

wedding
packages





wedding packages

Wedding Packages

Classic \$175

Includes four hors d'oeuvres and one display station. Choice of one vegetarian entree and two deluxe entrees paired with premium bar package.

Premium \$220

Includes five hors d'oeuvres, one display station, one action station. Choice of one vegetarian and two premium entree or premium duet paired with a luxury bar package.

- Four-hour open bar
- Signature drink
- Extravagant three-course meal
- Sparkling wine toast
- Wine service during dinner
- Coffee service after dinner
- Hardwood dance floor
- Elegant table linens and napkins
- Private wedding tasting for up to four people
- Private bridal party holding room with light refreshments
- Bride and groom dressing rooms
- Complimentary honeymoon suite night of wedding
- Special guestroom rates
- Complimentary parking

Signature Drinks (choice of one)

Blushing Bride

Rose sparkling wine, peach liquor, grenadine

Diamond Martini

Vodka, dry vermouth, bitters

The Lasso of Love

AKA Ranch Water: tequila, club soda, lime juice

Moscow Mule

Vodka, ginger beer, lime juice

Wedding Cake

Gin, amaretto, orange, pineapple juices, cream

Kentucky Kiss

Maker's Mark Bourbon, strawberry purée, lemon juice, maple syrup, club soda

Bubbly Bouquet

Gin, Aperol, lemon juice, orgeat syrup

Baby Bellini (non-alcoholic)

Peach nectar, sparkling cider

*Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All à la carte pricing excludes current Maryland Tax and admin fee. ©2026 Aramark—All Rights Reserved

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Reception Displays

Domestic & Imported Cheese Display

Assortment of domestic, imported cheese, sliced French bread

Vegetable Crudités

Seasonal garden vegetables, ranch, bleu cheese

Middle Eastern Market

Hummus, tabbouleh, baba ghanoush, marinated olives, pita crisps, grilled vegetables, falafel, halloumi, grilled naan, dolmades, labneh

Grilled Seasonal Vegetables

Seasonal grilled marinated vegetables

Charcuterie Board

Prosciutto, salami, capicola, provolone cheese, caprese salad, balsamic-roasted peppers, olives, assorted pestos

Crab Dip

Toasted baguette

Hors d'Oeuvres

Chilled Hors d'Oeuvres

- Caprese skewer
- Asparagus-wrapped prosciutto
- Fried green tomatoes, goat cheese
- Chipotle chicken, risotto cake, fresh jalapeño
- Smoked crab salad bite, Old Bay potato
- Deviled egg, bacon, dill
- Bleu cheese-stuffed fig, prosciutto
- Ahi tuna tartare, crispy wonton
- Beef crostini, Boursin, red onion jam
- Shrimp cocktail
- Lobster bite, toast point
- Cold cucumber roll, chili-lime vinaigrette
- Smoked salmon on cucumber

Hot Hors d'Oeuvres

- Franks en croute
- Vegetarian spring rolls, spicy chili sauce
- Malaysian chicken satay, sweet & spicy coconut sauce
- Mac & cheese bite, tomato jam, fresh jalapeño
- Mini tomato pie
- Mini Reubens
- Goat cheese fritters
- Garlic chicken tostada
- Smoked chicken arancini, spicy tomato
- Lamb chop, mint pesto
- Mini beef Wellington
- Beef satay, ginger sweet soy
- Bacon-wrapped scallop
- Mini crab cakes, Old Bay remoulade
- Lamb chop, bacon-onion jam
- Coconut shrimp, curried pineapple gastrique
- Sweet potato blini, pork belly

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Salads

Traditional Greens

House mixed greens, grape tomatoes, cucumbers, carrots, champagne vinaigrette

Greek Inspiration

Arugula spinach blend, fresh radish, feta cheese, tabbouleh compote, spiced pita croutons, Kalamata vinaigrette, crispy garbanzo beans

Gem Wedge Salad

Pomegranate, crispy onion, bacon lardon, spiced pumpkin seeds, smoked blue cheese dressing, quail egg, chive oil

Roasted Beets & Arugula

Caramelized pecans, crumbled goat cheese, balsamic vinaigrette

Caesar

Romaine leaves, house-made Caesar dressing, parmesan crostini, tomato confit, shaved Parmesan cheese, charred lemon wheel

Vegetarian Entrées (choice of one)

Roasted Eggplant and Smoked Tomato Curry

Roasted eggplant, tomato curry, crispy onions

Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

Vegan Meatloaf

Turnip jus, cauliflower mash, broccolini, crispy onions, crispy oyster mushrooms, crispy leeks, red pepper relish

Honeynut Squash Bowl

Quinoa blend, spicy sunflower seeds, kale slaw, macerated cranberry

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Deluxe Entrées (choice of two)

Tuscan Grilled Chicken Breast

Potato & eggplant caponatta, artichoke, butter

Creole Chicken

Braised collard greens, fresh corn pudding, tasso ham gravy, Cajun trinity relish

Rosemary-Infused Chicken Breast

Smoked gouda whipped potatoes, Kalamata olives, and red pepper tapenade

Parmesan Crusted Chicken

Artichoke caper beurre blanc, roasted red pepper orzo, garlic broccolini

Grilled Salmon Steak

Cauliflower, couscous, grapefruit fennel relish

Braised Short Rib

Parmesan polenta, toasted garlic spinach, braising jus, crispy carrot

Steak Braciola

Onion mushroom stuffing, broccolini, garlic whipped potatoes, roasted tomato espagnole, cipollini onion

Premium Entrées (choice of two)

Red Snapper & Shrimp Creole

Steamed white rice, roasted tomatoes

Potato Crusted Sea Bass

Roasted romanesco purée, roasted sunchokes, Chile oil condiment, sautéed spinach, crispy garlic

Broiled Miso Cod

Charred bok choy, sesame soba noodle, miso glaze

Broiled Crab Cakes

Deconstructed succotash, roasted tomato tartare, roasted corn purée

Red Snapper & Shrimp Creole

Creamy risotto, grilled andouille sausage, blackened shrimp, tomato creole

Moroccan Lamb Chop

Couscous salad with walnuts and raisins, french green beans, lamb jus (+\$8)

Pan-seared Filet

Potato leek gratin, haricot vert bundle, cabernet reduction, demi glace (+\$12)

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Premium Duets

Roasted Maryland Crab Cake & Lobster Tail

Deconstructed succotash, cilantro bearnaise,
roasted corn purée, fondant potato

Filet Mignon & Roasted Maryland Crab Cake

Potato leek gratin, haricot vert bundle, demi glace,
roasted tomato tartare

NY Strip & Lobster

Potato leek gratin, haricot vert bundle, demi glace,
cilantro bearnaise

Halibut and Chicken

Sauce Choron, potato pavé, squash courgettes, crispy arugula

Filet Mignon & Jumbo Prawns

Potato leek gratin, haricot vert bundle, demi-glace,
cocktail sauce

Desserts (choice of one)

Seasonal Berries

Fresh berries, sabayon cream

Espresso Martini Panna Cotta

Vanilla panna cotta, espresso chocolate mousse, Irish caramel,
fresh raspberry

Tres Leches

Dulce de leche, 68% cocoa powder, cinnamon duro,
Mexican chocolate tuile, fresh berries

Flourless Chocolate Cake

Bittersweet chocolate

Vanilla Bourbon Cake

Vanilla syrup, vanilla bean mousse

Warm Butter Cake

Macerated blackberry coulis, vanilla bean Chantilly cream,
brown butter streusel

Lemon Raspberry Cake

Raspberry coulis, lemon custard

Viennese Display

Seasonal assortment of miniature pastries, tarts, cakes

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