

THE BETHESDAN HOTEL

Reception Packages Include

4 Hour Event Rental
Cherry Wood Dance Floor and Skirted Riser/Stage
Floor Length House Linens, Coordinating Napkin and Votive Candle Accent
Upgraded White Chiavari Chairs with Silver Cushion (\$4.00 value)
China, Flatware and Glassware

PLATED DINNER

Beer and Wine

Includes (4) Hour Beer and Wine Service
(3) Butler Passed Hors D'oeuvres
Plated Salad with freshly baked bread & butter

Plated Single Entrée—\$99

Plated Duet Entrée—\$104

Choice of Two Single Entrees—\$107

(1) Plated Dessert
Coffee and Tea Service

Deluxe Non Alcoholic Beverages

Includes (4) Hours of Soft Drinks, Assorted Fruit Juices and Iced Tea

(3) Butler Passed Hors D'oeuvres
Plated Salad with freshly baked bread & butter

Plated Single Entrée—\$79

Plated Duet Entrée—\$84

Choice of Two Single Entrees—\$87

(1) Plated Dessert
Coffee and Tea Service

BUFFET DINNER

Beer and Wine

Includes (4) Hour Beer and Wine Service
(3) Butler Passed Hors D'oeuvres
Buffets Include Choice of Salad with Bread and Butter, Choice of Entrees, and Two Sides

Two Entrée Buffet—\$99

Three Entrée Buffet—\$107

(1) Dessert Station
Coffee and Tea Station

Deluxe Non Alcoholic Beverages

Includes (4) Hours of Soft Drinks, Assorted Fruit Juices and Iced Tea

(3) Butler Passed Hors D'oeuvres
Buffets Include Choice of Salad with Bread and Butter, Choice of Entrees, and Two Sides

Two Entrée Buffet—\$79

Three Entrée Buffet—\$87

(1) Dessert Station
Coffee and Tea Station

All prices quoted are subject to 24% service fee and 6% state tax



THE BETHESDAN HOTEL

Reception Packages Include

4 Hour Event Rental
Cherry Wood Dance Floor and Skirted Riser/Stage
Floor Length House Linens, Coordinating Napkin and Votive Candle Accent
Upgraded White Chiavari Chairs with Silver Cushion (\$4.00 value)
China, Flatware and Glassware

PLATED DINNER

Gold Package

Includes (4) Hour Gold Tiered Bar
(4) Butler Passed Hors D'oeuvres
Plated Salad with freshly baked bread & butter

Plated Single Entrée—\$125

Plated Duet Entrée—\$130

Choice of Two Single Entrees—\$133

(1) Plated Dessert

Coffee and Tea Service

Silver Package

Includes (4) Hour Silver Tiered Bar
(3) Butler Passed Hors D'oeuvres
Plated Salad with freshly baked bread & butter

Plated Single Entrée—\$115

Plated Duet Entrée—\$120

Choice of Two Single Entrees—\$123

(1) Plated Dessert

Coffee and Tea Service

BUFFET DINNER

Gold Package

Includes (4) Hour Gold Tiered Bar
(4) Butler Passed Hors D'oeuvres
Buffets Include Choice of Salad with Bread and Butter,
Choice of Entrees, and Two Sides

Two Entrée Buffet—\$125

Three Entrée Buffet—\$133

(1) Dessert Station

Coffee and Tea Station

Silver Package

Includes (4) Hour Silver Tiered Bar
(3) Butler Passed Hors D'oeuvres
Buffets Include Choice of Salad with Bread and Butter,
Choice of Entrees, and Two Sides

Two Entrée Buffet—\$115

Three Entrée Buffet—\$123

(1) Dessert Station

Coffee and Tea Station

All prices quoted are subject to 24% service fee and 6% state tax



THE BETHESDAN HOTEL

Silver Bar

Smirnoff Vodka
Gordan Gin
Cruzan Rum
Dewars Scotch
Jim Beam Bourbon
Jack Daniels Whiskey
Jose Cuervo Tequila
Domestic and Imported Beer
House Red and White Wine
Assorted Soft Drinks and Fruit Juices

Gold Bar

Stoli Vodka
Tanqueray Gin
Bacardi Rum
JW Black Scotch
Makers Mark Bourbon
Jameson Whiskey
Cuervo Gold Tequila
Domestic and Imported Beer
House Red, White and Sparkling Wine
Assorted Soft Drinks and Fruit Juices

The Fifth Hour—\$10.00 per person

Extend your Silver or Gold Bar Service and Event Rental by (1) additional hour

Bartender Fee Additional

\$55 per Bartender per Hour *(1 Suggested per 75 guests)*

All prices quoted are subject to 24% service fee and 6% state tax



THE BETHESDAN HOTEL

Sample Menu Options

We are happy to customize your menu based on your particular tastes and vision. These are only samples for your consideration:

Hors D'oeuvres

- Tuscan Tomato Bruschetta Topped with Basil Avocado
- Goat Cheese & Fig on a Crostini
- Medjool Dates Stuffed with Blue Cheese
- Caprese Skewers with a Balsamic Glaze
- Spanakopita
- Spicy Gazpacho Shooters
- Avocado Deviled Eggs with Bacon
- Smoked Salmon on Toast Point or Cucumber Wheel with Crème Fraiche & Capers
- Maui Shrimp with Mango Salsa
- Seared Ahi Tuna with Wasabi Aioli on a Cucumber
- Shrimp Cocktail with Classic Cocktail Sauce
- Ceviche with Mango, Jalapeno Salsa in a Tortilla Cup
- Mini Maryland Crab Cakes with Old Bay Aioli (Add \$2)
- Bacon Wrapped Scallop with Spicy Maple Glaze
- Fried Mac and Cheese Bites
- Baked Brie & Raspberry en Croute
- Crispy Portobello Mushrooms with Garlic Confit Aioli
- Vegetable Spring Rolls with Hoisin Sauce
- Spinach & Asiago Stuffed Mushrooms
- Individual Crudités Harvest Vegetables with Roasted Red Pepper Hummus & Ranch
- Grilled Cheese Quesadilla with Jalapeno Crème Fraiche
- Thai Chicken Salad in a Cucumber Cup
- Sesame Chicken Wings with a Honey Mustard Dip
- Blackened Chicken Drizzled with Chipotle Aioli on a Corn Tortilla Chip
- Thai Chicken Salad in a Cucumber Cup
- Chicken Empanadas with a Pineapple Chutney
- Miniature Beef Wellington
- Garlic Rubbed Beef Tenderloin & Gorgonzola Crostini
- Beef Roll Up with Fig & Brie
- Thai Beef Satay with a Peanut Sauce
- Miniature Rosemary Crusted Lamb Chop Lollipops (Add \$2)
- Bite Size Cocktail Meatballs with Sweet & Sour Sauce
- All Beef Mini Hot Dogs wrapped in Puff Pastry
- Thai Beef Satay with a Peanut Sauce
- Pork Belly Skewer, Maple Bourbon Glaze

Optional Displays

Mezze Display—\$12.00 per person

Garlic and Red Pepper Hummus, Olive Tapenade, Eggplant Baba Ghanoush with Feta, Toasted Pita and Grilled Vegetables

Sliders—\$18.00 per person

Choice of Three: Maytag Bleu Cheese Burgers with Crispy Onion Straws; Bacon and Cheddar Burgers; Shredded BBQ Pork with Pickled Onions; Fried Chicken on Biscuit; Black Bean Slider with Chipotle Mayo; Grilled Salmon Slider with Lemon and Dill Aioli; Maryland Crab Cakes with Old Bay Aioli and Chipotle Slaw (\$2 upcharge)

Crudités Display—\$7.00 per person

Fresh Vegetables such as Carrots, Celery, Cherry Tomatoes, Cauliflower, Broccoli, and Sweet Peppers with Ranch Dipping Sauce

Maryland Crab Dip—\$13.00 per person

Served Warm with Old Bay, Gourmet Crackers and Sliced Baguette

Spinach and Artichoke Dip—\$9.00 per person

Served with Pita Chips

Artisan Cheese Display—\$16.00 per person

Chef's Selection of Cheeses, Dried Fruit, Grapes, Nuts, Jams, Honey and Assorted Gourmet Crackers

Served with Pita Chips

THE BETHESDAN HOTEL

Sample Menu Options

Salad Course

Served with Artisan Fresh Baked Rolls and Whipped Butter

- Mixed Field Greens with Cucumbers, Shaved Carrots & Cherry Tomatoes, with Ranch & Balsamic Dressing
- Greek Salad with Feta, Olives, Onions, Chopped Tomatoes and Cucumber
- Classic Caesar Salad with Parmesan Cheese, Cherry Tomatoes & Garlic Herb Croutons
- Spinach Salad with Dried Cranberries, Goat Cheese, Roasted Nuts & Lemon Balsamic Dressing
- Roasted Baby Beet Salad, Goat Cheese, Crushed Almonds, Mint & Arugula

Entrée Options

- Penne Pasta Primavera
- Moroccan Vegetarian Cous Cous with Chick Peas and Stewed Vegetables
- Spinach and Cheese Tortellini with Red Pepper Coulis
- Pan Seared Breast of Chicken with Tomato Ragu
- Herb Roasted Chicken with Au Jus
- Cranberry Stuffing Chicken Roulade
- Ginger Glazed Atlantic Salmon
- Lemon Dill Fresh Catch with Capers
- Pan Seared Seasonal Catch with Lemon Buerre Blanc OR Tropical Salsa
- Prime Rib of Beef with au jus*
- Red Wine Braised Beef Short Ribs
- Marinated Tenderloin of Beef with Chimichurri
- Herbed Pork Loin with Rosemary Mustard Glaze
- Bourbon Glazed Pork Tenderloin with Apple Compote

*Chef Carving Attendant required—\$175.00 for Buffet

Paired with a choice of Two Sides:

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| • Garlic Whipped Potatoes | • Sautéed Garlic Broccolini |
| • Roasted Potatoes | • Roasted Root Vegetables |
| • Wild Rice Pilaf | • Grilled Zucchini and Yellow Squash |
| • Lemon Blanched Asparagus | • Roasted Brussels Sprouts |
| • Garlic & Lemon Haricot Verts | • Three Cheese Mac & Cheese |
| • Seasonal Vegetable Medley | • Penne Pasta with Marinara, Alfredo or Pesto |

Additional options can be added to your custom package – please speak with your event manager for pricing and options