

9115 Whiskey Bottom Road
Suite E
Laurel, Maryland 20723

301.725.4220
1-800-213-7427
301.725.4244 fax



Daytime Wedding Packages

ALL-INCLUSIVE WEDDING BRUNCH OR LUNCH PACKAGES

(available January thru March, July & August)

We offer a number of catering options for a classy and classic mid-day affair. Contact The Great Room today to discuss our Wedding Brunch and Lunch Packages in detail. Let our wedding consultants prepare your dream wedding reception.

Our All-Inclusive Wedding Brunch or Lunch Package includes the following:

- A four (4) hour rental of the Great Room at Historic Savage Mill from 12:00 PM to 4:00 PM.
- A buffet brunch or lunch featuring fruit/breakfast pastries or our market display during the cocktail hour.
- A gorgeous cupcake display featuring an assortment of homemade cupcakes.
- Professional DJ.
- Bloody Mary and Mimosa Bar for brunch or Champagne & Wine Bar for lunch.
- Floor length linens, china, flatware and glassware for the main brunch/lunch.
- Upgraded disposables for cocktail hour, bar, dessert and coffee station.
- Our professional and always courteous staff for set up, reception and break-down.

This extraordinary offer is available for \$7100.00 for brunch and \$7400.00 for lunch at the Great Room at Historic Savage Mill, plus tax for parties up to 100 guests. Additional guests will be billed at \$52-55.00 per person, plus tax.

Include your ceremony on our tented deck for an additional fee of \$3.50 per ceremony chair + tax. An additional 30 minutes for your ceremony will be added at no additional charge.

See below for menu selections.

Serving the Area Since 1983

www.puttingontheritz.com

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All-Inclusive Wedding Brunch

For Up to 100 Guests: Add \$52.00 Per Person Per Additional Guest + tax

Fruit Display

A Decorative Display of Fresh Seasonal Fruit

Breakfast Pastry Display

An Assortment of Danish, Muffins and Breakfast Breads

AT THE BUFFET

Scrambled Eggs

Fluffy and Seasoned to Perfection

Cap'n Crunch French Toast

Breaded with Cap'n Crunch Cereal then Fried
Topped with a Mixed Berry Sauce

Farmer's Style Home Fried Potatoes

Onions, Green Peppers, Paprika, Butter and Ketchup on the Side

Cheddar Cheese & Scallion Grits

Southern Style

Applewood Smoked Bacon

Coffee & Tea Station

Assorted Cupcake Display

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All-Inclusive Wedding Lunch

For Up to 100 Guests: Add \$55.00 Per Person Per Additional Guest + tax

Market Display

Display of Fine Domestic and Imported Cheeses to Include
Cheddar, Swiss, Smoked Gouda and Specialty Wedges
Fresh Broccoli Florets, Baby Carrots, Celery, Cherry Tomatoes & Cucumbers
Creamy Ranch Dip w/Assorted Crackers and
Seasonal Sliced Fruit and Berries

AT THE BUFFET

Tossed Salad "Ritz" Style

Mixed Lettuces, Grape Tomatoes, Sliced Cucumbers,
Shredded Carrots and Seasoned Croutons
Guests' Choice of Ranch or Balsamic Vinaigrette Dressings

Warm Ciabatta Rolls with Butter

Chicken Marsala

Wild Mushroom Marsala Cream Sauce

Bowtie Pasta with Garlic Butter

Tossed with an Array of Fresh Vegetables and Capers

Garlic Mashed Potatoes

Balsamic Glazed Green Beans

Tossed in a Cherry Balsamic Glaze with Red Peppers and Onions

Coffee and Tea Station

Assorted Cupcake Display

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