



LORD BALTIMORE HOTEL

est. 1928

WEDDING PACKAGES 2024



DELUXE PACKAGE



DELUXE PACKAGE

\$215

- ◇ 5 Hour Premium Bar with Signature Drink
- ◇ Choice of 6 Passed Hors d'Oeuvres
- ◇ Reception Display
- ◇ Champagne Toast
- ◇ 2 Course Dinner
- ◇ Overnight Parlor Suite for 2 Nights
- ◇ Dance Floor
- ◇ Tables & Chairs
- ◇ White Floor Length Table Linens
- ◇ Matching White Napkins
- ◇ Votive Candles
- ◇ Complimentary Tasting for up to 4 Guests
- ◇ Getting Ready Room for Bridal Party
- ◇ Assistance with Planning
- ◇ Complimentary Cake Cutting
- ◇ Custom Room Diagram

Ceremony set-up – additional fee applies

*24% taxable service charge
and applicable taxes additional*

DELUXE MENU OPTIONS

HORS D'OEUVRES

(Select up to 6)

Tomato Basil Tart
Crudit  Cup with Hummus
Goat Cheese Br lee with Bacon Jam
Tuscan Chicken Pinwheel
Mini Beef Wellington
Buffalo Cauliflower
Pot Stickers
Mini Chicken Quesadilla
Smoked Salmon on Cucumber
Shrimp Salad
Prosciutto & Melon
Chicken & Waffle Bite
Coconut Shrimp



RECEPTION DISPLAY

(Select one)

Crudit 
Seasonal Fruit
Bruschetta Bar
Artisan Cheese Display
Charcuterie Board

DINNER

(Select one salad)

Traditional Caesar
Wedge Salad
Seasonal Market Salad
Greens & Berries

(Select two entrees; advanced count required)

Grilled Teriyaki Salmon
Seared Wild Rockfish
Frenched Chicken Breast
Red Wine Braised Short Rib
Flat Iron Steak
7 oz. Filet Mignon
Curried Cauliflower with Lentils
(vegan/gluten free)

*Entrees served with Chef's Selection
of seasonal accompaniments*



TIMELESS. TASTEFUL. SOPHISTICATED.

DESSERTS

(Select one)

Miniature Desserts and Pastries
Ice Cream Station

BEVERAGE SERVICE

5 hours Premium Bar
Champagne Toast
Wine Service with Dinner
Coffee Bar

LORD BALTIMORE PACKAGE



LORD BALTIMORE PACKAGE

\$175

- ◇ 5 Hour Premium Bar with Signature Drink
- ◇ Choice of 6 Passed Hors d'Oeuvres
- ◇ Reception Display
- ◇ Champagne Toast
- ◇ 2 Course Dinner
- ◇ Overnight Parlor Suite for 2 Nights
- ◇ Dance Floor
- ◇ Tables & Chairs
- ◇ White Floor Length Table Linens
- ◇ Matching White Napkins
- ◇ Votive Candles
- ◇ Complimentary Tasting for up to 4 Guests
- ◇ Getting Ready Room for Bridal Party
- ◇ Assistance with Planning
- ◇ Complimentary Cake Cutting
- ◇ Custom Room Diagram

Ceremony set-up – additional fee applies

*24% taxable service charge
and applicable taxes additional*

LORD BALTIMORE MENU OPTIONS

HORS D'OEUVRES

(Select up to 6)

Tomato Basil Tart
Crudit  Cup with Hummus
Goat Cheese Br lee with Bacon Jam
Tuscan Chicken Pinwheel
Mini Beef Wellington
Buffalo Cauliflower
Pot Stickers
Mini Chicken Quesadilla
Smoked Salmon on Cucumber
Shrimp Salad
Prosciutto & Melon
Chicken & Waffle Bite
Coconut Shrimp



RECEPTION DISPLAY

Crudit  or Seasonal Fruit

DINNER

(Select one salad)

Traditional Caesar
Wedge Salad
Seasonal Market Salad
Greens & Berries

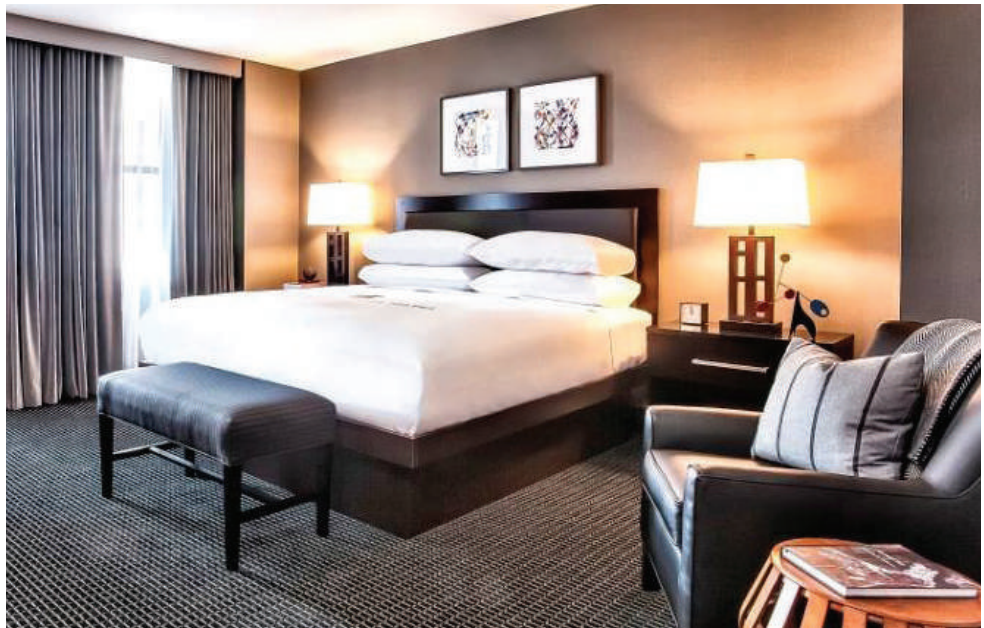
(Select two entrees; advanced count required)

Grilled Teriyaki Salmon
Seared Wild Rockfish
Frenched Chicken Breast
Red Wine Braised Short Rib
Flat Iron Steak
5 oz. Filet Mignon
Curried Cauliflower with Lentils
(vegan/gluten free)

*Entrees served with Chef's Selection
of seasonal accompaniments*

BEVERAGE SERVICE

5 Hours Premium Bar
Champagne Toast
Coffee Service



CLASSIC. CHARMING. BEAUTIFUL.

*“Our wedding turned out to be everything we wanted
and more and the Lord Baltimore Hotel played a
huge part in making sure that happened!”*

– J.J. & L.M.

SMALL WEDDING PACKAGE

SMALL WEDDING PACKAGE

\$150 *(Up to 50 Guests)*

- ◇ 4 Hour Bar with Beer and Wine
- ◇ Choice of 4 Passed Hors d'Oeuvres
- ◇ Champagne Toast
- ◇ 2 Course Dinner
- ◇ Overnight Room for 1 Night
- ◇ Dance Floor
- ◇ Tables & Chairs
- ◇ White Floor Length Table Linens
- ◇ Matching White Napkins
- ◇ Votive Candles
- ◇ Complimentary Tasting for up to 4 Guests
- ◇ Getting Ready Room for Bridal Party
- ◇ Assistance with Planning
- ◇ Complimentary Cake Cutting
- ◇ Custom Room Diagram

Ceremony set-up – additional fee applies

*24% taxable service charge
and applicable taxes additional*



SMALL WEDDING MENU OPTIONS

HORS D'OEUVRES

(Select up to 4)

Tomato Basil Tart
Crudit  Cup with Hummus
Goat Cheese Br l e with Bacon Jam
Tuscan Chicken Pinwheel
Mini Beef Wellington
Buffalo Cauliflower
Pot Stickers
Mini Chicken Quesadilla

DINNER

(Select one salad)

Traditional Caesar
Wedge Salad
Seasonal Market Salad

(Select two entrees; advanced count required)

Grilled Teriyaki Salmon
Frenched Chicken Breast
Red Wine Braised Short Rib
Curried Cauliflower with Lentils

*Entrees served with Chef's Selection
of seasonal accompaniments*

BEVERAGE SERVICE

4 Hours Beer, Wine and Soft Drinks
Champagne Toast
Coffee Service



ELEGANT. QNITATE. FLAVORFUL.

“We’re impressed by your attention to detail and your follow-up and also, your flexibility to serve your client’s needs. You made it easy and seamless.” – V.A. & I.G.



LORD BALTIMORE HOTEL

est. 1928



20 W BALTIMORE STREET, BALTIMORE, MD 21201
410.539.8400 ♦ SALES@LORDBALTIMOREHOTEL.COM