



MARRIOTT
BALTIMORE
WATERFRONT

WEDDING RECEPTION PACKAGES

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING SPACES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

. . Rehearsal Dinner. .

Includes Coffee, Decaffeinate Coffee, Selection of herbal Teas

Starters (Select ONE)

Serves with Dinner Rolls and whipped butter

Mesclun Salad

Radish, Tomatoes, Cucumbers, Carrots, Champagne Vinaigrette

~

Arugula & Citrus Segments Salad

Goat cheese, Toasted Almonds, Red onions, Citrus vinaigrette

~

Spinach & Feta Salad

Watermelon, Red onions, Olives, Herbed vinaigrette

Main (Select ONE)

Bistro Filet

Mushroom demi, Potato Puree, Seasonal Vegetables

~

Chicken Picatta

Lemon & Caper Butter Sauce, Rice Pilaf, Seasonal Vegetables

~

Seared Salmon

Lemon & Caper Butter Sauce, Roasted Potatoes, Seasonal Vegetables

~

Four Cheese Ravioli

Roasted Bell Pepper Coulis

Sweets (Select ONE)

Fruit Tart of the Season

~

Flourless Chocolate Cake

~

Strawberry Shortcake

Main Upgrades:

Add Jumbo Shrimp \$12++

Add Baltimore Crab Cake \$12++

.. CEREMONY PACKAGES ..

Our world class Marriott hosts can accommodate every wish and family tradition for your ceremony, offering spectacular Ballrooms to make your "I Do's" as unique as you.

BASIC

\$5 ++ per person. \$750 minimum

(\$6.63 inclusive)

Hotel Banquet Chairs

Riser with White Skirting



ENHANCED

\$10 ++ per person. \$1,000 minimum

(\$13.25 inclusive)

Upgraded Chiavari Chairs

or Chair Covers

Riser with White Skirting

If Ceremony and Reception are being held in the same ballroom, chairs can be reused for reception at no additional cost

all prices are subject to a taxable 25% service charge and 6% Maryland state sales tax

.. PACKAGE 1 ..

DÉCOR

Selection of Hotel's Floor Length Linens &
Coordinating Napkins
Glass Votive Candle Holders and Octagonal Mirrors
Chiavari Chairs with Matching Cushions
Dance Floor
Silver Chargers (Round or Square)

SERVICE

Suite for the Wedding Couple for Two Nights
Two (2) Complimentary Guestroom Upgrades

Private Cocktail Reception Room
for the Wedding Party

Menu Tasting for up to Four Guests

Marriott Certified Event Planner to assist you
with all your on-site details

One complimentary Bartender per every 75 guests

Complimentary Butler Passers for Cocktail Hour
Add attendants/servers for \$175.00 per attendant
plus 6% tax

Six (6) Complimentary self-parking passes
passes are valid for a 24 hour period

RECEPTION

Butler Passed Champagne
Four Passed Hors d'oeuvres

DRINKS

Five Hour Premium Open Bar

Signature Drink
Champagne Toast
Premium Wine Service with Dinner

DINNER

First Course

Choice of Soup or Salad

Main Course

Choice of One Entree

Dessert Course

Wedding Cake
Or

Assorted Mignardise

(If wedding cake is coming from an
outside bakery, we will provide an
additional plated dessert. Cake cutting
fee of \$3.50 will be applied)

\$125per person

Includes Coffee, Decaffeinate Coffee, Selection of herbal Teas

Additional entrée choice for \$9 per person

.....

(not including 25% service charge, 6% Maryland state sales tax, and 9% alcoholic beverage tax)

.. PACKAGE 2 ..

DÉCOR

Selection of Hotel's Floor Length Linens &
Coordinating Napkins

Glass Votive Candle Holders and Octagonal Mirrors

Chiavari Chairs with Matching Cushion

Dance Floor

Silver Chargers (Round or Square)

SERVICE

Suite for the Wedding Couple for Two Nights
Two (2) Complimentary Guestroom Upgrades

Private Cocktail Reception Room
for the Wedding Party

Menu Tasting for up to Four Guests

One complimentary bartender per every 75 guests

Complimentary Butler Passers for Cocktail Hour

Add attendants/servers for \$175.00 per attendant
plus 6% tax

Six (6) Complimentary self-parking passes
passes are valid for a 24 hour period
Food Service for Two Hours

RECEPTION

Butler Passed Champagne, Wine or Signature
Drink as guests arrive

Four Passed Hors d'oeuvres

Hors d'oeuvres Displays
Choice of two

DRINKS

Five Hour Premium Open Bar
Dinner Wine Service

Signature Drink
Champagne Toast

DINNER

First Course
(Choice of a soup or a salad)

Main Course
(Choice of two Entrée)

Wedding Cake

(If wedding cake is coming from an outside
bakery, we will provide an additional plated
dessert. Cake cutting fee of \$3.50 will be
applied)

\$145 per person

Includes Coffee, Decaffeinate Coffee, Selection of herbal Teas

(not including 25% service charge, 6% Maryland state sales tax, and 9% alcoholic beverage tax)

.. PACKAGE 3..

DÉCOR

White or Ivory Stock Menu Cards
with Black Script

Upgraded Floor Length Linens & Coordinating Napkins

Glass Votive Candle Holders and Octagonal Mirrors

Chiavari Chairs with Matching Cushion

Silver Chargers (Round or Square)
Dance Floor

SERVICE

Suite for the Wedding Couple for Two Nights

Two (2) Complimentary Guestroom Upgrades

Private Cocktail Reception Room
for the Wedding Party

Menu Tasting for up to Four Guests
with the Executive Chef

Marriott Wedding Certified Event Planner to assist you
with all your on-site details

One complimentary Bartender per every 75 guests

Complimentary Butler Passers for Cocktail Hour

Add attendants/servers for \$175.00 per attendant
plus 6% tax

Six (6) Complimentary self-parking passes
passes are valid for a 24 hour period

COCKTAIL RECEPTION

Butler Passed Champagne as guests arrive
Four Passed Hors d'oeuvres

DRINKS

Five Hour Premium Open Bar

Signature Drink
Champagne Toast

DINNER

First Station Display

(Select one)

Main Station Display

(Select one)

add a second main entrée for \$12++per guest)

Starch Station Display

(Select one)

Vegetable Station Display

(Select one)

Assorted Mignardise

(Choice of 3)

OR

Wedding Cake

\$155 per person

Includes Coffee, Decaffeinate Coffee, Selection of herbal Teas

(not including 25% service charge, 6% Maryland state sales tax, and 9% alcoholic beverage tax)

.. PACKAGE 4..

DÉCOR

White or Ivory Stock Menu Cards
with Black Script

Upgraded Floor Length Linens & Coordinating Napkins

Glass Votive Candle Holders and Octagonal Mirrors

Chiavari Chairs with Matching Cushion
Silver Chargers (Round or Square)
Dance Floor

SERVICE

Suite for the Wedding Couple for Two Nights

Two (2) Complimentary Guestroom Upgrades

Private Cocktail Reception Room
for the Wedding Party

Menu Tasting for up to Four Guests
with the Executive Chef

Marriott Wedding Certified Event Planner to assist you
with all your on-site details

One complimentary Bartender per every 75 guests

Complimentary Butler Passers for Cocktail Hour

Add attendants/servers for \$175.00 per attendant plus
6% tax

Six (6) Complimentary self-parking passes
passes are valid for a 24 hour period

COCKTAIL RECEPTION

Butler Passed Champagne as guests arrive
Five Passed Hors d'oeuvres
Two Display Stations

DRINKS

Five Hour Premium Open Bar

Signature Drink
Champagne Toast

DINNER

Amuse Bouche

(choice of one)

First Course

(Choice of a soup or a salad)

Main Course

(Choice of two)

Assorted Mignardise

(Choice of 3)

OR

Custom Wedding Cake

\$155 per person

Includes Coffee, Decaffeinate Coffee, Selection of herbal Teas

(not including 25% service charge, 6% Maryland state sales tax, and 9% alcoholic beverage tax)

. . HORS D'OEUVRES OPTIONS. .

Chilled Hors D'Oeuvres

Seasonal Soup Shooter

Tomato bruschetta with goat cheese and balsamic

Ricotta crostini with truffle honey and crushed hazelnuts

Watermelon skewers with grapes, feta and pistachios

Pesto orzo salad with toasted almonds and artichokes

Roasted beet tartar with puffed rice

Deviled eggs with blue crab and chives

Mini BLT on toasted brioche with garlic aioli

Smoked salmon blini and capers

Spicy tuna tartar cone with sesame scallions

Beef tartar with black truffle on a potato crisp

Chilled Shrimp with basil cocktail sauce

Scallop ceviche with lavender, lime and lychee

Curried chicken salad with endive, raisins and tarragon

Chilled oyster on the half shell with mignonette
(Supplementary fee \$4)

Warm Hors D'Oeuvres

Seasonal Risotto

Baked asparagus puffs with black truffle hollandaise

Vegetable pakora with mint yogurt sauce

Papas bravas with chorizo and smoked paprika

Warm grilled vegetable tart with sauce choron

Tempura Shitake mushrooms with bonito ponzu

Spinach gruyere gougeres with tomato butter

Edamame dumpling with chili aioli

Franks en croute with red pepper ketchup

Warm crab toast with lemon caper butter

Duck confit with scallion pancake and hoisin

Kung pao bacon with roasted peanuts

Vegetable spring rolls with sweet and spicy sauce

Lil big burgers with special sauce & cheddar cheese

Meatball sliders with fontina fondue

Mini Baltimore crab cakes with sauce dijonnaise

Bacon wrapped dates with blue cheese

Chicken Satay (Chef's creation)

Parmesan flatbread with arugula, truffle and prosciutto

Oyster Rockefeller (Supplementary fee \$4)

. . COCKTAIL HOUR DISPLAY OPTIONS. .

Please note in accordance with current CDC regulations, all display stations will no longer be self-serve. For Precautionary measures, all menu items will only be served by staff. Station Attendant Fee \$175 per Attendant

***Chef's Selection of cheese board**

Assorted International & Domestic Cheese Station
with traditional toppings.

****Steakhouse Station**

Garlic Rubbed Prime Rib Eye of Beef
Choice of two sides: Creamed Spinach, Caramelized
Onions, Potato Puree, Sautéed Mushrooms, Sauce
Bordelaise and Sauce Béarnaise

****Fish Market**

Smoked Salmon with Cucumber, Dill, Red Onion, &
Pumpernickel
Clams with Lemon, White Wine & Herbs
Mussels with Coconut, Curry & Lime
Shrimp fried diablo with broccoli rabe

***Pasta Station**

Choice of two...

Penne Pasta with Sundried Tomatoes, Prosciutto,
Peas, Light Asiago Cheese
Bowtie Pasta with Shrimp, Asparagus & Saffron
Orecchiette & amatriciana
Rigatoni Pasta with Sausage, Broccoli Rabe, Oven
Roasted Tomatoes, and Basil
Penne with Seasonal Vegetables, Basil & Lemon
Beurre Blanc
Penne Vodka, Pancetta, Caramelized Onions
Green Peas

***American Classics**

Spicy Barbecue Chicken Wings
Chapel's Cheddar Macaroni & Cheese
Black Angus Slider Bar with All the Fixing
French Fries and Onion Rings

****South of the Border**

Quesadilla's choice of one...
Chicken, Shrimp, or Vegetables
Pork Carnitas Tacos with Onion, Cilantro & Lime
Chips with Salsa and Guacamole
Watermelon Salad with Lime Dressing

***A Taste of Italy**

Eggplant Rollatini with Ricotta Cheese & Tomato Sauce
Rigatoni Pasta with Sausage, Broccoli Rabe, Oven
Roasted Tomatoes, and Basil
Grilled Portobello Mushrooms with Rosemary Oil
Vine Ripened Tomatoes with Buffalo Mozzarella, Extra
Virgin Olive Oil, and Basil

***The Mediterranean**

Display of Hummus, Marinated Olive, & Artichokes
with Flatbreads for dipping
Greek Romaine Salad
Crispy Potatoes with lemon pepperoncini peppers
Grilled Chicken Kebobs with cucumber yogurt

****The Carvery Table**

All Freshly Roasted and Hand Carved by our Chef-
Choice of one meat...
Whole Grain Mustard Glazed Country Ham with Apple
& Currant Chutney
Herb Roasted Turkey with Cranberry-Orange Relish &
Sage Gravy
Marinated Loin of Pork with Apricots, Thyme & Apples
Prime Rib with Caramelized Onions, Rubbed with
Crushed Garlic
To be served with Rolls
\$15 per guest, per hour for additional meat choice

****Meatball Bar**

Beef & Turkey Meatballs
Marinara Sauce, Alfredo Sauce, Roasted Peppers,
Garlic Bread

***Risotto Bar**

Choice of one...
Tomato with Fresh Herbs, Bacon, Asparagus, Parmesan
cheese, Fresh Mozzarella, Pearls Onions & Fresh
Tomatoes (cut)

.. AMUSE BOUCHE OPTIONS. .

(Package #4 –Choose One)

Seared Tuna “Salad”

with radish, tomato, aioli, fresh herbs

Shrimp Ceviche

with mango, smoked tortilla, fresh hearts of palm

Roasted Beets

with feta cheese, pumpkin seeds, fresh orange chutney

Heirloom Tomato

with fresh mozzarella, virgin olive oil, petite basil

Sweet Pea Arancini

with truffle emulsion, peas tendrils, lemon

Cavatelli Pasta

with sage, butternut squash, pecorino

Smoked Salmon

with potato rosti, crème fraiche, chives

Watermelon

with feta cheese, red chili, fresh mint

Chilled Asparagus

with black truffle aioli, melted leek confit, chives

\$7 extra per person to add to package #1 and #2 experience

.. 1ST COURSE OPTIONS. .

SALADS

Caesar Salad

Garlic croutons, shaved parmesan cheese

Green Market Salad

Local seasonal vegetables, fennel vinaigrette and fresh chives

Roasted Beets Arugula

charred orange vinaigrette and goat cheese, candied hazelnut

Cucumber Salad

Romaine lettuce, shaved red onion, feta cheese, tomatoes and oregano dressing

Vine Ripened Tomato Salad

Arugula, mozzarella, basil, and black olive balsamic

Wedge Little Gem Salad

Crispy bacon, pickled shallots, tarragon, and a buttermilk dressing

Chopped Salad

Super Greens Quinoa, sultanas, parmesan, roasted lemon and crunchy radish

Beef Tomato Salad

Red onion, blue cheese, bacon and spicy oregano dressing

SOUPS

Seasonal Soup

(Chef's choice)

Signature Crab Chowder

fine herbs

Crab Bisque

Brioche crouton, fine herbs

Fresh Corn Soup

Roasted corn, truffle essence

Chilled Tomato Gazpacho

Crispy tortilla, cucumber-cilantro relish

Wild Mushroom Soup

Chestnuts, truffle emulsion

Butternut Squash Soup

Brussel leaves, rosemary, gingersnap crumble

Roasted Carrot Soup

Ginger crème fraiche, snipped chives

Creamy Roasted Chicken Soup

Puffed wild rice, sage crouton

\$8 extra per person to add a salad and soup

... 2ND Course Options ...

(Add a Second Course for \$9++ per guest)

Pasta Selections

Russet Potato Gnocchi Maitake mushrooms, white truffle, parmesan and peas

Seasonal Risotto

Chef's preparation

Ricotta Cavatelli Fresh tomato sauce, basil oil, pecorino cheese

(Add jumbo lump crab \$7 per person)

Orecchiette Pasta Broccoli rabe, Calabrian chili, pancetta

Butternut Squash Ravioli Sage beurre fondue, pecorino cheese and pumpkin seeds

.. ENTRÉE OPTIONS..

*Served with chef's choice of a starch and a vegetable

*Bistro Filet
red wine demi-glace

*Black Angus
Filet Madeira jus

*Chateaubriand
sauce bordelaise

*Free Range Chicken
roasted corn and scallion relish

*Mary's Chicken
chicken jus

*Berkshire Pork Chop
pineapple chutney

*Roasted Rack of Lamb
(\$10 per person) toasted almonds

*Lamb Osso Bucco
(\$10 per person)

Tomato saffron risotto, citrus gremolata, roasted shallots

*Slow Roasted Salmon
Meyer lemon butter

*Chilean Sea Bass
(\$10 per person) miso glaze

*Filet Mignon (\$10 per person)
sauce bordelaise

*Crab Cake (\$10 per person)
roasted corn and scallion relish

*Sesame Ahi Tuna soy aioli

*Peppered Swordfish

Entrées Accompanied with Bread Service. Assortment of Artisan Rolls Includes Farmhouse and Lavosh Breads and Sourdough Rolls.

Add a third entrée option for \$15 per person

.. DESSERT OPTIONS..

AVAILABLE IN ADDITION TO WEDDING CAKE (\$6++ per person)

Black Bottom Cupcake
Strawberry Shortcake Parfait
Vanilla Crème Brûlée
Cherry Almond Tarts
Rice Pudding
Coconut Panna Cotta

ASSORTED MIGNARDISE (SELECT 3)

Two-tiered trays filled with miniature sweet & savory seasonal delights.

French Macarons (GF)
Chocolate Dipped Strawberries (GF)
Seasonal tart
Homemade Marshmallows (GF)
Brownies
Meringue Kisses (GF)
Dessert Shooters (GF, if needed)
Butter Cookies
Truffles
Cake pops

VIP Coffee Service

Regular & Decaffeinated Coffee
Tea Selection of Herbal Infused, Green & Back Teas

. . DISPLAY OPTIONS..

PACKAGE # 3.

Main Entrée

Slow Roasted Turkey

Sage au jus

Slow Roasted Salmon

Meyer Lemon sauce

Berkshire Pork Loin

Pineapple chutney

Peppered Swordfish

Lemon Tahini sauce

Free Range Chicken

Roasted corn and scallion relish

Top Round Red wine demi

**Seafood Paella

Blue crab, bay shrimp, clams, mussels,
saffron jus

**Seafood Risotto

Blue crab, bay shrimp, clams, mussels,
mascarpone

**Combine a starch and a vegetable with
main entrée

Vegetables

Roasted Asparagus

lemon oil

Broccolini

basil oil

Root vegetables

fresh herbs

Roasted carrots

lemon oil

Green Beans

Almonds

Chef's Seasonal vegetable

basil oil

Starch

Rice pilaf

Mashed potatoes

Roasted potatoes

Wild rice

VIP Coffee Service

Regular & Decaffeinated Coffee

Tea Selection of Herbal Infused, Green & Black Teas

.. WEDDING CAKE ..

*The Baltimore Marriott Waterfront Hotel is proud to have an on-site team of pastry chefs,
to help you create a simple, elegant Wedding Cake .*

CAKE FLAVOR

.....
Yellow
Chocolate
Marble
Red Velvet
Carrot
Hazelnut
Lemon
Orange

ICING

.....
Chocolate Buttercream
Vanilla Buttercream
White Chocolate Fondant
White Fondant
Dark Chocolate Fondant
Ivory Fondant

FILLING

.....
White Chocolate Mousse
Dark Chocolate Mousse
Lemon Curd Buttercream
Grand Marnier Strawberry
Hazelnut Buttercream
Peanut Butter Mousse
Cream Cheese Icing
Salted Caramel
Ganache
Raspberry Jam
Strawberry Jam

Please note that pricing is based on a simple, elegant designed wedding cake. More complex and time consuming designs may warrant an additional fee, as quoted by the pastry chef.

Three or more flavors will be an additional cost of \$2 per guest. Fondant icing will be an additional \$2 per person. Fake layers may warrant an additional fee.

all prices are subject to a taxable 25% service charge and 6% Maryland state sales tax

.. BEVERAGES ..

PREMIUM BAR

Included in Waterfront & Reception Packages

.....
Smirnoff Vodka, Cruzan Aged Light Rum, Captain Morgan Spiced Rum, Beefeater Gin, Dewars White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradictional Gold

White Wine

Magnolia Grove by Chateau St. Jean, *Chardonnay*; Magnolia Grove by Chateau St. Jean, *Pinot Grigio*

Red Wine

Magnolia Grove by Chateau St. Jean, *Cabernet Sauvignon*; Magnolia Grove by Chateau St. Jean, *Merlot*

Specialty

Magnolia Grove by Chateau St. Jean, *Rosé* Budweiser, Bud Light, Miller Lite, Samuel Adams, Heavy Seas Loose Cannon, Corona Extra, Heineken, Truly Hard Seltzer

LUXURY BAR

Included in Signature Package \$25 ++ per person to upgrade

.....
Grey Goose Vodka, Tito's Vodika, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Jack Daniel's Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy VSOP

Choose 4 Varietals of Wine:

White Wine

Magnolia Grove by Chateau St. Jean, *Chardonnay*; Magnolia Grove by Chateau St. Jean, *Pinot Grigio*

Red Wine

Magnolia Grove by Chateau St. Jean, *Cabernet Sauvignon*; Magnolia Grove by Chateau St. Jean, *Merlot*

Specialty

Magnolia Grove by Chateau St. Jean, *Rosé* Budweiser, Bud Light, Miller Lite, Samuel Adams, Heavy Seas Loose Cannon, Corona Extra, Heineken, Truly Hard Seltzer

WATERFRONT BAR

\$15 ++ per person to upgrade

.....
Absolute Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tangueray Gin, Johnnie Walker Red Label Scotch, Makers Mark Bourbon, Don Julio Blanc Tequila, Courvoisier vs

White Wine

Magnolia Grove by Chateau St. Jean, *Chardonnay*; Magnolia Grove by Chateau St. Jean, *Pinot Grigio*

Red Wine

Magnolia Grove by Chateau St. Jean, *Cabernet Sauvignon*; Magnolia Grove by Chateau St. Jean, *Merlot*

Specialty

Magnolia Grove by Chateau St. Jean, *Rosé* Budweiser, Bud Light, Miller Lite, Samuel Adams, Heavy Seas Loose Cannon, Corona Extra, Heineken, Truly Hard Seltzer

.. ENHANCEMENTS ..

DÉCOR

Square or Long Tables
Starting at \$22 each

Upgraded Floor Length Linens
Starting at \$36 each

Overlay Linens
Starting at \$46 per table

Upgraded Napkins
Starting at \$1.50 each

Upgraded Chargers
Starting at
\$4.50 each for Acrylic
\$8 for Glass

Colored Water Goblets
Starting at \$3 each

Upgraded China
See your Event Manager for specific pricing

Chair Covers
Starting at \$5 each

Chiavari Chair Cover
Starting at \$5 each

Chair Cover Sash
Starting at \$3.50 each

White or Ivory Stock Menu Cards
with Black Script
Starting at \$1 each

FOOD & BEVERAGE

A La Carte Dinner
\$21 per person

Individual Shrimp Cocktail Shooters
\$9 per person – two pieces per Person

Duo Entrée \$15 per person

Chocolate Covered Strawberries \$55 per
table for ten

Add One Extra Hors d'oeuvres
\$8 per person

Late Night Reception
See Menu

Viennese Table
\$19 per person

Extra Hour on Five Hour Open Bar
Premium Bar: \$6++ per person
Luxury Bar: \$9++ per person
Top Shelf: \$12++ per person

Specialty Bar \$10 per person

Upgraded Bread Service with Two Olive Oils
& Mediterranean Salt \$3 per person

Upgrade to Luxury Bar
\$15 per person

Upgrade to Top Shelf Bar
\$25 per person

Cake cutting fee
\$3.50

Does not apply on cake included package

AUDIO VISUAL

Our in- house technical AV provider is
PSAV.

Please contact PSAV

Sales Manager, Matt Wood

443.477.8393, for your audio visual
needs.

VENDOR/CHILDRENS MEALS

\$75 per vendor. Vendors will
enjoy an entrée of chef's choice.

Children's Menu

(Ages 2-12) ½ Price

First Course
Fresh Fruit

Entrée Course
Choice of...

Chicken Fingers with French Fries
Or
Pasta with Marinara or Butter

Dessert
Chocolate or Vanilla Ice Cream.

. . LATE NIGHT . .

Street Tacos \$17++

Everything you need to make your perfect mini tacos. Red Chili Beef, Chicken Adobo, Chili Verde Pork with mini tortillas, salsas, cilantro, tomatoes and traditional crema.

Slider Bar \$17++

Everybody likes sliders and you will especially love them with our broiled steak and hand shredded slow roasted pulled pork, with fresh mini-buns, coleslaw and caramelized onions.

Mashed Potato Bar \$15++

Creamy buttermilk mashed potatoes with a topping bar of grated cheeses, sour cream, real bacon bits, sautéed mushrooms, and all the traditional favorites.

Panini Bar \$17++

Mini Gourmet Sandwiches
Oven Roasted Turkey with Cranberries & Havarti
Uncured Ham with Dijon & Gruyere
Roasted Pepper & Tapenade

Flat Breads \$17++

Warm flatbread pizzas with your choice of toppings. Try caramelized onions with parmesan and thyme, Chèvre with roasted grapes, or prosciutto with brie and tapenade.

.. PREFERRED VENDOR LIST ..

The Baltimore Marriott Waterfront is happy to provide you with a list of Preferred Vendors. All of the vendors listed have worked with the hotel previously. They are very familiar with our event/ballroom space, load-in/load-out processes and hotel policies. You are welcome to choose any of the vendors listed, or you may choose a vendor of your own.

Please Note: Vendor Insurance Policy All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendors to provide Hotel an indemnification agreement and proof of adequate insurance.

AUDIO VISUAL

PSAV- 410-895-1942

BALTIMORE ORIOLES

Mark Hromalik 410-547-6286

BANDS/DJs/ENTERTAINMENT

Bialek's Music, LTD 301-340-6206

District Remix 443-832-3911

Ebe Events & Entertainment 888-323-2263

Entertainment Exchange 410-828-0305

KEC Entertainment 800-496-3598

Magician Dick Steiner 410-987-7801

Music Masters 410-252-2299

Washington Talent, Photo & Video 410-365-1500

CHIVARI CHAIRS/CHAIR COVERS/LINENS

Party Rentals Ltd. 201-727-4700

Select Event Group 301-604-2334

Table Toppers 410-769-9339

DÉCORATORS/PRODUCTION

Affairs to Remember 410-592-7668

AFR Furniture Rental 410-271-4571

Balloons Bouquet 410-377-9090

CORT Furnishings 410-320-4918

Feats, Inc. 410-727-5575

L'Ambiance, Inc. by Priti Verma 703-584-7039

Nivanjoli Creations by Prabha Bhambri 703-759-0068

Select Event Group 443-324-8918

DESTINATION MGMT CO./TEAM BUILDING

CharmCityRun 410-561-3570

Mountain Branch Golf 410-836-9600

Mountain Branch Golf 410-836-9600

DRINK SERVICES/VENDORS

Alba Espresso Service 301-787-2003

Margarita Man of Maryland 443-398-4442

EXPOSITION COMPANIES

Freeman Decorating 703-823-6310

Shepard Exposition Services 443-709-0502

FLORISTS/PLANTS

Ann's Garden 410-803-0227

Crimson & Clover 410-534-5459

Flowers and Fancies 410-653-0600

Flowers by Chris 410-727-3434

My Flower Box 410-878-0373

Plants Alive 301-598-3843

GIFT BASKETS

Maryland Box 410-375-2262

Wine Country Gift Baskets 800-394-0394

INVITATIONS

Allison Barnhill Designs 443-875-8512

Mjach Designs 410-366-0505

Write Style Inc. 410-585-1411

KOSHER CATERERS

Accents 410-602-2224

Catering by Yaffa 410-486-3325

Charles Levine Caterers & Events 410-363-0900

LIMO COMPANIES/TRANSPORTATION

An Extraordinary Limousine Service 410-437-8200

Commerford Zoo (Elephant) 860-491-9428

Hailu Transportation LLC 443-956-6316

Harmon's Carriages (Horse) 540-825-6707

Her Majesty's Service, LLC (Horse) 410-982-8092

Z-Best Limousine 410-768-1148

NOVELTY & MARKETING

Let's Go LOGO 410-938-8721

Millennium Marketing Solutions 301-725-8000

PARKING

PMI 410-783-1326

Towne Park 410-267-6111

PHOTOGRAPHERS

Daniel McGarrity Photography 301-758-9512

Hamilton Photography 410-267-6090

Jackson Photography 410-817-6778

J Thomas Photography 410-752-8479

Regeti's Photography 703-314-7861

Sachs Photography 410-889-7854

SECURITY COMPANIES

Defender One Security 410-753-2319

Imperial Events Security Services 888-502-4377

HOTEL SHIPPING & RECEIVING

UPS 410-895-1806

SPA/HAIR/MAKE-UP

Behind The Veil – Make-Up & Hair 443-650-8345

Brocatos – Hair & Spa 410-558-0047

Kelley Woods – Make-Up 240-286-6929

Monica Pane – Make-Up 410-665-6750

Sherry Wagman – Make-Up 443-604-5673

Studio 921 – Hair & Spa 410-783-7727

TENT RENTALS

Party Plus 410-768-1933

Select Event Group 301-604-2334

WEDDING & EVENT PLANNERS

Dream Shaadi 571-477-1605

Ace of Events 888-808-2233

Elizabeth Bailey Weddings 410-879-8984

Intrinsic Events 443-540-2525

Sharlene Sherman Events, LLC 410-356-9418

Stephanie Day Events 443-507-0088

WEDDING OFFICIANTS

Jan Morrison (Jewish Cantor) 410-599-4901

Loveta Wilen 410-266-1440

Melissa Ultra Sharlat 410-446-9334

Ministers Three 410-342-5628

Weddings by Sandy 410-340-3224

VIDEO

Suburban Video 301-315-6300

. . OUR HOTEL . .

Staffing Ratios

Bartenders: 1 bartender per 75 guests. Continental Breakfast: 1 server per 75 guests. Plated Breakfast: 1 server per 25 guests. Buffet Breakfast: 1 server per 40 guests. Buffet Break: for set tables 1 server per 30 guests. Plated Lunch: 1 server per 25 guests. Buffet Lunch: 1 server per 30 guests. Plated Dinner: 1 server per 14 guests. Plated Dinner without synchronized service: 1 server per 20 guests. A la Carte: 1 server per 10 guests. Buffet Dinner: 1 server per 30 guests. Reception Service: 1 server per 50 guests. If you would like additional bartenders/servers, they are \$175.00 each plus 6% Maryland state tax.

Service Charge & Maryland Tax

A taxable 25% service charge and 6% Maryland state sales tax, 9% alcoholic beverage tax will apply to all alcohol and alcohol related charges.

In-House Equipment

Hotel will provide, at no charge, a reasonable amount of equipment (for example, chairs, tables, dance floor, staging, etc.). These complimentary arrangements do not include special setups or extraordinary formats that would deplete Hotel's present in-house equipment to the point of requiring rental of an additional supply to accommodate your needs. If such special setups or extraordinary formats are requested, Hotel will present you with two alternatives: charging the rental cost for additional equipment, or changing the extraordinary setup to a standard format based on industry standards, avoiding the additional cost.

Unattended Items/Additional Security (*Liability for unattended items*)

The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If you require additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements and costs will be applied to your Master Account. All security personnel to be utilized during the Event are subject to Hotel approval.

PASSKEY – Online Booking Tools

We are committed to the success of your Event and are delighted to offer our wedding couples online tools that will make your event housing simple, seamless, and stress-free.

*You will have access to your event information 24/7 via an event dashboard.

*We will create a custom webpage for your event.

*We can schedule automated rooming list with names. We can customize your website with a personal picture or link to your personal website.

*We can send e-blast announcing your event with the link to your website.

Tasting

The Baltimore Marriott Waterfront Hotel has included a tasting as part of your wedding package for up to four guests total. Tastings take place Monday-Friday starting between 12-2pm. Your Event Manager will advise of the best days due to business demands.

Please note: Some items are not available for tasting. The Event Manager and Chef will advise you accordingly. The goal of the tasting is to pick a few key items to ensure food quality and presentation.

.. AUDIO VISUAL ..

The Baltimore Marriott Waterfront Hotel is pleased to partner with PSAV for all of our audiovisual needs. PSAV has been setting the standard for event technology services within the hotel, resort and conference center industry, offering the expertise for everything from intimate gatherings to large conventions. Today, audiovisual support is no longer simply a microphone and a flipchart. It now includes computer interfaces, high-definition imaging, rigging, power distribution, component video, special effects, concert sound and lighting, Internet and network services, virtual meetings, plus all the traditional basic equipment. Our focus is on delivering innovative technology, combined with legendary customer service to ensure your satisfaction and that of your attendees.

To help you create an unforgettable event, PSAV has a variety of event-technology packages, designed to ensure your wedding at the Baltimore Marriott Waterfront is a success. Customized packaging is also available, below are our most popular packages:

Uplighting — \$1,000

Add an elegant touch by highlighting your event's décor and room settings. Soft colors around the room allow for a beautiful reception ambiance. Your lighting package includes 20 LED uplights. Traditional color in Amber, Blush, and White.

Enhanced Uplighting — \$2,000

Color transitions and lighting cues are possible with our upgraded uplighting package. When linked together, our uplights have the option to fade between colors when dancing begins. Enhanced lighting packages includes 20 LED uplights, Lighting Control Board, and Onsite Technician.

Lighting Gobo — \$650

Add an personal touch to your wedding dinner and/or ceremony with a custom made lighting gobo. This decorative silhouette can contain your name, initials, date or patterns. Please contact your PSAV representative to discuss design options.

Ceremony Audio — \$450

Audio package includes house sound system, wireless microphone, and dedicated technician.

Ceremony Drapery — \$800

Make the setting of your wedding ceremony extraordinary with decorative white drape as a backdrop. Drapery includes a 40' section of white drape panels with 4 LED uplights.

Pin Spotting — \$65/light

Pin spots are centralized lights that are focused on smaller elements in your event space. Floral centerpieces, wedding cakes, sweetheart tables, ice sculptures, etc. – can all be accented with a wireless battery operated light hung from our ceiling

Dance Floor Lighting — Starting at \$1,000

Highlight the dance floor in your reception space with a wash of white light illuminating speeches, first dances, and performances. Colors and patterns also available to add a decorative element when the dance floor is empty. Price to vary upon size and location of the dance floor.

DJ/Band Power — \$100

Dedicated power circuits need to be provided for your wedding band or DJ. The power package includes one 20amp power circuit. For additional power needs, please contact your PSAV representative.