



CAMBRIA OCEAN CITY BAYFRONT CATERING MENU

**13 ST. LOUIS AVE
OCEAN CITY, MARYLAND
21842**

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CAMBRIA HOTELS CATERING POLICIES

Cambria Ocean City Bayfront

BANQUET MENUS

A member of the hotel Sales Team will work directly with you and the hotel Food + Beverage Manager to produce a menu that is most satisfying to our customers.

To ensure availability of food items, final menu selections, counts and choices must be finalized no later than 4 weeks (30 days) prior to the event. Prices are subject to change based on market conditions. All food and beverage prices will be billed at the current menu prices at the time of the event. We will honor dietary restrictions, such as allergies, with 2 weeks notice, to the best of our abilities. [For health and safety reasons, all food must be consumed on premises and may not be taken off site.](#)

BUFFET POLICIES

All buffets (breakfast, lunch, and dinner):

- 25 person minimum
- 1.5 hours of service

OUTSIDE FOOD + BEVERAGE

No outside food and/or beverage can be brought into the meeting rooms or public areas of the hotel. Any unconsumed food and/or beverage ordered by your group during your event may not be taken from the hotel.

GUARANTEES

Your sales representative or designated hotel manager must receive your final guaranteed attendance number for your catering/event service no later than thirty (30) days prior to date of the respective catering/event services.

The hotel will charge you for the guaranteed attendance or the number actually served, whichever is greater.

SERVICE CHARGE & SALES TAX

ALL PRICES (food & beverage) on the banquet check will include and are subject to a service charge and State/local Taxes.

Food & Non-Alcoholic Beverages

- 23% service charge and 6.5% state/local taxes

Alcoholic Beverages

- 23% service charge and 9.5% state/local taxes

PAYMENT ARRANGEMENT

A master account may be established for room, tax, food + beverage, and miscellaneous charges incurred during the function.

Establishment of billing terms (i.e. direct bill) will require approval from hotel management at least 60 days prior to date of catering/event service.

Payment by check requires approval from hotel management prior to the event.

Payment by credit card requires submission of a completed and signed credit card authorization form provided by the hotel. A designated deposit will be due at time of contract signing. The hotel will authorize the remaining balance due for all other catering/event services as listed on the respective Banquet Event Order(s) (BEO[s]) 30 days prior to date of first catering/event service. Any additional (on consumption) menu items will be charged at the end of the event.

BREAKFAST BUFFETS

1.5 hours of service | 25 person minimum

Get Up + Go gf | ve \$8 per person

- assorted individual yogurt ve
- fresh seasonal fruit gf | ve
- freshly brewed coffee
- assorted hot tea | honey

Rise + Shine ve \$12 per person

- mini blueberry muffins | assorted pastries ve
- butter | jelly
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

All-American Breakfast Buffet \$19 per person

- scrambled eggs | cheese | salsa gf
- bacon or sausage gf
- *turkey sausage ++ \$2 per person
- breakfast potatoes with peppers + onions gf | ve
- mini blueberry muffins | assorted pastries ve
- fresh seasonal fruit salad gf
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

BEVERAGE SELECTIONS

- freshly brewed coffee \$60 per gallon
includes hot tea service

charged based on consumption

- individual fruit juices - assorted \$4 each
- individual sodas - assorted \$3 each
- bottled water \$3 each
- sparkling water \$4 each
- Red Bull/energy drinks \$5 each

- lemonade \$40 per gallon
- brewed ice tea \$40 per gallon

- beverage package - coffee | tea | soda | bottled water
- 4 hours of service (min 15 people) \$12 per person
- 8 hours of service (min 15 people) \$20 per person

ENHANCEMENTS

* the prices associated with the items below will be added to the buffet cost per person

Oatmeal Bar ve \$8 per person

- steel-cut oatmeal | fresh seasonal berries
brown sugar | honey | cream

Yogurt + Berries ve \$8 per person

- bowl of yogurt | fresh seasonal berries | crunchy granola

Freshly Baked Goodies ve \$8 per person

- mini blueberry muffins | assorted pastries ve
- butter | jelly

Pancakes + Syrup ve \$6 per person

- buttermilk pancakes | butter | syrup | fresh berries

Fresh Fruit Platter gf | ve

- sliced seasonal melon | cubed pineapple | strawberries | grapes
serves up to 15 people \$40
serves up to 40 people \$95

Cold Cereals ve \$4 per person

- assorted cereals
- non-fat milk I 2% Milk

Breakfast Sandwiches \$9 per person

- bacon or sausage | egg | cheese | white or wheat bread

BEVERAGES & MEETING BREAKS

MEETING BREAKS

Refresh

- fresh seasonal fruit salad *gf* \$14 per person
- mini croissants *ve* | butter | jellies
- assorted juices and water stations

Snack Bar

- mixed nuts *ve* \$16 per person
- individual bags of chips
- assorted granola bars + candy bars

Fresh Seasonal Fruit Platter *gf*

- sliced seasonal melon | berries
serves up to 15 people \$40
serves up to 40 people \$95

Yogurt + Berry Bar *ve*

- fresh seasonal fruit salad *gf* \$16 per person
- assorted individual yogurt *gf*
- crunchy granola
- honey

Snacks + Bakery Selections

- mini blueberry muffins *ve* \$40 per dozen
- mini croissants *ve* \$40 per dozen
- assorted granola bars \$3 each
- fresh seasonal fruit *ve* \$5 per person
- assorted individual yogurts *gf* | *ve* \$5 each

Cookie Monster *ve*

- chocolate chip cookies | oatmeal raisin cookies \$12 per person
- peanut butter cookies
- bowls of plain or peanut m&m's™
- canned soda, bottled water

Mediterranean Dips *ve*

- hummus \$12 per person
- tomato basil bruschetta
- crostini

Snacks + Bakery Selections

- fudge brownies *ve* \$22 per dozen
- oc favorite fisher's popcorn \$5 per 6oz bag
- chocolate chip cookies *ve* \$22 per dozen
- peanut butter cookies *gf* | *ve* \$22 per dozen
- oatmeal raisin cookies *ve* \$22 per dozen
- assorted individual bags of chips *ve* \$3 each
- assorted candy bars \$3 each
- assorted granola bars *ve* \$3 each
- tortilla chips + salsa *ve* \$4 per person

BEVERAGE SELECTIONS

- freshly brewed coffee \$60 per gallon *includes hot tea service*

charged based on consumption

- individual fruit juices - assorted \$4 each
- individual sodas - assorted \$3 each
- bottled water \$3 each
- sparkling water \$4 each
- Red Bull™/energy drinks \$5 each
- lemonade \$40 per gallon
- brewed ice tea \$40 per gallon

- beverage package - coffee | tea | soda | bottled water
 - 4 hours of service (min 15 people) \$12 per person
 - 8 hours of service (min 15 people) \$20 per person

LUNCH BUFFETS

1.5 hours of service | 25 person minimum

Build-Your-Own Deli Sandwich \$20 per person

- mixed greens *ve* | tomato | red onion | croutons | balsamic vinaigrette | bleu cheese dressing
- sliced turkey | sliced ham | chicken salad
- american cheese | swiss cheese | provolone cheese
- lettuce | tomato | red onion | pickles
- black pepper aioli | mustard
- ciabatta bun | white and wheat bread
- individual bags of chips - assorted *ve*

***Select one (1) dessert from page 14 - "DESSERTS"

American Burger Buffet \$25 per person

- mixed greens *ve* | tomato | red onion | croutons | balsamic vinaigrette | bleu cheese dressing
- angus burger | american cheese | lettuce | tomato | onion | pickle | 1000 island | brioche bun
- bacon | mushroom | swiss burger | sautéed mushrooms | lettuce | tomato | lemon-garlic aioli | brioche bun
- french fries *ve* | ketchup

***Select one (1) dessert from page 14 - "DESSERTS"

Casual Italian \$28 per person

- caesar salad | tomato | parmesan | croutons
- margherita flatbread *ve* | mozzarella | tomato | pesto drizzle
- artisan flatbread | mozzarella | pepperoni | mushroom pesto drizzle | parsley
- penne marinara + meatballs

***Select one (1) dessert from page 14 - "DESSERTS"

The Working Lunch \$22 per person *select soup OR salad - for soup AND salad, add \$4pp*

- MD crab
- chopped iceberg salad *gf* | bacon | egg | bleu cheese | tomato | red onion | scallion | bleu cheese dressing

select one sandwich - for both, add \$4pp

- turkey avocado sandwich | tomato | lettuce | red onion | guacamole ciabatta bread
- charred tomato basil mozzarella sandwich | lettuce | red onion | lemon-garlic aioli | basil pesto | ciabatta bread *ve*

***Select one (1) dessert from page 14 - "DESSERTS"

Ocean City \$42 per person

- mozzarella + vine tomato | spring mix | red onion | pine nuts | evoo lemon | balsamic *ve*
- maryland crab cake sandwich (5oz) | old bay remoulade sauce | spring mix | tomato | brioche bun
- basil pasta primavera | sautéed broccoli | spinach | charred onion | mushrooms | tomato *ve*

***Select one (1) dessert from page 14 - "DESSERTS"

Flat Iron Steak (6oz) \$33 per person

- iceberg salad | egg | bacon | tomato | grape | scallions | bleu cheese *ve* | *gf*
- flat iron steak | red wine demi sauce
- garlicky spinach + mushrooms *ve* | *gf*
- mashed potatoes *ve* | *gf*

***Select one (1) dessert from page 14 - "DESSERTS"

KIDS MEALS (12 & UNDER) \$17 per plate

Chicken Tenders

Mac & Cheese

Cheese Pizza

Fried Shrimp

Grilled Cheese

Noodles butter or marinara sauce

Hot Dog

Cheeseburger

***all served with french fries or a fruit cup

LUNCH BUFFET ENHANCEMENTS

SOUP & SALAD

Caesar Salad \$8 per person

- romaine lettuce | tomato | parmesan cheese | croutons
add chicken breast \$6 per person
add grilled shrimp \$8 per person

Tossed Iceberg Salad \$8 per person

- iceberg lettuce | egg | bacon | tomato | grape | scallions | bleu cheese dressing

Mozzarella & Vine Tomato \$12 per person

- spring mix | red onion | pesto | pine nuts | evoo | lemon | balsamic

Maryland Crab Soup (serves 25) \$75 per gallon

Smoked Tomato Bisque (serves 25) \$50 per gallon

ADDITIONAL SIDES

- sauteed broccoli ve | gf \$5 per person
- garlicky spinach + mushrooms ve | gf \$5 per person
- mashed potatoes + gravy ve | gf \$5 per person
- ciabatta bread + butter ve \$2 per person
- individual bags of chips- assorted \$3 per person
- french fries ve \$3 per person

KIDS MEALS (12 & UNDER) \$17 per plate

Chicken Tenders

Mac & Cheese

Cheese Pizza

Fried Shrimp

Grilled Cheese

Noodles butter or marinara sauce

Hot Dog

Cheeseburger

***all served with french fries or a fruit cup

PLATED & BOXED LUNCHES

Minimum of 15 people

PLATED LUNCHES

Select up to two (2) of the following:

Soup and Sandwich \$17 per person

- md soup (+3) or smoked tomato bisque
- charred tomato + classic grilled cheese ve

Cambria Cheeseburger \$19 per person

- black angus beef | american cheese | lettuce | tomato | red onion | pickle | thousand island dressing
- Select one (1) side: french fries, caeser salad, or fresh fruit cup

Turkey + Avocado Sandwich \$15 per person

- turkey | avocado | lettuce | tomato | red onion | pickles | ciabatta bread
- Select one (1) side: french fries, caeser salad, or fresh fruit cup

Maryland Crab Cake (5 oz) \$\$ Market Price

- old bay remoulade sauce | spring mix | tomato | brioche bun
- Select one (1) side: french fries, caeser salad, or fresh fruit cup

Flat Iron Steak (6oz) \$26 per person

- seared flat iron steak | red demi sauce
- garlicky spinach + mushrooms
- french fries

Basil Pasta Primavera \$17 per person

- sauteed broccoli | charred onions | spinach | mushrooms | tomato | garlic

Fish + Chips \$19 per person

- fried fish fillets | french fries | tarter sauce | lemon

BOXED LUNCHES

includes a bag of chips, fresh fruit cup, OR cookie. select up to two (2) of the following:

Turkey + Avocado Sandwich \$17 per person

- guacamole | lettuce | tomato | red onion | black pepper aioli | ciabatta bread

Ham + Swiss Sandwich \$16 per person

- lettuce | tomato | spicy brown mustard aioli | ciabatta bread

BLT Club \$17 per person

- bacon | lettuce | tomato | black pepper aioli

Chicken Salad Croissant \$16 per person

- lettuce | tomato | red onion | black pepper aioli

Iceberg Salad \$14 per person

- bacon | egg | tomato | balsamic marinated red onion | bleu cheese dressing

Caesar Salad \$13 per person

- lettuce | tomato | parmesan | croutons

Chicken Caesar Salad \$19 per person

- lettuce | tomato | parmesan | croutons | chicken

KIDS MEALS (12 & UNDER) \$17 per plate

Chicken Tenders

Mac & Cheese

Cheese Pizza

Fried Shrimp

Grilled Cheese

Noodles butter or marinara sauce

Hot Dog

Cheeseburger

***all served with french fries or a fruit cup

HORS D'OEUVRES

Minimum of 15 people

WARM SELECTIONS

Mini Crab Cakes (1oz) \$5 each
• drizzle of old bay remoulade

Bacon Wrapped Scallops \$5 each
• siracha maple glaze

Sesame Teriyaki Beef Skewer \$4 each

Crab Imperial Stuffed Mushrooms \$4 each

Parmesan with Whipped Ricotta Cups \$2 each

Assorted Flatbreads \$3 each
• margherita | pepperoni | mushroom pesto | roasted veggie

BBQ Pulled Pork Sliders \$5 each

Buffalo Chicken Dip (serves 15) \$75
• tortilla chips

Spinach + Artichoke Dip (serves 15) \$45
• tortilla chips

Crab Dip (serves 15) \$125
• crackers

Wings (1 flavor per 25) \$2 per wing
• naked | buffalo | bbq | old bay | honey old bay

Jerk Chicken Skewers \$3 per skewer
• chicken | pineapple | jerk seasoning

Jerk Shrimp Skewers \$4 per skewer
• shrimp | pineapple | jerk seasoning

CHILLED SELECTIONS

Tomato Basil Bruschetta ve \$4 each
• chopped tomato | basil pesto | crostini

Caprese Skewer gf | ve \$4 each
• tomato | mozzarella | basil | balsamic

Chilled Jumbo Shrimp \$3 per shrimp
• cocktail sauce | lemon wedges

Cheese Display (serves 15) \$65
• assorted cheese | grapes | crostini

Mixed Seasonal Fruit Platter (serves 15) \$55
• sliced seasonal melon | cubed pineapple | strawberries | grapes

Tapenade Platter (serves 15) \$55
• hummus | artichoke tapenade | tomato basil bruschetta | crostini

Vegetable Crudité Display (serves 15) \$50
• ranch dipping sauce | hummus

Charcuterie Board (serves 15) \$125
• assorted meats + cheeses | dried fruits + nuts

Chips & Salsa ve (serves 15) \$30
• salsa | guacamole | chips

Prices are subject to change and subject to a service charge as noted in the catering policies. gf = gluten free | ve = vegetarian

DINNER BUFFETS

1.5 hours of service | 25 person minimum

A Tour Through Italy

\$38 per person

- ciabatta bread | butter ve
- caesar salad | tomato | parmesan | croutons
- meatballs with marinara sauce
- chicken picatta | garlic-sautéed broccoli
- linguine pasta | alfredo sauce ve
- penne pasta | vodka sauce

***Select one (1) dessert from page 14 - "DESSERTS"

Market Fresh & Light Cooking

\$23 per person

- ciabatta bread | butter ve
- caesar salad | romaine lettuce | tomatoes | croutons
parmesan cheese | caesar dressing
- basil pasta primavera | sautéed broccoli | charred onions | evoo | spinach | mushrooms | tomato gf

***Select one (1) dessert from page 14 - "DESSERTS"

Ocean City Style

\$40 per person

- ciabatta bread | whipped butter ve
- md crab soup
- chopped romaine | cherry tomatoes | charred corn | bacon | blue cheese | honey old bay vinaigrette
- maryland jumbo lump crab cake (5oz) | roasted potatoes | sautéed vegetable medley | old bay remoulade

***Select one (1) dessert from page 14 - "DESSERTS"

Land + Sea

\$43 per person

- ciabatta bread | butter ve
- ceasar salad
- flat iron steak | red demi sauce
- garlicky spinach with mushrooms
- mashed potatoes
- salmon | chimichurri sauce

***Select one (1) dessert from page 14 - "DESSERTS"

KIDS MEALS (12 & UNDER)

\$17 per plate

Chicken Tenders

Mac & Cheese

Cheese Pizza

Fried Shrimp

Grilled Cheese

Noodles butter or marinara sauce

Hot Dog

Cheeseburger

***all served with french fries or a fruit cup

BUILD YOUR OWN DINNER BUFFET

1.5 hours of service | 25 person minimum | \$55 per person | add warm ciabatta bread for \$2 per person

SALAD OPTIONS - SELECT ONE

Caesar Salad

- tomato | parmesan | croutons | caesar dressing

Garden Salad

- spring mix | tomato | red onion | carrot | cucumber | croutons | ranch dressing + balsamic vinaigrette

Chefs Seasonal Selection

SOUP OPTIONS - SELECT ONE

Smoked Tomato Bisque

- hickory smoked plum tomato | cream | mirepoix | basil oil

Maryland Crab Soup (+ 3)

- lump crab | tomato | vegetables | old bay

Chefs Seasonal Selection Soup

ENTRÉE OPTIONS - SELECT TWO

Chicken Alfredo over Fettucine Pasta

Chicken Breast Topped with Slow Roasted Tomato + Mozzarella Cheese

Seared Salmon with Chimichurri Sauce

Sliced Flat Iron Steak with Red Wine Demi Sauce

Shrimp Scampi

Crabcake with Old Bay Remoulade +\$5

STARCH OPTIONS - SELECT ONE

Mashed Potatoes

Oven-Roasted Potatoes

Rice Pilaf

Mac & Cheese

VEGETABLE OPTIONS - SELECT ONE

Sautéed Broccoli

Garlicky Spinach with Shallots

Sauteed Green Beans

Butter-Roasted Mixed Vegetables

DESSERT

Select one (1) dessert from page 14 - "DESSERTS"

KIDS MEALS (12 & UNDER) \$17 per plate

Chicken Tenders

Mac & Cheese

Cheese Pizza

Fried Shrimp

Grilled Cheese

Noodles butter or marinara sauce

Hot Dog

Cheeseburger

***all served with french fries or a fruit cup

THREE COURSE PLATED DINNER

Entrée selections must be submitted one month prior to the event & the counts must be submitted one week prior | 1.5 hours of service | 25 person minimum

TIER 1 PLATED

\$49 PER PERSON

Salad Course (select one)

- caesar salad
- garden salad

Dinner Course (select two)

- 6oz seared salmon with chimichurri sauce*
- 8oz chicken breast topped with slow cooked tomato and mozzarella cheese*
- 6oz grilled flat iron steak with a red wine demi sauce*
- spinach + sundried tomato + garlic penne pasta (*vegan or vegetarian option*)

****served with mashed potatoes and sauteed green beans*

Dessert Course

- Select one (1) dessert from page 14 - "DESSERTS"

TIER 2 PLATED

\$58 PER PERSON

Salad Course (select one)

- caesar salad
- garden salad
- organic mixed green salad with ranch dressing or balsamic dressing

Dinner Course (select three)

- 5oz crab cake with old bay remoulade*
- roasted half chicken with pan jus*
- 6oz flat iron steak with red wine demi sauce*
- grilled salmon with chimichurri sauce*
- vegetable risotto or vegetable orecchiette pasta (*vegan or vegetarian option*)

****served with mashed potatoes and local vegetable medley*

Dessert Course

- Select one (1) dessert from page 14 - "DESSERTS"

TIER 3 PLATED

\$67 PER PERSON

Salad Course (select one)

- caesar salad
- garden salad
- organic mixed green salad with ranch dressing or balsamic dressing

Dinner Course (select three)

- 7oz chilean seabass with sauce grenobloise*
- 8oz center cut filet mignon with red wine demi sauce*
- broiled crab cakes (2) (4 oz each) with roasted red pepper coulis*
- broiled lobster tail (10oz) with tarragon butter*
- vegetable risotto or vegetable orecchiette pasta (*vegan or vegetarian option*)

****served with mashed potatoes and sauteed green beans*

Dessert Course

- Select one (1) dessert from page 14 - "DESSERTS"

KIDS MEALS (12 & UNDER) \$17 per plate

Chicken Tenders

Mac & Cheese

Cheese Pizza

Fried Shrimp

Grilled Cheese

Noodles butter or marinara sauce

Hot Dog

Cheeseburger

****all served with french fries or a fruit cup*

RECEPTION ENHANCEMENTS

ADDITIONAL SIDES

sauteed broccoli ve gf	\$5 per person
garlicky spinach + mushrooms ve gf	\$5 per person
mashed potatoes + gravy ve gf	\$5 per person
ciabatta bread + butter ve	\$2 per person
french fries ve	\$3 per person

CARVING STATIONS

served with accompanying sauces and mini slider buns | requires addition of chef-attendant @ \$75

Slow-Roasted Prime Rib (serves 20) gf	\$240
• au jus horseradish cream	
Sage-Roasted Turkey Breast (serves 20) gf	\$180
• cranberry sauce basil mayo	
Honey-Glazed Ham (serves 20)	\$165
• spicy brown mustard BBQ sauce	
BBQ Braised Beef Brisket (serves 20)	\$190
• BBQ sauce creamy coleslaw	
Herb-Roasted Pork Loin (serves 20)	\$170
• maple dijon glazed chimichurri	



DESSERTS

ASSORTED COOKIES

- **Chocolate chip | Oatmeal Raisin | Peanut Butter**

BROWNIES

- **Chocolate Fudge Brownies**

CAKES (select one) add \$2 per person

- **Chocolate Peanut Butter Cake**
- **Red Velvet Cake with Buttercream Frosting**
- **Tiramisu**
- **Smith Island Cake (+3)**
- **Cheesecake**
- **Chocolate Cake**

BUILD YOUR-OWN-ICE CREAM SUNDAE BAR add \$3 per person

- **Vanilla Ice Cream**
- **Crushed Cookies | m&ms | Strawberries | Whipped Cream | Chocolate Sauce**

BEVERAGE SERVICE

Bartender fee: \$100 includes up to 3 hours of service | \$50 per
each additional hour | one bartender per 50 ppl required |
Minimum two (2) hours

HOST/OPEN BAR PACKAGES

Call Brands:

includes domestic beer and house wines*

two hours \$40 per person
additional hour \$9 per person

Premium Brands:

includes domestic beer and house wine*

two hours \$45 per person
additional hour \$11 per person

Domestic Beer + House Wine:

*House wines include Sparkling, Pinot Grigio, Chardonnay,
Rose, Cabernet Sauvignon, and Red Blend*

two hours \$32 per person
additional hour \$10 per person
*add import beer \$1 per person
*add craft beer \$2 per person

HOST BAR / CASH BAR

host and cash prices are subject to current
restaurant pricing

PREMIUM BRANDS*

- Ketel One
- Reposado Tequilla
- Kraken Spiced Rum
- Crown Royal
- Four Roses Small Batch Bourbon
- Hendrick's Gin

**not limited to these brands*

CALL BRANDS*

- Tito's Vodka
- Jose Cuervo
- Bacardi Rum
- Jack Daniels
- Plymouth Gin

**not limited to these brands*

DOMESTIC BEER ON ICE

- Natural Light
- Coors Light
- Miller Lite
- Michelob Ultra

IMPORTED BEER AND SELTZERS

- Corona Extra
- Stella Artois
- Heineken
- Guinness
- White Claw

LOCAL CRAFT BEER ON ICE

- ask for the latest local selections

WINE BY THE BOTTLE*

- Cambria Estate Chardonnay | California \$45
- Cambria Estate Pinot Noir | California \$48
- Segura Viudas Cava | Venezia split \$9
- Segura Viudas Cava | Spain \$32
- Crossings Sauvignon Blanc | Marlborough \$32
- Fini Pinot Grigio | Italy \$32
- Boya Rose | Chile \$32
- Boen Pinot Noir | California \$36
- Sella Antica 20 | Italy \$32
- Franciscan Cabernet Sauvignon | California \$32

**Subject to availability*

***all products subject to availability. prices sub-
ject to taxes and gratuities*

WEDDING PACKAGES

MENUS

A member of the hotel Sales Team will work directly with you and the hotel Food + Beverage Manager to produce a menu that is most satisfying for our customers.

To ensure availability of food items, final menu selections, counts and choices must be finalized no later than 4 weeks (30 days) prior to the event. Prices are subject to change based on market conditions. All food and beverage prices will be billed at the current menu prices at the time of the event. We will honor dietary restrictions, such as allergies, with 2 weeks' notice, to the best of our abilities. [For health and safety reasons, all food must be consumed on premises and may not be taken off site.](#)

POLICIES

25 person Minimum for Buffet, 20 Person Minimum for Plated

OUTSIDE FOOD & BEVERAGE

No outside food and/or beverage can be brought into the meeting rooms or public areas of the hotel. Any unconsumed food and/or beverage ordered by your group during your event may not be taken from the hotel.

Wedding Cakes and Special Cupcakes are permitted.

GUARANTEES

Your sales representative or designated hotel manager must receive your final guaranteed attendance number for your catering/event service no later than thirty (30) days prior to the date of the respective catering/event services.

The hotel will charge you for the guaranteed attendance or the number served, whichever is greater.

SERVICE CHARGE SALES TAX

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Food & Non-Alcoholic Beverages

23% service charge and 6.5% state/local taxes.

Alcoholic Beverages

23% service charge and 9.5% state/local taxes.

PAYMENT ARRANGEMENTS

A master account may be established for room, tax, food + beverage, and miscellaneous charges incurred during the function.

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RECEPTION PACKAGES

Included in all reception packages: sodas, fresh brewed coffee, hot & iced tea, water, complimentary cake cutting service, black linens, black napkins, silverware, and a complimentary menu tasting for up to 4 guests. Buffet service is 90 minutes.

THE CLASSIC PACKAGE

25 person minimum for buffet, 20 person
minimum for plated | 90 minute service

PRICING

buffet - \$100 per person / plated - \$105 per person

include beer & wine* package \$152 / \$157 per person

include call* beverage package \$158 / \$163 per person

include premium* beverage package \$166 / \$171 per person

children under 12 - \$28 per child

*4-hour service

PASSED HORS D'OEUVRES - CHOICE OF TWO (2)

Crispy Shrimp Wraps

Meatballs (Italian, BBQ, or Bourbon Brown Sugar)

Jerk Shrimp OR Chicken & Pineapple Skewers

Vegetable Spring Rolls

Teriyaki Beef Skewers

Caprese Skewers

STATIONARY HORS D'OEUVRES - CHOICE OF TWO (2)

Nashville Tempura Wraps

Seasonal Fruit Display

Domestic Cheese Display

Crudit  (Vegetable Display)

Roasted Garlic Hummus, Toasted Flatbread, & Fresh Vegetables

Classic Bruschetta

SALAD – CHOICE OF ONE (1)

Classic Caesar Salad

Garden Salad (Mixed Greens, Romaine, Tomatoes, Cucumbers, Red Onions, & Croutons)

ENTREES - CHOICE OF TWO (2)

Grilled Sirloin with Red Wine Demi Glaze

Salmon Piccata

Black Forest Ham

Bacon Wrapped Pork Tenderloin with Bourbon Brown

Sugar Pan Sauce

Pasta Primavera

Grilled Chicken with Bacon & Swiss Chard Cream Sauce

STARCH & VEGETABLE - CHOICE OF TWO (2)

Roasted Vegetable Medley

Sauteed Green Beans

Grilled Asparagus

Garlic Broccoli

Mashed Potatoes

Roasted Red Potatoes

Classic Rice Pilaf

Mac & Cheese

DESSERT - CHOICE OF TWO(2)

Chocolate Lava Cake

Cheesecake with Salted Caramel

Smith Island Cake

Tiramisu

** FOR ADDITIONAL DESSERTS PLEASE SEE PAGE 13-
"DESSERTS" **

THE DELUXE PACKAGE

substitutions from classic package allowed | 25
person minimum for buffet, 20 person minimum

PRICING

buffet - \$125 per person / plated - \$130 per person

include beer & wine* package \$177 / \$182 per person

include call* beverage package \$183 / \$188 per person

include premium* beverage package \$191 / \$196 per person

children under 12 - \$28 per child

*4-hour service

PASSED HORS D'OEUVRES - CHOICE OF TWO (2)

Bacon Wrapped Scallops OR Shrimp

Oysters Rockefeller

Crab Bruschetta

Prosciutto Wrapped Asparagus Crostini with Tiger sauce

STATIONARY HORS D'OEUVRES - CHOICE OF TWO (2)

Spinach and Artichoke Dip

Buffalo Chicken Dip

Crab Dip

SALAD – CHOICE OF ONE (1)

Classic Caesar Salad

Garden Salad (Mixed Greens, Romaine, Tomatoes, Cucumbers, Red Onions, & Croutons)

Spinach Salad (Spinach, Egg, Bacon, Blue Cheese Crumbles, & Croutons)

ENTREES - CHOICE OF TWO (2)

Center Cut Filet Red Wine Demi

Broiled Rockfish with a Lemon Brown Butter Sauce

Chicken Chesapeake

Crab Cake

Veal Marsala

STARCH & VEGETABLE - CHOICE OF TWO (2)

Roasted Vegetable Medley

Sauteed Green Beans Almondine

Grilled Asparagus

Garlic & Sage Broccoli

Mashed Potatoes

Roasted Garlic Fingerling Potatoes

Exotic Mushroom Rice Pilaf

Gouda Mac & Cheese

DESSERT - CHOICE OF TWO(2)

Chocolate Lava Cake

Cheesecake with Salted Caramel

Smith Island Cake

Tiramisu

** FOR ADDITIONAL DESSERTS PLEASE SEE PAGE 13-
"DESSERTS" **

WEDDING PACKAGE ENHANCEMENTS

RECEPTION ENHANCEMENTS

Assorted Brioche Sliders (burger, pulled pork, & ahi tuna) \$5 each

baked brie bites \$4 each

Mini Tacos \$5 each

** FOR MORE OPTIONS PLEASE SEE PAGE 8 - "HORS D'OUERVES" **

CARVING STATIONS

** Requires addition of chef attendant at \$60 per hour | serves 50 people | Served with accompanying sauces and mini slider buns

Slow-Roasted Prime Rib with Au Jus & Horseradish Cream \$540

Sage-Roasted Turkey Breast with Cranberry Sauce \$420

Herb-Roasted Pork Loin with Maple Dijon Glaze with Chimichurri \$395

Honey-Glazed Ham with Spicy Brown Mustard & BBQ Sauce \$355

BBQ-Braised Beef Brisket with Au Jus & BBQ Sauce \$370

KIDS MEALS (12 AND UNDER) \$17 per plate

Chicken Tenders

Mac & Cheese

Cheese Pizza

Fried Shrimp

Grilled Cheese

Noodles butter or marinara sauce

Hot Dog

Cheeseburger

***all served with french fries or a fruit cup

WEDDING PACKAGE BEVERAGE SELECTIONS

BEER

SELECT THREE (3)

Natural Light
Coors Light
Corona
Stella Artois
Miller Lite
Michelob Ultra
Heineken
Heineken 0.0 (Non-Alcoholic)
Rotating IPA

WINES

SELECT THREE (3)

Champagne
Chardonnay
Pinot Grigio
Sauvignon Blanc
Rose
Pinot Noir
Cabernet Sauvignon
Merlot

CALL SPIRITS

SELECT FIVE (5)

Tito's
New Amsterdam
Bacardi
Captain Morgan
Rumhaven
Tanqueray
Jose Cuervo
El Jimador
Jim Beam
Jack Daniels
Seagram's 7
Seagram's VO
Old Forester
Makers Mark
Tanqueray
Dewars

PREMIUM SPIRITS

SELECT FIVE (5)

Kettle One
Stoli Elit
Myers
Hendricks
Milagro Reposado
Milagro Silver
Jameson
Crown Royal
Woodford Reserve
Knob Creek
Johnny Walker Black
Macallan 12
Baileys
Kahlua

brands are subject to change

****crush bar available for additional cost****

*****other alcohols available upon request*****



ENHANCEMENTS

AUDIO-VISUAL EQUIPMENT

- **Projection LCD** \$125 per day
- **Handheld Microphone** \$40 per day
- **Flip Chart, Easel, & Markers** \$25 per day
- **Full Size Floor Podium** \$40 per day
- **Polycom Conference Phone** \$70 per day
- **Power Strip, Extension Cord** \$5 each per day

RECEPTION/EVENT ADD ONS

- **Dance Floor** \$600 per day
- **Generator** \$250 per day
- **High-Top Cocktail Rounds** \$10 each
- **Black Lantern Centerpieces with LED Candles** \$5 each
- **Welcome Bag Distribution** \$1 per guest
- **Cake Cutting Service** \$1 per piece