato with Basil Pesto (Vegan)

Market Style Salad

Grilled Chicken, Tuna Salad, Kale, Romaine, Baby Spinach, Feta Cheese, Hard Boiled Egg, Toasted Walnuts

Grape Tomatoes, Red Peppers, Red Onions and Kalamata Olives

Buttermilk Ranch and Lemon Herb Vinaigrette

Grilled Vegetable Salad

Vegetable Quinoa

Marinated Breast of Chicken with Red Pepper Pesto

Oven Roasted Brussel Sprouts

Broiled Salmon with Crispy Capers, Artichoke and Tomato

Fresh Berries with Citrus Whipped Cream

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# LUNCH BUFFETS

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## Lunch Buffets (continued)

### Asian Buffet | 50

Egg Drop Soup

Asian Salad with Romaine, Napa Cabbage, Carrot, Bell Peppers, Cilantro, Baby Corn, Water Chestnuts and Sesame Soy Dressing

Vegetable Fried Rice

Hunan Chicken Stirfry

Udon Noodles with Snowpeas, Peppers and Bean Sprouts

Crispy Edamame Pot Stickers

Green Teas Crème Brulee, Chocolate Dipped Fortune Cookies, Passion Fruit Cheesecake Shots

### Pantry Buffet | 50

Chef Crafted Soup

Market Style Salad:

Field Greens, Romaine, Cucumbers, Bermuda Onions, Grape Tomatoes, Croutons & Candied Pecans

Raspberry Vinaigrette, Red Wine Vinaigrette and Avocado Ranch

Cavatappi Pasta Salad

Yukon Gold Potato Salad

Mustard Cole Slaw

Create Your Own Sandwich to include:

Deli Case:

Roast Beef, Turkey, Black Forest Ham, Salami, Cheddar, Swiss and Provolone Cheese

Leaf Lettuce, Tomatoes, Red Onions, Pickles, Dijon Mustard, Tarragon, Mayonnaise and Horseradish Sauce

Gourmet Breads to Include

Artisanal Breads, Sliced Sourdough, Whole Honey Wheat, Brioche and Onion Rolls

House Made Potato Chips

Lemon Bars, Pecan Bars and Cheesecake Squares

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# LUNCH BUFFETS

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## Lunch Buffets (continued)

Seasonal Soup and Salad | 48

Assorted Artisanal Rolls

Choice of two Seasonal Hand Crafted Soups:

Maryland Crab, Mushroom Bisque, Corn Chowder, New England Clam Chowder, Beef Vegetable Barley, Smoked Tomato Basil, Broccoli Cheddar, Black Bean

Market Style Salad Bar:

Romaine, Mixed Greens, Arugula, Tomato, Cucumber, Red Onion, Sweet Bell Peppers, Broccoli, Sun Flower

Seeds, Croutons, Crispy Tortillas, Spiced Pecans, Grilled Flank Steak, Chicken Breast, Tofu, Crumbled Bleu

Cheese, Aged Cheddar, Shaved Fennel, Julienne Jicama, Julienne Carrots

Balsamic Vinaigrette, Chipotle Ranch, Cabernet Vinaigrette, and Bleu Cheese Dressing

Yukon Potato Salad

Cole Slaw

Vegetable Pasta Salad

Mixed Berries with Whipped Cream

Oatmeal Raisin Cookies, Orange Fat Free Cheesecake Shots

Wrap It Up | 45

Vegetable Minestrone Soup

Mixed Green Salad with Shaved Garden Vegetables and Lemon Vinaigrette

Toasted Barley Salad with Roasted Vegetables

Waldorf Salad with Gala Apples, Toasted Walnuts, Celery, and Honey Mayonnaise

Grilled Chicken Salad with Grapes, Sweet Onions, and Celery

Tuna Salad with Leaf Lettuce and Tomato

Tomato and Fresh Mozzarella with Basil Pesto

Lemon Meringue Pies, Chocolate Mousse, Almond Biscotti Cookies

Intimate Luncheon Buffet (for parties less than 25 people) | 41

Chef Crafted Soup

Market Style Greek Salad

Assorted Chef Made Sandwiches to Include:

Roasted Turkey and Swiss, Virginia Ham and Cheddar

Roast Beef and Muenster, Grilled Vegetables and Provolone

Vegetable Pasta Salad

House Made Potato Chips

Chef's Choice of Assorted Pastries

Pricing does not include 25% Service Charge and 6% Maryland State Tax.



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**Baltimore Marriott Inner Harbor at Camden Yards**

110 South Eutaw Street, Baltimore, MD 21201 T. 410.962.0202

meetings  imagined

# LUNCH BOX

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## Lunch Box Selections

All Boxed Lunches include House Made Potato Chips, Pesto Pasta Salad, Cookie, Apple, Cutlery Kit, Moist Towelette, Beverage, and a Star Light Mint.

Choose 1 | 34

Choose 3 | 36

Chicken Caesar Salad Wrap

Romaine, Parmesan Cheese, Wrapped in a Flour Tortilla

Roasted Turkey Sandwich

Swiss cheese, Lettuce, Roasted Red Pepper, Dijonnaise on Brioche Roll

Grilled Vegetable Wrap

Squash, Zucchini, Peppers with a Hummus Spread

Roast Beef Sandwich

Muenster Cheese, Lettuce, Horseradish Mayonnaise, Tomato, on Rosemary Ciabatta

Ham and Cheddar Cheese

Virginia ham, Lettuce, Tomato, Creole Mayonnaise on Ciabatta Roll

Shrimp Salad

Sweet Maine Shrimp, Leaf Lettuce, Tomato, Lemon Aioli on a Croissant

Beverages to Include:

Chilled Regular and Diet Pepsi Soft Drinks

Bottled Spring and Mineral Waters

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**Baltimore Marriott Inner Harbor at Camden Yards**

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# RECEPTION

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## Cold Hors d'oeuvres

Asparagus Wrapped in Prosciutto with Aged Balsamic Glaze  
Tomato Basil Bruschetta with Balsamic Vinegar  
Tomato, Fresh Mozzarella and Kalamata Olive Skewer  
Chicken with Sliced Parmesan and Caesar Dressing on Facoccia  
Pepper Crusted Beef Tenderloin, Onion Jam, Horseradish Crouton  
Ahi Tuna with Wasabi Wonton Crisp  
Shrimp Shooters with Gin Spiked Cocktail Sauce  
Spicy Grilled Shrimp with Citrus Aioli  
Individual Vegetable Crudité Shooters with Green Goddess Dressing  
Balsamic Fig Flatbreads with Goat Cheese  
Shrimp Salad with Lemon Aioli Filo Cup  
Yuzo Seared Scallop  
Curried Chicken with Mango Chutney  
Blackened Beef Carpaccio with Shaved Parmesan and Capers on Rustic Crostini

## Hot Hors d'oeuvres

Spinach Feta in Phyllo	Scallops Wrapped in Smoked Bacon
Mini Shepherd's Pie	Boursin and Spinach Stuffed Mushrooms
Beef Bourguignon in Puff Pastry	Andouille Sausage in Puff Pastry
Mini Coney Island Hot Dogs	Fontina and Prosciutto in Phyllo
Chicken Satay with Thai Chili Sauce	Miniature Crab Cakes
Sesame Tuna Skewer	Caramelized Onion and Goat Cheese Turnover
Wild Mushroom Tart	Southwest Black Bean Spring Roll with Chipotle Dip
Vegetarian Chinese Egg Roll with Plum Sauce	Coconut Shrimp
Lobster Newburg Puff	Shrimp and Grits
Shiitake Spring Rolls	Buffalo Chicken Spring Roll
Goat Cheese and Cherry Blossom Tart	Vegetarian Samosa with Cilantro Chutney
Asian Short Rib Pot Pie	Chorizo and Manchego Arepa with Romesco Sauce
Pastrami Spring Roll	Chipotle Pork empanadas with Cilantro Pesto
Tandoori Chicken Skewered on a Sugar Cane with Yogurt Dipping Sauce	

Per Piece | 7, (50 piece minimum per item)

Hors d'oeuvres can be displayed or passed  
Butler Passed Service is 1 per 75 Guests |150 each

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**Baltimore Marriott Inner Harbor at Camden Yards**

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# RECEPTION

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## Cold Displays

Prices are Per Guest

Local Cheese | 19

Selection of Hand Crafted Maryland and Virginia Cheese, Artisanal Bread, Crostini, Cheese Lavish, Dried Fruits, Mustard and Local Preserves

Middle Eastern Market | 15

Olives, Feta Cucumber, Tomato Wedge, Tabbouleh, Baba Ganoush and Hummus, with Crispy Lavish, Cumin Pita Chips and Grilled Naan Bread

Bruschetta | 16

Tomato and Basil, Mushroom and Goat Cheese, Red Grape Walnuts and Bleu Cheese, Zucchini, Fennel and Red Pepper with Rosemary Crostini and Garlic Crisps

Farmers Market | 15

Selection of Seasonal Vegetables, Peppercorn Ranch and Green Goddess Dressing

Chesapeake Bay | 23

Saltwater Poached Shrimp, Local Virginia Oysters and Maryland Clams, Gin Cocktail, Lemon Tartar, Remoulade and Mignonette Sauces

Antipasto | 17

Mixed Olives, Provolone Cheese, Cured Meats, Grilled Vegetables, Balsamic Mushrooms and Roasted Peppers

Buffalo Mozzarella | 14

Sliced Mozzarella and Roma Tomatoes with Fresh Basil and Extra Virgin Oil

Smoked Salmon Display | 12

Thinly Sliced Smoked Salmon with Toast Points, Cream Cheese, Pumpernickel, Chopped Eggs, Capers, and Onion

Reception | Cold Action Station

Japanese Sushi Station | 21 (4 Pieces Per Guests)

Assorted Sushi and California Rolls Display with Wasabi, Pickled Ginger and Soy Sauce

Chef Attendant fee of \$300 per 75 guests

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# RECEPTION

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## Hot Displays

Build Your Own Nacho Bar | 15

Nacho Style Corn Chips with Chili Con Queso, Guacamole, Salsa, Sour Cream, Cheddar Cheese, Tomatoes, Onions, and Jalapeno Peppers

Maryland Crab and Artichoke Dip | 15

Served warm with Tri Colored Tortilla Chips and Sliced Baguettes

Slider Bar | 21 (3 Pieces per Person)

Turkey Burger with Caramelized Onions with Honey Mustard Aioli, Classic Cheeseburger with Cheese, Pickle and Tomato Aioli and Vegetarian Slider with Roasted Peppers and Avocado Aioli

Asian | 26

Chicken Lemongrass Dumpling, Vegetable Shumai, Edamame Pot Stickers, Shiitake Mushroom Chopsticks, Shrimp Pad Thai, Vegetable Fried Rice Served with Soy, Ponzu, Sirachi and Plum Sauce

## Hot Action Stations

Chesapeake Crab Cake Station | 28

Pan Seared Lump Crab Cakes with Jicama Slaw, Corn and Black Bean Relish, Caper Tartar and Grain Mustard Aioli

Chef Attendant fee of \$300 per 75 guests

Pasta Station | 22 (choice of two)

Radiatori Pasta: Crushed Roma Tomatoes, Roasted Garlic, Garden Basil

Mixed Cheese Tortellini: Fennel Sausage, Broccoli Rabe, Oregano

Porcini Mushroom Raviolini: Baby Spinach, Sundried Tomato Alfredo

Served with Shaved Parmesan Cheese, Red Pepper Flakes, Pine Nut Basil, Parmesan Cheese and

Crispy Italian Breadsticks

Chef Attendant fee of \$300 per 75 guests

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## Hot Action Stations (continued)

Stir Fry Station | 16 (Choice of two)  
Chicken, Beef or Shrimp Served with Oriental Vegetables and Fried Rice  
Chef Attendant fee of \$300 per 75 guests

Quesadilla Station | 16 (Choice of two)  
Grilled Marinated Chicken, Beef and Shrimp in a Flour Tortilla Served with Cilantro Avocado Cream  
Chipotle Cream and Salsa Verde  
Chef Attendant fee of \$300 per 75 guests

Shrimp Scampi | 16 (3 Pieces per Person)  
Prawns in Garlic, Parsley, Shallots, White Wine and Lemon Juice  
Chef Attendant fee of \$300 per 75 guests

## Carving Stations

Reception | Carving Stations  
Prices are Based per Guest and Require Carving Station Attendant Fee of \$300 per station  
Tenderloin of Beef | 26  
Peppercorn Crust, Mini Rolls, Whole Grain Mustard and Horseradish Sauce

Grilled Cowboy Steak | 21  
Mini Rolls, Horseradish, Cream Romesco Sauce

Rack of Lamb | 24  
Herbed Crust, served with Mint Jelly and Mango Chutney

Roasted Turkey Breast | 17  
Mini Rolls, Orange Cranberry Sauce and Green Peppercorn Mayonnaise

Bourbon Glazed Ham | 17  
Mini Rolls, with Dijon Mustard

Fresh Mozzarella | 15  
Small Plates of Vine Ripe Tomatoes, Fresh Mozzarella, Garden Basil with Virgin Olive Oil and Balsamic Reduction

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**Baltimore Marriott Inner Harbor at Camden Yards**  
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# RECEPTION DESSERTS

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## Desserts

Ice Cream Sundaes | 15

Vanilla Ice Cream with Chocolate, Butterscotch Strawberry and Pineapple Sauces, Crushed Oreo Cookies, Heath Bars, Reese's Pieces, M & M's, Wet Nuts, Sprinkles, Whipped Cream and Maraschino Cherries

Viennese Table | 23

New York Style Cheesecake, Carrot Cake, Chocolate Truffles, Miniature French Pastries, Chocolate Covered Strawberries, Petit Fours, Miniature Éclairs, Miniature Fruit Tarts and Rudy's Cheesecake Bites, Apple Cobbler

Cupcake Bar | 14

An assortment of Vanilla and Chocolate Cupcakes with Seasonal Toppings on the Side

S'mores Bar | 14

Bittersweet Chocolate, Miniature Graham Crackers, Toasted Marshmallows

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**Baltimore Marriott Inner Harbor at Camden Yards**

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# DINNER

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## Dinner Entrees

All Dinner Entrees Include Your Choice of one Salad or one Soup, Bread Service and Dessert  
Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Herbal Teas

Grilled Filet Mignon | 65  
Parmesan Au Gratin Potatoes, Baby Carrots, Roasted Mushrooms and Braised Swiss Chard

Roasted New York Strip Steak | 66  
Zucchini, Fennel and Fingerling Potatoes with Thyme Jus

French Chicken Breast | 60  
Sweet Potatoes, Greens Beans and Maple Peppercorn

Seared Chicken Breast | 61  
Roasted Potatoes, Asparagus and Radicchio

Maryland Crab Cake | 67  
Country Mashed Potatoes, Baby Spinach and Old Bay Cream

Grilled Atlantic salmon | 64  
Braised Kale and Mushroom Farro

Roasted Berkshire Porkloin | 60  
Polenta Cake, Braised Red Cabbage and Bourbon Apple Sauce

Filet Mignon and Lobster Tail | 80  
Served with Balsamic Glazed Mushrooms and Roasted Potatoes

Filet Mignon and Crab Cake | 79  
Oven Roasted Filet Mignon with Port Wine Red Onion Sauce and Jumbo Maryland Crab Cake  
accompanied by Roasted Corn Relish served with Garlic Mushroom Potatoes and Horseradish  
Spiced Green Beans and Carrots

Filet Mignon and Grilled Chicken | 74  
Filet Mignon with Cabernet Reduction and Grilled Chicken with Roasted Fennel and Onions  
Served with Sage Potatoes and Roasted Vegetables

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# DINNER

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## Dinner Entrée Soup Choices, please choose one

Spring  
Heirloom Tomato Bisque  
Ginger Carrot with Virginia Peanuts

Summer  
Yellow Tomato Gazpacho  
Chicken Tortilla Soup

Autumn  
Chestnut Potato Bisque  
Apple Butternut Squash

Winter  
New England clam chowder  
North Carolina Shrimp Bisque

## Dinner Entrée Salad Choices, please choose one

Spring  
Organic Bibb lettuce, Pear Tomatoes, Applewood Bacon with Malt Dijon Vinaigrette

Summer  
Fresh Mozzarella, Mixed Cherry Tomatoes, Baby Arugula, Garden Basil with Olive Oil and Sherry Vinegar

Autumn  
Chopped Kale, Red Pepper, Cucumber, Tomato, Feta Cheese with Oregano Vinaigrette

Winter  
Iceberg Wedge, Pumpkin Seeds, Charred Red Onions, Walnut Raisin Croutons with Creamy Gorgonzola Dressing

Anytime Classics  
Traditional Caesar with Fresh Romaine, House Made Croutons, Shaved Parmesan Cheese

Organic Field Greens with Raspberries, Candied Walnuts and Crumbled Goat Cheese served with a Red Wine Vinaigrette

Lola Rossa and Frisee Greens with Blueberries, Toasted Almonds and Boursin Cheese Served with Riesling Vinaigrette

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**Baltimore Marriott Inner Harbor at Camden Yards**

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meetings  imagined

# DINNER

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## Dinner, Additional Course

One Soup and One Salad as Two Courses | 7

Hot Appetizers

Wild Mushroom Strudel | 7

Wild Mushroom with Boursin Cheese, Shallots, Garlic, Thyme Finished with Madeira Wine Dipping Sauce

Broiled Maryland Crab Cake | 13

Served with Roasted Corn Relish and Red Pepper Aoli

Chilled Appetizers

Shrimp Cocktail | 15

Cucumber, Carrot Ribbons with Gin Cocktail Sauce

Lump Crab Salad | 12

Bibb lettuce, Remoulade, Tarragon and Lemon

Baby Beets | 8

Citrus Yogurt, Frisee and Goat Cheese

## Dessert, please select one

Flourless Chocolate Cake (Gluten Free)

Vanilla Tangerine and Whipped Cream

Carrot Cake

Caramel, Walnuts, Cream Cheese Frosting

New York Cheesecake

Lemon, Blackberries and Whipped Cream

Tiramisu

Chocolate, Espresso and Whipped Cream

Red Velvet "Smith Island"

Cream Cheese and Blueberries

Citrus Crème Brulee

Mini Sugar Cookies

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**Baltimore Marriott Inner Harbor at Camden Yards**

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# DINNER BUFFETS

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## Dinner Buffet

### Harbor East | 76

Seafood Stew - Shrimp, Scallops, Mussels and Clams  
Crab Cakes with Black Bean Corn Relish and Chipotle Aioli  
Grilled Chicken Breast with Citrus Brine  
Calamari Salad with Tomato and Green Onion  
Potato Salad with Mixed Herbs and Old Bay  
Organic Greens with Tomato, Cucumber and Carrots  
Roasted Red Pepper, Asparagus and Carrots  
Jasmine Rice with Lime and Cilantro  
Carrot Cake with Cream Cheese and Walnuts  
Chocolate Dipped Biscotti  
Mini Seasonal Fruit Pie

### Mount Vernon | 72

Romaine, Parmesan Cheese, Croutons and Cream Lemon Dressing  
Beef Tenderloin with Peppercorn Crust and Horseradish  
Rockfish Topped with Tomato Crab Relish  
Chicken Breast with Crispy Shallots and Basil Pesto  
Yukon Potatoes  
Pearl Pasta with Roasted Vegetables and Herb Vinaigrette  
Zucchini, Yellow Squash and Tomato  
Mini Cheese Cake Bites  
Tiramisu, Mini Cream Pies

### Federal Hill | 67

Braised Short Ribs with Red Wine  
Root Vegetables with Herb Butter  
Roasted Chicken with Smoked Paprika and Cumin  
Grilled Salmon with Lemon Red Onion and Tartar  
White Bean, Red Pepper, Zucchini and Red Wine Dressing  
Quinoa with Broccoli, Sundried Tomatoes and Lemon Vinaigrette  
Organic Mixed Greens, Red Onion, Carrot, Tomato and Cucumber  
Banana Mousse  
Apple Pie in a Glass  
Flourless Chocolate Cake

### Crab Feast | Market Price

Small Party fee of 150 will be applied for groups under 50 people

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**Baltimore Marriott Inner Harbor at Camden Yards**

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meetings  imagined

# Beverage | Beer, Wine and Liquor

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## Classic Collection

Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Canadian Club Whiskey, Dewar's Scotch, Jim Beam White Label Bourbon, Jose Cuervo Traditional Silver Tequila, Courvoisier VS Cognac

## Premium Collection

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan's Original Spiced Rum, Tennessee Jack Daniels Whiskey, Canadian Club Whiskey, Dewar's Scotch, Maker's Mark Bourbon, 1800 Silver Tequila, Courvoisier VS Cognac

## Luxury Collection

Grey Goose Vodka, Bacardi Superior Rum Bombay Sapphire Gin, Crown Royal Whiskey, Johnny Walker Black Scotch, Jack Daniels Whiskey, Knob Creek Bourbon, Patron Silver Tequila, Hennessy Privilege VSOP Cognac

## Classic Wine

Magnolia Grove Pinot Grigio, Sea Pearl Sauvignon Blanc, Magnolia Grove Chardonnay, J.Lohr Chardonnay, Magnolia Grove Cabernet, J.Lohr Estates Merlot "Los Osos", Paso Robles, Magnolia Grove Rose La Marca Prosecco

## Premium Wine

Sonoma County Pighin Pinot Grigio, Sea Pearl Sauvignon Blanc, J.Lohr Chardonnay, Avalon Cabernet, J.Lohr Estates Merlot "Los Osos", Paso Robles, Line 39 Pinot Noir, Magnolia Grove Rose, La Marca Prosecco

## Luxury Collection

Brancott Sauvignon Blanc, Marlborough Clos du Bois Chardonnay, North Coast Chateau Ste. Michelle Riesling, J. Lohr Estates Merlot "Los Osos", Paso Robles, Columbia Valley La Crema Pinot Noir Magnolia Grove Rose, La Marca Prosecco

One Bartender Per 75 Guests @ \$150 Each

### All Bars included the following

#### Cordials\*, Imported, Domestic and Regional Craft Beers

Baileys Irish Cream, Kahlua, Amaretto DiSaronno, and Grand Marnier  
Michelob Ultra, Bud Light, Miller Light  
Heineken, Corona Light, Corona Extra, Blue Moon,  
Heavy Seas Loose Cannon IPA, Union Craft, Angry Orchid, Natty Boh

*\*Where applicable*

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**Baltimore Marriott Inner Harbor at Camden Yards**

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meetings *imagined*

**Beverage | Unlimited  
Open Bar  
(Priced per person)**

**Classic Open Bar**

First hour \$19.00  
Each Additional Hour \$9.00

**Premium Open Bar**

First hour \$21.00  
Each Additional hour \$11.00

**Luxury Open Bar**

First hour \$23.00  
Each Additional hour \$13.00

**Beverage | Host and Cash  
Bar  
(Priced on consumption)**

**Classic Host Bar**

(Prices are per glass)  
Martini |\$9  
Wine |\$8  
Champagne |\$9  
Premium Beer |\$7  
Domestic Beer |\$6  
Cocktails |\$8  
Cordials |\$10  
Soft Drinks & Bottled Waters |\$4

**Premium Host Bar**

(Prices are per glass)  
Martini |\$10.50  
Wine |\$10.50  
Champagne |\$10.50  
Premium Beer |\$7.50  
Domestic Beer |\$6.50  
Cocktails |\$9.50  
Cordials |\$10.50  
Soft Drinks & Bottled Waters |\$4

**Luxury Host Bar**

(Prices are per glass)  
Martini |\$12  
Wine |\$11.50  
Champagne |\$12.50  
Premium Beer |\$7.50  
Domestic Beer |\$6.50  
Cocktails |\$10.50  
Cordials |\$10.50  
Soft Drinks & Bottled Waters |\$4

**Beverage | Cash Bar**

**Classic Cash Bar**

(Prices are per glass)  
Martini |\$11.75  
Wine |\$10.50  
Champagne |\$11.75  
Premium Beer |\$9  
Domestic Beer |\$7.75  
Cocktails |\$10.50  
Cordials |\$13  
Soft Drinks & Bottled Waters |\$5

**Premium Cash Bar**

(Prices are per glass)  
Martini |\$13  
Wine |\$13  
Champagne |\$13  
Premium Beer |\$9  
Domestic Beer |\$7.75  
Cocktails |\$11.75  
Cordials |\$13  
Soft Drinks & Bottled Waters |\$5

**Luxury Cash Bar**

(Prices are per glass)  
Martini |\$15.50  
Wine |\$14.25  
Champagne |\$15.50  
Premium Beer |\$9  
Domestic Beer |\$7.75  
Cocktails |\$13  
Cordials |\$13  
Soft Drinks & Bottled Waters |\$5

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# Beverage | Wine List by the Bottle

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## Bottled Wine Selections

White Listed from Light to Medium Body

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California |40

Magnolia Grove by Chateau St. Jean, Chardonnay, California |40

J. Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, California | 40

Sea Pearl, Sauvignon Blanc, New Zealand |36

Columbia Valley | 47 Sauvignon Blanc

Kenwood Vineyards, Sonoma County | 36

Pinot Grigio Pighin Friuli | 47 Chardonnay

Cellars by Beringer, California | 40

Bois, North Coast | 49

Red Wines Listed from Light to Heavy Body Pinot

Noir

Mark West, California | 52

La Crema, Sonoma Coast | 56

Century Cellars, California | 40

Clos du Bois, North Coast | 52

Seven falls, Wahluke Slope | 38

Brancott, Marlborough | 38

Aquinas, Napa Valley | 52 Estancia,

Paso Robles | 50

Line 39, Pinot Noir, California |36

Magnolia Grove by Chateau St. Jean, Merlot, California |40

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon,  
California | 40

Avalon, Cabernet Sauvignon, California |29

Champagne and Sparkling Wines Listed from Off Dry to Drier

LaMarca, Extra Dry, Prosecco, Italy | 43

Magnolia Grove by Chateau St. Jean, Rose, California | 40

Mumm Napa "Brut Prestige", Napa Valley | 44 Moet  
and Chandon "Imperial", France | 125

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# GENERAL INFORMATION

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## Banquet & Catering Policies

### Food and Beverages Service

The Baltimore Marriott Inner Harbor at Camden Yards is responsible for the quality and freshness of the food served to our guests. Due to health regulations, all food served at the hotel must be prepared by our culinary Team. Food may not be taken off the premises after it has been prepared. The sale and service of alcoholic beverages are regulated by the state. As a licensee, the hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

**Service Charge** A 25% taxable service charge will be applied to all prices. In addition, a 6% MD sales tax will be applied to food, audio visual equipment, room rental, labor and services. A 9% MD sales tax will be applied to alcohol related beverages, labor and services.

### Guarantees

A guaranteed attendance number is required for all meal functions 72 hours prior to the function date and is not subject to reduction. The guarantee number should be within 3% of your expected attendance number. If the event manager is not advised by this time, the estimated figure will automatically become the guarantee.

### Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to or during an event.

Arrangements for security to monitor equipment or merchandise may be made through your event manager prior to your event.

### Décor

Your event manager will be happy to provide you with a copy of our Preferred Vendor list for all your décor needs. Arrangements maybe made directly with the vendors of your choice. The hotel does not permit affixing of anything to our walls, floors, ceilings, or equipment with nails, staples, or tape.

### Shipping & Receiving

The UPS Store operates the Shipping & Receiving department. They handle all arriving and departing shipments for guests, groups, events, exhibitors and contractors. They also operate a self-service business center on the 2nd floor of the hotel. There will be handling fees for incoming and outgoing materials sent to the hotel. Storage fees for materials arriving more than 72 hours before the start of your meeting are assessed. For more details contact a The UPS Store representative.

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