



Where Romance & Elegance Come Together

**Congratulations on your Engagement!**

We are honored that you are considering The Hotel at Arundel Preserve as the site for your special celebration. To assist you in the early stages of your planning, we are pleased to offer you a unique wedding package that is detailed on the following pages.

Wedding Packages Include:

Hosted Preferred Brands Open Bar-4 Hours  
Bartenders (1 per 100 Guests)  
First Hour, Hors D'oeuvres Reception  
Champagne Toast or Sparkling Cider Toast for all Guests  
Dinner Selection  
Cake Cutting Service  
China, Banquet Chairs, Glassware, Flatware, and Tables  
Ballroom Rental  
White or Ivory Floor Length Linens  
Votive Candles  
Complimentary Dance Floor  
Complimentary Guestroom for the Couple on your Wedding Night  
Discounted Sleeping Room Rates for Guests  
A Private Menu Tasting for up to 4 ppl scheduled 60-90 days prior to your wedding day

All pricing is subject to 23% taxable service charge, 6% food tax, and 9% alcoholic beverage tax.





## **BRONZE | \$99.00 Per Person**

### **Reception**

Four (4) Hour Preferred Brand Open Bar  
Imported and Domestic Cheese  
with seasonal berries and grapes served with French bread and assorted crackers

### **Champagne Toast**

One (1) Glass of Sparkling Wine or Apple Cider per person

### **First Course**

A Selection of One (1):  
House Garden Salad with choice of Dressing  
Spinach and Arugula Salad with Toasted Walnuts, Dried Cranberries and Blueberries and Goat Cheese  
Traditional Caesar Salad with Homestyle Croutons

### **Plated Entrée**

A Selection of One (1) Entrée  
Charbroiled Marinated Chicken Breast w/ a Shallot Merlot Sauce and Red Onion Marmalade  
Pan Seared Chicken Breast Supreme Sauce  
Charbroiled Flank Steak Mustard Jus.  
Pan Seared Atlantic Salmon with  
NY Strip Steak with Rosemary Demi  
Chef's preparation of Seasonal Fish  
Wild Mushroom Tart (vegetarian)  
Grilled Vegetable and Vermont Goat Cheese Strudel (vegetarian)  
  
Chef's choice of vegetables and accompaniment  
Warm dinner rolls and Focaccia bread

### **Beverage Service with Dinner**

Iced Tea  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

(Selection of Two (2) Entrees will add \$6.00 per person to package price)

To offer a choice of multiple entrees does require that guests have place cards to match entrees

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**THE HOTEL**  
AT ARUNDEL PRESERVE



## SILVER | \$110.00 Per Person

### Reception

Four (4) Hour Preferred Brand Open Bar  
Selection of Three (3) Hors D'oeuvres Served Butler Style

Roasted and Raw Vegetable Crudités  
with Garlic Hummus, Jalapeño Sauce, Sweet Red Pepper and goat cheese tapenade for dipping.

Or

Imported and Domestic Cheese  
with seasonal berries and grapes served with French bread and assorted crackers

### Champagne Toast

One (1) Glass of Sparkling Wine or Apple Cider per person

### Salad

A Selection of One (1)

Boston Bibb with Fresh Berries, Toasted Almonds and Crumbled Gorgonzola  
Spinach and Arugula Salad with Toasted Walnuts, Dried Cranberries and Blueberries and Goat Cheese  
Spring Mix with Roma Tomatoes, Shaved Fennel, Feta Cheese and Mandarin Oranges

### Plated Entrée

A Selection of One (1) Entrée

Charbroiled Marinated Chicken Breast with Pinot Noir Reduction

Chef Seasonal Preparation of Pan Seared Chicken Breast

Marinated Charbroiled Rib Eye.

Pan Seared Atlantic Salmon with Thai Chili Sauce

Grilled Vegetable and Vermont Goat Cheese Strudel (vegetarian)

Chef's choice of vegetables and accompaniment

Warm dinner rolls and Focaccia bread

### Beverage Service with Dinner

Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

(Selection of Two (2) Entrees will add \$6.00 per person to package price)

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## **GOLD | \$125.00 Per Person**

### **Reception**

Four (4) Hour Preferred Brand Open Bar  
Selection of Three (3) Hors D'oeuvres Served Butler Style

Grilled Vegetable Antipasta Display  
with Balsamic Drizzle Cheese Straws and French Bread  
Or  
Imported and Domestic Cheese  
with seasonal berries and grapes served with French bread and assorted crackers

### **Champagne Toast**

One (1) Glass of Sparkling Wine or Apple Cider per person

### **Salad**

A Selection of One (1)  
Mixed Romaine Salad with Fresh Strawberries, Goat Cheese & Candied Pecans. Served with Herb Vinaigrette  
Spring Mix with Roma Tomatoes, Shaved Fennel, Feta Cheese and Mandarin Oranges  
Butter Lettuce Salad with Mandarin Oranges  
Traditional Caesar Salad with Homestyle Croutons

### **Plated Entrée**

A Selection of Two (2) Entrées  
Sautéed Shrimp with Lime Tomatillo Sauce  
Chicken Chesapeake, Topped with Lump Crab Meat and a Lemon-Chive Butter Sauce  
Gorgonzola Crusted Filet Mignon on Holland Rusk w/ port demi glaze  
Cornish Game Hens with Pistachio & Cranberry Stuffing & Burnt Orange Demi-Glace  
Sea Bass with Black Beans, Smoked Corn Salsa and Coyote Slaw  
Maryland Style Lump Crab cakes with a Dijon Beurre Blanc  
  
Chef's choice of vegetables and accompaniment  
Warm dinner rolls and Focaccia bread

### **Beverage Service with Dinner**

Wine Service with Dinner  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

(Selection of Three (3) Entrees will add \$9.00 per person to package price)  
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## PLATINUM | \$165.00 Per Person

### White Glove Reception

5 Hour Premium Brand Open Bar  
Monogram Ice Sculpture

### Butler Service Hors d' Oeuvres

Selection of Three (3) Hors D'oeuvres Served Butler Style

Roasted and Raw Vegetable Crudités  
with Garlic Hummus, Jalapeño Sauce, Sweet Red Pepper and goat cheese tapenade for dipping.

Imported and Domestic Cheese  
with seasonal berries and grapes served with French bread and assorted crackers

### Salad

Baby Spinach and Bok Choy with mandarin oranges, slivered almonds,  
and scallions with Three Citrus Vinaigrette

### Plated Entrée

A Selection of Two (2) Entrées  
Stuffed Dry Aged Petit Filets  
Two petit filets, one stuffed with Maine Lobster, with Sauce Choron  
and one stuffed with Spinach-Mushroom Duxelle  
Duchess Potatoes  
Roasted Asparagus Bundles Wrapped in Applewood Smoked Bacon  
Assorted Dinner Rolls, Fresh Focaccia Bread, Honey Herbed Butter

### Beverage Service with Dinner

A Selection of Two (2) Wines  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### Dessert

Chef's Choice of Assorted Miniature Desserts

(Selection of Three (3) Entrees will add \$9.00 per person to package price)  
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### Menu Enhancements:

#### CHESAPEAKE SEAFOOD BAR TO INCLUDE | \$27.00 Per Person

Jumbo shrimp cocktail, crab claws, oysters on the half shell, clams casino, cocktail sauce, remoulade sauce, lemons, Tabasco (Estimated - 5 pieces of shrimp, 4 crab claws and 2 oysters and 2 clams per person)

#### PASTA STATION | \$18.00 Per Person

Penne Pasta and Tri-Color Cheese Tortellini Accompanied by Fresh Tomato Sauce and Parmesan Pesto Cream.

Accompaniments to Customize and Design Your Own Creation Include:

White Wine, Olive Oil, Parmesan Cheese, Chopped Garlic, Fresh Herbs, Crushed Red Pepper, Artichoke Hearts, Sweet Peas, Sun Dried Tomatoes, Roasted Peppers, Diced Onion, Rock Shrimp Pieces, Julienne Salami and Spinach \*Attendant Required\*

#### MASHED POTATO BAR | \$15.00 Per Person

Yukon Gold Potatoes Topped as You Like with the Following Condiments:

Vegetarian Hash, Shredded Cheddar Cheese, Bacon Bits, Sour Cream, Maryland Style Gravy, Broccoli Florets, Scallions, Caramelized Onions, Chopped Herbs and Whipped Garlic Butter

#### STIR FRY STATION | \$18.00 Per Person

Chicken and Vegetable –

Straw Mushrooms, Napa Cabbage, Water Chestnuts, Bamboo Shoots, Bean Sprouts, Red and Green Peppers, Red Onion, Broccoli and Carrots with Teriyaki Hoisin Glaze and Fried Rice.

Thai Beef and Broccoli - Over Steamed Rice with a Plum Sesame Sauce

\*Attendant Required

#### CHOCOLATE FONDUE STATION | \$18.00 Per Person

Warm Belgian Chocolate (Dark or Milk) with Assortment of 2 Fruits and 4 Toppings

#### VIENESSE TABLE | \$18.00 Per Person

An Assortment of Mini French Pastries and Napoleons

Assorted Fruit Tarts, Chocolate Dipped Petit Fours, Hand Rolled Truffles and Chocolate Covered Strawberries

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**Reception Hors D' oeuvres**

***HOT***

Mini Beef Wellington  
Mini Chicken Cordon Blue  
Goat Cheese & Fig Flatbread  
Pistachio Encrusted Chicken wrapped around an Asparagus Spear  
Thai Peanut Marinated Chicken Satay  
Mini Moroccan Style Curry Chicken  
Bacon Wrapped Casino Shrimp  
Shrimp Tempura with Orange Horseradish Dipping Sauce  
Coconut Shrimp with Spicy Mango Dipping Sauce  
Rosemary Scented Lamb Lollipops with Pomegranate Glaze  
Maryland Style Mini Crab Cakes with Remoulade Sauce  
Atlantic Salmon Satay with Lime & Cilantro  
Mushroom Caps Stuffed with Lump Crab  
Vietnamese Style Spring Roll with Sesame Garlic Sauce  
Maple Glazed Sea Scallops with Red Onion Marmalade  
Vegetable Samosa's  
Beef, Chicken or Pork Sliders

***COLD***

Smoked Salmon Mousse Bouchée  
Crab Salad in a Crisp Cucumber Cup  
Shrimp Cocktail Shooter  
Stuffed Artichoke Hearts with Boursin Cheese  
Tri-Color Tomato Bruschetta with Crab in Phyllo Cups  
Coffee Crusted Tenderloin of Beef with Manchego Cheese  
Coriander Crusted Tuna on Pickled Cucumber  
Blackened Chicken with Chipotle Aioli Canapé  
Danish Shrimp with Blue Cheese & Salmon Roe  
Smoked Chicken Mousse Stuffed Peppadew Peppers  
California Rolls  
Sushi (Additional 7.00 pp++)

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