

*Welcome to the
Baltimore Marriott Waterfront*



Congratulations on your upcoming Wedding!

"The very moment you say yes memories are being made"

*Let us now create a wedding day that you, your fiancé and your families
will cherish forever.*

*The Four Star, Four Diamond; Baltimore Marriott Waterfront Hotel wishes to share our
tradition of excellence with you and your families. The marriage of exquisite service and
refined cuisine is very important for every wedding celebration.*

*Our award winning culinary team is proud to prepare pre-selected entrees or "a la carte
menu" selections which enable your guests to order entrées tableside on the day of your
event. Coupled with our famous synchronized service, you and your guests are assured
the ultimate experience.*

*We have compiled a portfolio to assist you with all the details of this memorable occasion.
Our wedding certified event planners will be delighted to customize every aspect of your
magical day. With these important details in experienced and caring hands, you, and
your family, are free to enjoy what will be a unique and special day!*

*We wish to thank you for considering the Premiere Wedding Location in Baltimore for
your Celebration. From your first visit to our hotel, you will experience the genuine care
and gracious service that is signature to Marriott Hotels and Resorts*

Please accept our best wishes and congratulations on your upcoming wedding!

Baltimore Marriott Waterfront Wedding Package's



Marquis Package

\$139.00 per Person

- Butlered Champagne as your Guests Arrive
- Eight Passed or Displayed Hors D' Oeuvres
- Two Reception Displays
- Five Hour Leading Edge Open Bar
- Private cocktail reception room for the bridal party
- Three Course Meal - Wedding Cake as Dessert
- Wine Service with Dinner & Champagne Toast
- "Waterford Crystal" champagne flutes for the bride & groom
- Chocolate Dipped Strawberries
- Wedding Cake
- Menu tasting for up to six guests
- Suite for Bride and Groom for your Wedding Night

Four Diamond Package

\$152.00 per Person

- Butlered Champagne as your Guests Arrive
- Eight Passed or Displayed Hors D' Oeuvres
- Three Reception Displays
- Specialty Action Station
- Five Hour Leading Edge Open Bar
- Private cocktail reception room for the bridal party
- Four Course "A LA Carte" Dinner Service (Two Entrée Selections)
- Wine Service with Dinner & Champagne Toast
- "Waterford Crystal" champagne flutes for the bride & groom
- Chocolate Dipped Strawberries
- Wedding Cake
- Menu tasting for up to six guests
- Suite for Bride and Groom for two nights

Signature Package

\$195.00 per Person

- Butlered Champagne as your Guests Arrive
- Eight Passed or Displayed Hors D'oeuvres
- Three Reception Displays
- Specialty Action Station
- Jumbo Chilled Shrimp served in a Customized Ice Carving
- Five Hour Leading Edge Open Bar
- Champagne Cocktail Bar or Martini Bar
- Private cocktail reception room for the bridal party
- Four Course "A LA Carte" Dinner Service (Three Entrée selections)
- Wine Service with Dinner & Champagne Toast
- "Waterford Crystal" champagne flutes for the bride & groom
- Chocolate Dipped Strawberries
- Wedding Cake
- Decorators Package
- Menu tasting for up to six guests
- Suite for Bride and Groom for two nights
- Two Upgraded Deluxe Guestrooms

(All Prices are subject to 22% Service Charge and 5% Maryland State Sales Tax)

Hors d'Oeuvres

Cold

- ~Endive Cups Filled with Cheese, Mango & Toasted Pecans
- ~Brie On Brioche Toast with Orange-Horseradish Mousse
- ~Seared Tuna with Wasabi Cream on Wonton Crisp
- ~Smoked Salmon Rolls with Japanese Nori
- ~Mini Tostada with Roasted Corn Salsa & Grilled Shrimp
- ~Cucumber Rondelle with Blackened Shrimp
- ~Asian Seared Scallop on Wonton Crisp
- ~Jumbo Lump Crab Salad on Belgian Endive
- ~California Rolls of Avocado, Crab & Spicy Tuna with Sesame Wasabi Dipping Sauce
- ~Lobster Tarragon Salad on Toast Point
- ~Tuna Tartar on Porcelain Spoon
- ~Seared Beef Carpaccio with Lime & Ground Black Pepper en Croûte
- ~Duck Crêpe with Apricot Pepper Marmalade
- ~Balsamic Fig Flatbreads with Goat Cheese & Bacon
- ~Pistachio Encrusted Lamb Loin with Goat Cheese & Black Olive Tapanade

Hot

- ~Parmesan Artichoke Filled with Goat Cheese Mousse
- ~Phyllo Triangle Filled with Spinach & Feta
- ~Southwest Black Bean Spring Roll with Chipotle Dip
- ~Goat Cheese Flat Bread Pizza
- ~Mushroom & Truffle Duxelle Wrapped in Phyllo
- ~Blue Cheese Mascarpone & Red Onion Quiche Lorraine
- ~Vegetarian Chinese Egg Roll with Plum Sauce
- ~Southwestern Roasted Vegetable Trumpet with Guacamole Dip
- ~Shrimp Quesadilla with Avocado Cream Dip
- ~Beer Battered Coconut Shrimp
- ~Miniature Crab Cake with Rémoûlade Sauce
- ~Coconut Lobster Tail
- ~Mustard & Prosciutto Palmier
- ~Chicken Sesame Brochette
- ~Chicken Samosa with Curried Yogurt Sauce
- ~Miniature Chicken Fajita with Sour Cream
- ~Saltimbocca Chicken Bites with Prosciutto & Sage Stuffing
- ~Cashew Chicken Spring Roll with Ginger Soy Dipping Sauce
- ~Macadamia Crusted Curried Chicken & Coconut Dipping Sauce
- ~Duck Spring Roll with Garlic Soy Dip

Displays

Grilled Vegetable Display

Seasonal, Grilled Marinated Vegetables in Balsamic Vinaigrette & Fresh Herbs to Include: Zucchini, Yellow Squash, Eggplant, Portobello Mushrooms, Green & Red Peppers, Asparagus, Carrots & Endive

Vegetable Crudités

Assorted Seasonal Vegetables served with Chef Selection of Dipping Sauces

Gourmet Cheese Display

Assorted International & Domestic Cheese Served with Crackers, Sliced French Bread & Water Wafers Garnished with Fresh Fruit

Bruschetta

*With Tomato Basil Concasse, White Bean Relish, Roasted Artichoke & Kalamata Olive Tapenade
Grilled Rustic Bread*

Middle Eastern Market

Warm Pita Bread Served with Hummus, Tabbouleh & Baba Ghanoush, Diced Tomatoes, Cucumbers, Kalamata Olives & Garlic Dill Lebneh

Jumbo Shrimp

(Included in the Signature Package)

Served inside a Customized Ice Carving

(Two pieces per person)

\$8.00 per Person

(All Prices are subject to 22% Service Charge and 5% Maryland State Sales Tax)

Specialty Station

Pasta Station (Select two)

Lobster Ravioli with Lemon Cream Sauce

Penne Pasta with Spicy Puttanesca Sauce

Three Cheese Tortelloni in Creamy Pesto Sauce

Bowtie Pasta with Wild Mushroom Ragoût

Action Station (Select two)

Warm Wild Mushroom Encroûte with Spiced Watercress Salad

Crab Cakes Sautéed with Lime Caper Tartar Sauce

Miniature Chili Spiced Quesadillas with Pico de Gallo

One Attendant Complimentary per 150 Guests

Salad Course

Grille 700 Salad

Mixed Greens, Pear Tomatoes, Cucumbers, Bermuda Onions, Peppers & Olives Tossed with Citrus Vinaigrette

Smoked Red Pepper Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan Cheese & Croutons Smoked Red Pepper Caesar Dressing

Harvest Salad

Micro Greens, Endive, Mache with Spiced Walnuts & Pears

Warm Maple Gorgonzola Vinaigrette

Mykonos Salad

Field Greens, Feta, Black Olives, Red Onions Herb Croutons & Pear Tomatoes with Traditional Greek Vinaigrette

Waterfront Salad

Mesclun Mixed Greens with Walnuts, Roasted Beets, Sun-Dried Cherries & Goat Cheese with a Sherry Vinaigrette

Appetizer Course

Cold Appetizers

Smoked Salmon Carpaccio with Traditional Garnish, Crème Fraîche & Crostini

Tomato & Mozzarella Terrine with Shaved Prosciutto & Aged Balsamic Vinegar

Jumbo Shrimp & Crabmeat Cocktail with Spicy Tomato Cocktail Sauce

Hot Appetizers

Pan Seared Crab Cake with Asparagus Slaw & Lemon Mustard Dressing

Open Faced Wild Mushroom Ravioli with Shaved Parmesan Cheese and Tomato Concassé

Intermezzo

Lemon

Passion Fruit

Champagne

Beverage Selections

Leading Edge Bar including

Ketel One, Grey Goose, Beefeater WET, Bacardi O, Gentleman Jack, Johnnie Walker Gold, Glenmoranie 12, Crown Royal, Patron Silver, Remy Martin Extra, Hennessy XO,

Baileys Irish Cream, Kahlúa, Amaretto Di Saronno & Grand Marnier

Assorted Soft Drinks, Perrier & Appropriate Mixers

Imported & Domestic Bottled Beer: Amstel Light, Heineken, Corona, Bass Ale, Budweiser, Samuel Adams, Miller Lite & O'Doul's

Dinner Wine Selections

Sterling Vintners Collection Wines featuring Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon & Pinot Noir, Beringer White Zinfandel & Korbel Brut Rose' for the toast

Entrees

Roasted Chicken Provencale

Lightly Seared French Chicken Breast Marinated in Olive Oil, Garlic & Fresh Herbs, Truffle Chicken Jus & Grilled Seasonal vegetables with Provenacle Seasonings

Glazed Chicken

Rustic Pan Jus, Spinach, Carrots, Wild Mushrooms & Garlic Confit, with Fingerling Potatoes

Grilled Center Cut Filet Mignon

Grilled 8oz Filet, Balsamic Glaze Sugar Snap Peas, Baby Carrots & Cabernet Blue Cheese Mashed Potatoes

Roasted Veal Chop

10oz Tender Veal Chop with Barolo Wine, Wild Mushroom Sauce, Oven Roasted Vegetables & Parmesan Risotto

Seared Maryland Style Crab Cakes

Two Jumbo Lump Crab Cakes, Tarragon & Lemon Beurre Blanc Sauce, Seared Tomato, Grilled Asparagus & Roasted Fingerling Potatoes

Seared Atlantic Salmon

7oz Fillet of Salmon, Pineapple Cucumber Salsa, Haricot Verts, Basil Roma Tomatoes & Brown Basmati Rice Pilaf.

Grilled Swordfish

7oz Swordfish Steak, Ginger Lemongrass Broth, Citrus Infused Braised Vegetables & Soba Noodles

Seared Filet of Beef & Sea Bass

4oz Filet of Beef & 4oz Fillet of Sea Bass with Thyme Bordelaise & Soy Ginger Sauces served on a Bed Of Wild Mushrooms, Grilled Seasonal Vegetables, Saffron Risotto Topped with Tempura Fried Scallions

Filet Mignon & Maryland Jumbo Lump Crab Cake

Grilled 6oz Filet Mignon & a 3oz Jumbo Lump Crab Cake, Wild Mushroom Cabernet & Lime Tartar Sauces with Sautéed Baby Green Beans & Carrots, Garlic Whipped Potatoes

Filet Mignon & Crab Stuffed Shrimp

Grilled 6oz Filet Mignon & Three Crab Filled Jumbo Shrimp, Smoked Tomato Sauce with Haricot Vert & Cipollini Onion, Potato Dauphinoise

Vegetable Couscous Cake with Roasted Pepper Sauce

Penne Pasta with Warm Spinach

Sun Dried Tomatoes, Roasted Vegetables & Pine Nuts

Entrées Accompanied with Freshly Baked Bread and Butter Rosettes on Lemon Leaf

Desserts

Profiteroles

Miniature Cream Puffs with Chocolate Fudge Sauce & Strawberries

Roasted Banana Custard

In Chocolate Tulip with Roasted Rum Bananas Floating on Caramel Sauce

French Apple Tart

Puff Pastry Filled with Almond Cream & Sliced Apples, Cinnamon & Vanilla Sauces

Riesling Poached Pear

Filled with a Sweet Almond Cheesecake Served with Vanilla Bean Caramel & Chocolate Sauce

Calvados Bavarian Cream

Almond Shortbread Biscuit with Frangelico Sauce Topped with Bavarian Cream

Wedding Cake

*Choose from Our Pastry Chef's Portfolio with Your Choice of Cake, Filling & Icing
Or for an Additional Fee, Customize Your Own Version*

Sample Selections Include:

Light Vanilla Sponge Cake Layered with Lemon Curd Buttercream, Raspberry Jam Covered in Buttercream or Fondant & Decorated with White Royal Icing

Chocolate Sponge Cake Layered with a Chocolate Ganache & Hazelnut Buttercream, Covered in Buttercream or Fondant & Decorated with White Royal Icing

Light Vanilla Sponge Cake Layered with Grand Marnier Buttercream & Strawberries Covered in Buttercream or Fondant & Decorated with White Royal Icing

Coffee Service

Tray of Chocolate Dipped Strawberries is placed on Each Table

Selection of Freshly Brewed Starbucks Coffee and Decaffeinated Coffee, Variety of Traditional & Herbal Teas. Accompanied by International Condiments to include, Whipped Cream, Chocolate Shavings, Rock Candy Swizzle Sticks, Cinnamon Sticks and Biscotti.

Package Enhancements

Waterfront Martini Bar

Clear Blue Sky

Ketel One with Blue Curaçao & Fresh Lemon

The Mystic

Bombay Sapphire, Vermouth & Almond Stuffed Olives

Citrus Sensation

Absolut Citron, Triple Sec, Cranberry & Pineapple Juices

Clear & Crystal

Ketel One with a Drop of Vermouth & Twin Olives

Suntini

Absolut Kurant, Midori & Fresh Orange Wheel

Hot! Hot! Hot!

Absolut Peppar with Vermouth & Jalapeño Stuffed Olives

Additional \$9.00 per Person

(All Prices are subject to 22% Service Charge and 5% Maryland State Sales Tax)

Champagne Cocktail Bar

Good Morning Mexico

Don Eduardo Silver, Triple Sec, Orange Juice, Fresh Lime Sour, Korbel Brut & Lime Zest

Mango "Sparkle" Vodka

Ketel One, Mango Puree, Lime Sour, White Cranberry Juice, Korbel Brut & 3 Floating Cranberries

Mimosa Drop

Fresh Orange, Ketel One, Tuaca, Fresh Lemon Sour, Korbel Brut, Lemon Wheel, Long Orange Zest & Superfine Sugar Rim

Pineapple Apricot Fizz

Appleton V/X, Apricot Nectar, Lime Sour, 2 Medium Size Wedges, Dash of Angostura Bitters, Korbel Brut & Pineapple Wedge

Korbel Poinsettia

Korbel Champagne, Triple Sec, & Splash of Cranberry Juice or Cranberry Juice Drink

Additional \$8.00 per Person

(All Prices are subject to 22% Service Charge and 5% Maryland State Sales Tax)

Decorators Package

(Included in the Signature Package)

~One Pin Spot Light for each Table

~Upgraded Linen and Matching Napkins

~Chiavari Chairs with Coordinating Cushion or Chair Covers with Sash,

~Monogram Gobo

~White, Black or Patterned 30x30 Dance Floor

\$35.00 per Person

(All Prices are subject to 22% Service Charge and 5% Maryland State Sales Tax)

Your Special Wedding Day

Ceremony Room

If you have your Wedding Ceremony inside the hotel the rooms set up fees are \$3.00 per guest, plus taxable 22% service charge and Maryland State sales tax. Additional costs may be incurred depending upon the complexity of the set up.

Table Settings

In addition to our silver chargers, our classic bridal white china is a perfect accompaniment to your customized dinner. We will provide you with four votive candles per table that provide subtle, yet dramatic lighting effects that will truly complement your floral designs. We also have octagonal mirror tiles to enhance your table centerpieces. We offer a Selection of table linen to include White on White Satin Stripe, White and Black Floor length.

Coat Check Service

Coat Check Services will be provided upon request at a charge of \$150.00 per attendant, plus Maryland State sales tax. For events larger than 200 guests, we recommend at least two attendants.

Parking

The Hotel features both covered parking for valet and self-parking. PMI operates this garage and is solely responsible for setting rates. The garage management may change rates without notice. Parking charges may be hosted by your Event and posted to your Master Account or your guests may pay on their own. The PMI garage is available on a first come first serve basis. In the event that the garage is full then overflow parking is available through PMI at the President St. and Pratt St. lot. (Gateway to Little Italy)

Reduced Guestroom Rates

The Baltimore Marriott Waterfront is pleased to offer reduced guestroom rates for Friday, Saturday and/or Sunday, based on availability. Guestroom rates do not include breakfast, taxes, or overnight parking.

Gift Bags/Baskets

You may choose to provide your out-of-town wedding guests with a Welcome Basket. We will be delighted to deliver these bags to your guests after check-in. We will gladly deliver up to 40 bags complimentary. A delivery fee of \$4.00 per bag/basket will apply for deliveries over this amount.

Bartenders

One Bartender for every 75 guests is provided complimentary. If you would like additional bartenders they are \$150.00 each

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 vendor(s) to provide Hotel an indemnification agreement and proof of adequate insurance.

Deposits and Final Payment Information

A deposit is required to secure your event space on a definite basis. Your deposit may range from 25 – 50% of your total estimated charges, based upon your event date. A second deposit may also be requested. Your final payment is due no later than five working days prior to your event. Acceptable methods of payment for your final balance are Personal Check, Credit Card, Cashiers Check, Certified Check or Cash.

Minimum Revenues

A total food and beverage revenue minimum will apply to your event. This minimum is determined based upon the event space you require (or desire) and a minimum package price per person. This minimum may vary based upon the day of the week and date of interest.

Service Charge and Maryland Tax

A taxable 22% service charge and 5% Maryland State sales tax will apply to all food and beverage prices.