



DOUBLETREE
BY HILTON™
ANNAPOLIS

2022 CATERING MENUS

BEVERAGES AND PLATED BREAKFAST

BEVERAGE BREAKS

Beverage Service Package

MORNING: Regular Coffee, Decaffeinated Coffee and Assorted Gourmet Teas

MID-MORNING: Beverage Refresh, Soft Drinks and Bottled Waters

AFTERNOON: Soft Drinks and Bottled Waters

\$16

Deluxe Beverage Break

Regular and Decaffeinated Coffee | Assorted Gourmet Teas

Soft Drinks and Bottled Waters

\$13

Beverage Break

Soft Drinks and Bottled Waters

\$10

Coffee Break

Regular Coffee | Decaffeinated Coffee | Assorted Gourmet Teas

\$8



PLATED BREAKFAST

Served with Orange Juice | Coffee | Assorted Gourmet Teas

Chesapeake Combo

Scrambled Eggs, Cinnamon French Toast or Buttermilk Pancakes

Served with Choice of Bacon, Turkey Sausage or Link Sausage

\$21

Stars and Stripes

Scrambled Eggs | Breakfast Potatoes

Served with Choice of Bacon, Turkey Sausage or Link Sausage

\$19

BREAKFAST BUBBLIES

DIY Bloody Mary Bar **\$25 Per Pitcher**

Spirits, Sauces, Salt, Accompaniments;

All you need to create your perfect Breakfast Beverage

Bottomless Bellinis and Mimosas **\$25 Per Pitcher**

Sparkling Prosecco, Assorted Fruit Juices and Seasonal Berries



BREAKFAST BUFFETS & ENHANCEMENTS

CONTINENTAL BUFFETS

Supreme Continental

Regular and Decaffeinated Coffee | Assorted Gourmet Teas | Assorted Juices | 2% Skim and Almond Milk | Steel Cut Oats with Assorted Toppings
Sliced Fruit | Hard Boiled Eggs | Assorted Health Choice Cereals | Individual Greek Yogurts with Assorted Toppings

\$19

Executive Continental

Regular and Decaffeinated Coffee | Assorted Gourmet Teas | Assorted Juices | Breakfast Bakeries
Sliced Fruit | Bagels with Cream Cheese and Preserves

\$16

Express Continental

Regular and Decaffeinated Coffee | Assorted Gourmet Teas | Fresh Fruit Juices | Assorted Bakeries

\$12

BREAKFAST BUFFETS

Served with Regular and Decaf Coffee, Assorted Gourmet Teas and Assorted Juices

Windjammer Brunch

(Minimum 50 Guests)

Sliced Fruit | Bagels and Cream Cheese | Scrambled Eggs | Potatoes O'Brien
Bacon and Turkey Sausage | Marinated Flank Steak | Grilled Honey Dijon Chicken
Rice Pilaf and Marinated Vegetables

\$29

Breakfast Burrito Bar

Seasonal Sliced Fresh Fruit Display | Scrambled Eggs | Chorizo | Sautéed Peppers and Onions | Breakfast Potatoes
Flour and Corn Tortillas | Salsa | Guacamole | Sour Cream | Tomatoes | Shredded Cheese

\$24

Chesapeake

Sliced Fruit | Scrambled Eggs | Choice of French Toast or Pancakes | Breakfast Potatoes | Bacon and Sausage

\$23

Wake Up Call

Scrambled Eggs | Toasted Granola with Dried Fruits | Assorted Yogurts | Sliced Fruit
Breakfast Bakeries | Bagels with Cream Cheese

\$22

BREAKFAST ENHANCEMENTS

Muffins or Danish **\$28 Per Dozen**

Sliced Fruits **\$4 Per Person**

Bagels or Croissants **\$30 Per Dozen**

Yogurt Bar **\$7 Per Person**

Boxed Cereals **\$3 Each**

Oatmeal **\$4 Per Person**

Egg and Cheese on a Bagel **\$6 Per Person**
(Choice of Sausage, Bacon or Ham)

Omelet or Waffle Station* **\$8 Per Person**

**\$75 Attendant Fee (1 Attendant Per 50 People)*



AM / PM BREAKS

ENERGY

(Minimum 20 Guests)

Fresh Fruit | Individual Greek Yogurts | Trail Mix | Assorted Granola Bars | Fruit Juices | Assortment of Flavored Teas and Bottled Waters

\$16

SIGNATURE DISPLAY

Display of Vegetables, Cheeses and Fruits, Hummus and Pita Chips | Soft Drinks and Bottled Waters

\$14

SWEET & SAVORY

Choice of 6 Items: Mike & Ikes, Pistachios, M&Ms, Almonds, Dried Fruits, Trail Mix, Swedish Fish, Cajun Snack Mix or Roasted Peanuts
Soft Drinks and Bottled Waters

\$14

CHOCOLATE DECADENCE

Flourless Chocolate Torte | Chocolate Mousse Shooters | Mini Candy Bars | Soft Drinks and Bottled Waters

\$14

TAKE ME OUT TO THE BALLPARK

Popcorn | Hot Pretzels | Roasted Peanuts
Cracker Jacks | Soft Drinks and Bottled Waters

\$14

DOUBLETREE COOKIE

Doubletree Chocolate Chip & Walnut Cookies | Sugar Cookies | Red, White & Blue Cookies
Soft Drinks and Bottled Waters

\$13

SNACK ATTACK

Potato Chips | Pretzels | Roasted Peanuts | Popcorn
Soft Drinks and Bottled Waters

\$13

A LA CARTE ITEMS

Coffee, Decaffeinated Coffee and Tea **\$50 Per Gallon**

Assorted Cookies **\$22 Per Dozen**

Assorted Juices **\$22 Per Pitcher**

Doubletree Cookies **\$24 Per Dozen**

Whole Fruit **\$20 Per Dozen**

Pretzels **\$3 Per Person**

Soft Drinks / Bottled Waters **\$3 Each**

Peanuts **\$4 Per Person**

Potato Chips and Dip **\$4 Per Person**

Tortilla Chips and Salsa **\$4 Per Person**



BREAK SERVICE

Morning

Express Continental

Mid-Morning

Coffee and Tea Refresh

Afternoon

Doubletree Cookie Break

\$27

ALL DAY REGATTA

Morning

Express Continental

Mid-Morning

Coffee and Tea Refresh

Lunch Choice

Deli Buffet, Pizza Buffet OR Italian Buffet

Afternoon Break Choice

Take Me Out to the Ballpark OR Doubletree Cookie Break

\$48

THE LIGHTHOUSE

Morning

Executive Continental

Mid-Morning

Coffee and Tea Refresh

Lunch Choice

Deli Buffet, Pizza Buffet OR Italian Buffet

Afternoon Break Choice

Take Me Out to the Ballpark,
Doubletree Cookie OR Sweet & Savory

\$50

CAPTAINS CHOICE

Morning

Chesapeake Breakfast Buffet

Mid-Morning

Coffee and Tea Refresh

Lunch Choice

Deli Buffet, Pizza Buffet OR Italian Buffet

Afternoon Break Choice

Chocolate Decadence, Take Me Out to the Ballpark,
Doubletree Cookie Break,
Snack Attack Energy OR Signature Display

\$60



PLATED AND LIGHT LUNCHESES

PLATED LUNCHESES

Choose One Starter

Caesar Salad | Garden Salad | Fresh Seasonal Fruit | Roasted Tomato and Red Pepper Soup
Maryland Vegetable Crab Soup | Cream of Crab Soup**

**\$2 Additional Per Person

Choose One Entrée

All Entrées Served with Chef's Choice of Accompaniments | Rolls and Butter | Coffee | Assorted Gourmet Teas | Decaf Coffee | Iced Tea

Jumbo Lump Maryland Crab Cake **\$32**

Barbeque Shrimp Skewers **\$28**

Grilled Salmon with Lemon Butter **\$27**

Seared Flank Steak **\$27**

Orange Roughy with Baby Shrimp and Red Pepper Sauce **\$27**

Grilled Chicken Breast with Honey Barbeque Sauce and Pineapple Salsa **\$26**

Chicken Piccata **\$26**

Stuffed Shells with Marinara Sauce **\$26**

Portobello Napoleon **\$26**

Vegetable Fusilli Primavera **\$26**

Additional Charge for Multiple Entrée Choices

\$2 Per Person

Choose One Dessert

Chocolate Mousse | Carrot Cake | Cheesecake | Red Velvet Cake
Key Lime Pie | Double Layer Chocolate Cake | Apple Caramel Pie



LIGHT LUNCHEONS

All Light Lunches Served with Coffee, Tea, Decaf Coffee and Iced Tea

Choose One Entrée

Chicken Caesar Salad **\$22**

Caesar Salad with Shrimp or Salmon **\$24**

Chicken Greek Salad **\$22**

Cobb Salad **\$23**

Choose One Dessert

Chocolate Mousse

Carrot Cake

Double Layer Chocolate Cake

Apple Caramel Pie



LUNCH LIBATIONS

Sangria \$25 Per Pitcher

Seasonal Red and White Sangria Pitchers

Craft Beer or Local Winery Selection

Ask for Details and Pricing

LUNCH BUFFETS

EXPRESS DELI BUFFET

(Minimum 40 Guests)

Assorted Pre-Made Deli Sandwiches to include: Ham & Cheddar,
Roast Beef & Provolone, Turkey & Pepper Jack and Vegetarian Wrap
Whole Fruit | Individual Bag of Chips
Doubletree Cookies | Soft Drink or Bottled Water

\$23

Add a Bud Light or a Glass of Pinot Grigio for an additional \$5.00 each

DELI BUFFET

(Minimum 25 Guests)

Garden Salad | Chef's Selection of Deli Meats and Cheeses
Dill Red Potato Salad | Accompaniments
Assorted Breads, Rolls, and Tortillas | Chef's Selection of Desserts

\$26

Add a Sam Adams or a Glass of Moscato for an additional \$5.00 each

PIZZA BUFFET

(Minimum 25 Guests)

Vegetarian Minestrone | Caesar Salad | Variety of Freshly Made Pizzas
Chef's Selection of Desserts

\$26

Add a Coors Light or a Glass of Rosé for an additional \$5.00 each

ITALIAN BUFFET

(Minimum 25 Guests)

Caesar Salad | Stuffed Shells with Marinara Sauce
Linguini with Alfredo Sauce | Mediterranean Style Grilled Chicken
Garlic Bread | Fresh Vegetable Medley | Chef's Selection of Desserts

\$28

Add a Yuengling or a Glass of Pinot Grigio for an additional \$5.00 each

SOUTH OF THE BORDER BUFFET

(Minimum 25 Guests)

Southwestern Dip with Tortilla Chips | Build Your Own Taco and
Fajita Bar with Chicken Strips and Seasoned Beef | Bermuda Onions,
Shredded Lettuce, Black Olives, Roma Tomatoes and Bell Peppers
Salsa and Sour Cream | Black Beans | Mexican Rice
Chef's Selection of Desserts

\$28

Add a Margarita or Mini Corona for an additional \$5.00 each

COOKOUT BUFFET

(Minimum 25 Guests)

Garden Salad | Potato Salad | Hamburgers and Hotdogs
Barbequed Chicken | Rolls and Condiments
Chefs Selection of Desserts

\$26

Add our Signature Doubletree Southern Iced Tea for an additional \$5.00 each

CHESAPEAKE SOUP & SANDWICH BUFFET

(Minimum 25 Guests)

Soups – Choose Two

Maryland Crab | Chicken Corn Chowder | Vegetarian Minestrone
Cream of Broccoli | Cream of Crab**

Sandwich Selections – Choose Three

Ham & Cheddar | Turkey & Pepper Jack
Roast Beef & Provolone | Vegetarian Wrap | Chicken Caesar Wrap
Served with Chips, Potato Salad and Chef's Selection of Desserts

\$27

Add a Heavy Seas Dead Rise for an additional \$5.00 each

BUILD YOUR OWN BUFFET

(Minimum 40 Guests)

Choose Two Starters

Garden Salad | Caesar Salad | Fresh Fruit
Chicken Corn Chowder | Cream of Broccoli Soup
MD Vegetable Crab Soup | Vegetarian Minestrone | Cream of Crab**

Choose Two Or Three Entrées

Chicken Breast with Honey Barbeque Sauce and Pineapple Salsa
Chicken with Mustard and Tarragon Cream Sauce
Chicken Honey Dijon
Seared Flank Steak
Broiled Mahi Mahi with Lemon Butter
Grilled Salmon with Fruit Salsa
Marinated Grilled Vegetables
Orange Roughy with Baby Shrimp and Red Pepper Sauce

Choose One Accompaniment

Garlic Mashed Potatoes
Linguini with Sun Dried Tomatoes
Oven Roasted Potatoes
Rice Pilaf

Served with Fresh Vegetable Medley and
Chef's Selection of Desserts

TWO ENTRÉES \$31 | THREE ENTRÉES \$33

Add a Craft Beer or Glass of Cabernet for an additional \$5.00 each

All Lunch Buffets Served with Coffee, Tea, Decaf Coffee and Iced Tea

***\$2 Additional Per Person for Cream of Crab*

PLATED DINNERS

CHOOSE ONE STARTER

Caesar Salad
Garden Salad
Cream of Crab Soup**
Maryland Vegetable Crab Soup
Roasted Tomato and Red Pepper Soup
Baby Greens with Mandarin Oranges and Walnuts

CHOOSE ONE ENTRÉE

Air

Garlic Chicken **\$38**
and Shrimp
Chicken Chesapeake **\$36**
West Coast Marinated **\$35**
Grilled Chicken
Tuscany Chicken **\$35**
Chicken Piccata **\$34**

Land

Filet Mignon and Salmon **\$48**
Beef Medallions and Chicken Marsala **\$48**
Roasted Prime Rib **\$40**
Filet Mignon **\$44**
with Béarnaise Sauce
Roasted Pork Loin **\$35**
Served with Rosemary Demi Glaze
Seared Flank Steak **\$34**

Sea

Jumbo Lump Crab Cake **\$48**
and Filet Mignon
Jumbo Lump Crab Cake **\$48**
and Shrimp Skewers
Maryland Jumbo Lump Crab Cakes **\$44**
Broiled Mahi Mahi with Red Pepper Sauce **\$36**
Grilled Salmon **\$35**
(Blackened, Imperial or with Lemon Butter)

*Serve above with a bottle of
Ménage a Trois Sauvignon Blanc
\$32 Per Bottle*

*Serve above with a bottle of
Louis Martinin Sonoma Cabernet Sauvignon
\$32 Per Bottle*

*Serve above with a bottle of
Kendall Jackson Chardonnay
\$32 Per Bottle*

Vegetarian Entrées

Eggplant Parmesan Tower **\$34** | Pesto Roasted Vegetables Over Mushroom Risotto **\$32** | Stuffed Shells with Marinara Sauce **\$32**

Additional Charge for Multiple Entrée Choices
\$2 Additional Per Person

CHOOSE ONE DESSERT

Strawberry Shortcake | Cheesecake with Fruit Topping | Red Velvet Cake | Chocolate Decadence Torte | Apple Caramel Pie
All Entrées Served with Chef's Choice of Accompaniments | Rolls and Butter | Coffee | Assorted Gourmet Teas | Decaf Coffee | Iced Tea



DINNER BUFFETS

ADMIRAL BUFFET

(Minimum 40 Guests)

Choose Two Starters

Garden Salad
Caesar Salad
Fresh Fruit
Maryland Crab Soup
Chicken Corn Chowder
Cream of Crab Soup**

Choose Two OR Three Entrées

Carved Top Round of Beef*
Seared Flank Steak with Asparagus, Caramelized Onions & Demi Glaze
Roasted Pork Loin with Brandy and Rosemary Sauce
Chicken Breast with Apples, Almonds & Apple Jack Sauce
Chicken Piccata | Chicken Oscar | Grilled Chicken Marsala
Grilled Salmon (Blackened, Imperial or with Lemon Butter)
Grilled Swordfish with Roasted Red Pepper Sauce
Shrimp and Scallop Alfredo
Mediterranean Grilled Vegetables with Risotto

Choose Two Accompaniments

Garlic Mashed Potatoes | Linguini
Oven Roasted Potatoes | Rice Pilaf
Medley of Fresh Vegetables
Snow Peas and Julienne Carrots | Steamed Broccoli
Served with Chef's Selection of Desserts

TWO ENTRÉES \$39 | THREE ENTRÉES \$42

*\$75.00 Carver Fee Required | **\$2.00 Additional Per Person

Add our Signature On Leave or Craft Beer for an additional \$5.00 each

SOUTHERN COMFORT BUFFET

(Minimum 40 Guests)

Garden Salad
Cole Slaw
Dill Red Potato Salad
Maryland Fried Chicken
Barbequed Baby Back Ribs
Macaroni & Cheese
Corn on the Cob
Seasonal Fruit
Chef's Selection of Desserts

\$36

Add our Signature Maryland Rum Runner for an additional \$5.00 each

ITALIAN BUFFET

(Minimum 40 Guests)

Caesar Salad

Choose One Soup

Vegetarian Minestrone | Tomato Florentine

Choose One Pasta

Meat or Vegetarian Lasagna | Stuffed Shells in Marinara Sauce
Tricolor Tortellini Alfredo

Choose One Entrée

Italian Sausage with Peppers and Onions
Seared Flank Steak with Caramelized Onions & Demi Glaze
Chicken Piccata | Chicken Marsala | Chicken Parmesan
Served with Vegetable Medley and Garlic Bread
Chef's Selection of Desserts

\$37

Add a Glass of Prosecco for an additional \$5.00 each

COUNTRY COOK OUT BUFFET

(Minimum 40 Guests)

Choose One Entrée

Barbequed Pulled Pork | Barbequed Baby Back Ribs
Barbequed Chicken

Includes:

Charbroiled Hamburgers | Hot Dogs | Baked Beans | Garden Salad
Fresh Dill Potato Salad | Sliced Tomatoes and Mozzarella
Rolls and Condiments | Fresh Seasonal Melon
Chef's Selection of Desserts

\$34

Add a Budweiser or our Signature Sweet Tea for an additional \$5.00 each

ISLAND LUAU BUFFET

(Minimum 40 Guests)

Spinach and Mandarin Orange Salad | Tropical Fruit Medley
Chicken Papaya | Mahi Mahi Broiled in Lemon Butter
Sirloin of Beef in Teriyaki Sauce | Rice Pilaf | Hawaiian Baked Yams
Stir-Fry Vegetables | Smith Island Cake | Pineapple Upside Down Cake

\$40

Add a Gallon of our Signature Aloha Punch for an additional \$50.00 per gallon

All Dinner Buffets Served with Coffee, Assorted Gourmet Teas, Decaf Coffee and Iced Tea

HORS D'OEUVRES & STATIONS

COLD HORS D'OEUVRES

(Priced Per 100 Pieces)

- Oysters on the Half Shell **\$350**
- Asparagus and Prosciutto **\$300**
- Jumbo Shrimp **\$425**
- Prosciutto and Melon **\$300**
- Smoked Salmon Triangles **\$400**
- Bruschetta **\$300**
- Antipasto Skewers **\$300**

HOT HORS D'OEUVRES

(Priced Per 100 Pieces)

- Assortment – Scallops Wrapped in Bacon, **\$375**
- Tandoori Chicken, Mushroom Wild Tart, Beef Wellington
- Buffalo Wings **\$300**
- Beef Sate **\$300**
- Chicken Quesadillas **\$300**
- Coconut Shrimp **\$425**
- Italian Meatballs **\$300**
- Miniature Crab Balls **\$375**
- Scallops or Shrimp Wrapped in Bacon **\$350**
- Tandoori Chicken **\$325**
- Mushroom Wild Tart **\$300**
- Spring Rolls **\$300**
- Tamale Bites **\$300**
- Beef Wellington **\$350**
- Raspberry Brie Phyllo **\$325**
- Fiery Brisket Wrapped in Bacon **\$350**
- Crab Stuffed Mushroom Caps **\$350**

DISPLAYS

(Priced Per Person)

Crab Dip

Served with Baguettes
\$7

Signature Display

Display of Vegetables, Cheeses and Fruits, Hummus and Pita Chips
\$10

Fresh Mozzarella & Tomato Display

\$12

Mediterranean Display

Seasonal Grilled Vegetables, Anchovy Filets, Green and Ripe Olives, Pepperoni, and Marinated Artichoke Hearts
\$15

STATIONS*

Carving Stations

- Country Ham (Serves 50) **\$350**
- Prime Rib (Serves 35) **\$450**
- Roast Turkey Breast (Serves 25) **\$325**
- Sirloin Strip of Beef (Serves 35) **\$350**
- Beef Tenderloin (Serves 25) **\$450**
- Top Round of Beef (Serves 50) **\$350**

Stir Fry Station

(Minimum 50 Guests)

- Chicken or Beef with Oriental Vegetables, Fried Rice and Accompaniments **\$14**
- Add Shrimp (Optional) **Additional \$3**

Raw Bar Station

- Oysters and Clams on the Half Shell **\$17**
- Add Shrimp (Optional) **Additional \$4**

Pasta Station

- Linguini and Tortellini with Alfredo and Marinara Sauces **\$13**
- Add Chicken (Optional) **Additional \$2**
- Add Shrimp (Optional) **Additional \$3**

*All Stations Require a Carver or Attendant - \$75.00 Fee Per Station
All Stations Priced Per Person

DESSERT STATIONS

Chocolate Fondue **\$10**

(Minimum 40 Guests)

Chocolate Fondue with Melted Chocolate, a Variety of Fresh Fruits, Marshmallows, Pretzels, Wafers and Sponge Cake for Dipping

Fruit Fantasy **\$8**

A Variety of Fresh Fruits, Marshmallows, Pretzels, Chocolate Fondue and Whipped Cream

Assorted Cakes and Pies **\$8**

Dessert Buffet **\$12**

Assortment of Petit Fours, Chocolate Covered Strawberries and Pineapples, Miniature Éclairs and Miniature Cheesecakes

LATE NIGHT SNACKS

(10pm-12am)

- Bruschetta **\$150 per 50 pieces**
- Cheese, Fruit and Vegetable Display **\$8 Per Person**
- 6 in. Pre-made Subs (Ham & Cheddar, Roast Beef & Provolone, Turkey & Pepperjack or Vegetarian Wraps) **\$6 Each**
- Large Pizzas (Cheese, Pepperoni, Sausage or Vegetable) **\$14 Per Large Pizza**
- Buffalo Wings **\$150 per 50 pieces**
- Mozzarella Sticks **\$150 per 50 pieces**
- Chicken Quesadillas **\$150 per 50 pieces**
- Chicken Tenders **\$150 per 50 pieces**
- Old Bay Waffle Fries (Serves 25) **\$50 each**

BEVERAGE OPTIONS

*Our beverage department will provide a fully stocked bar with your choice of items.
Cocktail service is available upon request for smaller groups.*

HOSTED BAR

Charges are Based on Consumption

Name Brand Cocktail	\$7.00
Premium Cocktails	\$8.00
Wines by the Glass	\$6.50
Domestic Beer	\$5.00
Imported Beer	\$5.50
Sodas and Juices	\$3.00

CASH BAR

Prices Include 9% Maryland Sales Tax

Name Brand Cocktail	\$7.50
Premium Cocktails	\$8.50
Wines by the Glass	\$7.00
Domestic Beer	\$5.50
Imported Beer	\$6.00
Sodas and Juices	\$3.50

WINE SERVICE AVAILABLE

House Wine - Pinot Grigio, Chardonnay, Merlot or White Zinfandel

\$30.00 Per Bottle

The hotel maintains an extensive wine list. Please ask your Sales Manager for our selections & pricing.

*\$100.00 Bartender fee for four hours will be added to all bar set-ups.
One Bartender per 75 required.*

AFTER DINNER CORDIALS AND COFFEE

Amaretto | Baily's Irish Cream | Rum Chatta | Café Patron | Grand Marnier | Kahlua

\$8.00 Each

ENHANCEMENTS

Let your creativity flow, just like your drinks!

Enhancements Include:

Signature Drinks | Bloody Mary Bar | Mimosa Bar | Sangria
See Your Catering Sales Manager for Pricing!

PUNCH STATION

*Punch bowls are sold by the gallon and serve approximately 20 cups per gallon.
Minimum purchase of three gallons.*

Punch Attendant is available upon request **\$40**

Citrus Fruit Punch **\$35**

Fruit Punch, Orange Juice and Sprite

Sparkling Lemonade Punch **\$35**

Lemonade and Sprite

Seasonal Fruit Punch **\$35**

Apple Cider, Cranberry or Pineapple Juice and Sprite
"Spike the Punch" \$50 Per Gallon

Champagne Punch **\$65**

A Sparkling Citrus Punch



BEVERAGE OPTIONS

OPEN BAR

*Our beverage department will provide a fully stocked bar with the following:
Domestic and Imported Beer, House Wine, Mixed Drinks and Assorted Soft Drinks.*

LIQUOR	HOUSE BRAND	PREMIUM	ULTRA-PREMIUM	BEER & WINE	PREMIUM BEER & WINE
First Hour	\$14.00	\$16.00	\$18.00	\$11.00	\$14.00
Each Additional Hour	\$8.00	\$10.00	\$13.00	\$8.00	\$10.00
Four Hours	\$38.00	\$46.00	\$57.00	\$35.00	\$44.00

Priced Per Person. Charges based on final event guarantee. Should the number of guests in attendance exceed your guarantee; charges will be based on the actual number of guests attending.

OUR BARS ARE STOCKED!

LIQUOR

Bourbon
Whiskey
Scotch
Vodka
Gin
Rum
Tequila
Liqueur

HOUSE BRAND

Early Times
Seagrams 7
Clan McGregor
New Amsterdam
New Amsterdam
Malibu
El Jimador
Kahlua

PREMIUM

Jim Beam
Jack Daniels
Johnny Walker Red Label
Tito's
Tanqueray
Bacardi
1800
Bailey's

ULTRA-PREMIUM

Maker's Mark
Gentlemen's Jack
Johnny Walker Black Label
Grey Goose
Bombay Sapphire
Captains Morgan Dark
Patron
Kahlua & Bailey's

NATIONAL DOMESTIC BEER

Budweiser
Bud Light
Miller Lite
Coors Light
Non-Alcoholic: O'Doul's

IMPORTED BEER

Heineken
Corona
Stella Artois

CRAFT BEER

Loose Cannon IPA
St. Michaels Ale
Smuttynose Porter
Copperhead Ale
Blue Moon (Wheat Ale)
Yuengling

HOUSE WINE - CANYON ROAD

White Zinfandel
Chardonnay
Merlot
Cabernet Sauvignon
Moscato
Pinot Noir
Pinot Grigio

PREMIUM WINES

Louis Martini Cabernet Sauvignon
Kendell Jackson VR Chardonnay
19 Crimes Cabernet Sauvignon
19 Crimes Red Blend
19 Crimes Chardonnay
Menage a Trois Merlot
Menage a Trois Malbec
Menage a Trois Moscato
Menage a Trois Pinot Grigio



PROJECTION AND SCREENS

Universal Wireless Remote	\$30
6 Foot Screen	\$50
8 Foot Screen	\$70
10 Foot Screen	\$90
Laser Pointer	\$50

VIDEO/DATA PROJECTION

27" Monitor/DVD Player on a Stand	\$150
DVD/VHS Player	\$100
27" Monitor	\$100
SXGA (4700 Lumens) LCD Projector	\$500
SXGA (2600 Lumens) LCD Projector	\$400
Camcorder with Tripod	\$125
A/V Cart with Power	\$15

AUDIO EQUIPMENT

Free Standing Podium	\$25
Podium with Wired Microphone	\$75
Microphone with Table or Floor Stand	\$50
Wireless Handheld Microphone	\$175
Wireless Lavalier Microphone	\$175
Mixer (4 Channel)	\$50
Mixer (16 Channel)	\$150

MEETING SUPPLIES

Flipchart Easel with Pad	\$40
Flipchart Easel	\$20
Whiteboard (3' x 4')	\$40
Tripod Easel	\$20

MISCELLANEOUS

Speaker Phone (up to 20 people)	\$50
Conference Phone (20+ people)	\$100
Power Strip	\$15
Extension Cord	\$10
Vendor Table	\$25
Fee for bringing Outside Audio Visual Equipment	\$50

COMPUTER EQUIPMENT

Laptop PC	\$225
Desktop PC	\$200

INTERNET ACCESS

Wireless High Speed Connection	Complimentary
Wired High Speed (1 Connection)	\$150

Additional Equipment Available Upon Request

POLICIES & PROCEDURES

Rooms

Banquet/Conference rooms are selected based on estimated attendance.

Room Rental Fees are based on the room size.

Once the event is confirmed, we will assist you in audio visual needs, menus and room set-ups.

Meals served in private function rooms with less than 25 guests incur an additional service charge of \$75.00.

A \$50.00 fee will be charged for bringing in outside audio visual equipment.

Confirmation

Menu selections and meeting room requirements to be confirmed 3 weeks prior to function.

Attendance Guarantee

For food/beverage functions, a minimum guaranteed attendance will be established at the time of booking.

You will be charged for this minimum guarantee, plus adjustments over and above this number.

Guaranteed attendance is required 72 hours prior to the function. We prepare for 5% over your guaranteed count. Failure to submit a final guarantee will result in the expected number shown on the contract being used as the final guarantee.

Service Charge / State Tax

All prices on food, beverage, meeting room rental, and audio visual equipment are subject to 24% service charge and applicable MD State Tax. If your group is tax exempt, a copy of your MD tax exemption must be forwarded with booking contract. All prices subject to change without notice, however, all contract prices will be honored.

State Laws and Regulations

MD licensing laws/health department regulations state that alcoholic beverages and/or food may not be brought into or taken out of the function room by the host or any guest.

