

Event Menus

2025

BWI Airport Marriott

CONTINENTAL BREAKFAST

Continental | \$36

Whole and Cubed Fresh Seasonal Fruits
Assorted Mini Croissants, Baked Mini Muffins, Fresh Bagels, and Sliced Assorted Yogurt Loaf Breads
Honey, Butter, Fruit Preserves, Regular and Light Cream Cheese
Individual Regular and Low-Fat Fruit Yogurts with Granola Topping
Assorted Healthy Cold Cereals with Whole and Skim Milk
Chilled Fruit Juices
Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Assorted Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

Deluxe Continental | \$39

Whole and Cubed Fresh Seasonal Fruits
Assorted Mini Croissants, Baked Mini Muffins, Fresh Bagels, and Sliced Assorted Yogurt Loaf Breads
Honey, Butter, Fruit Preserves, Regular and Light Cream Cheese
English Muffin Sandwich includes: Egg, Canadian Bacon, Cheddar Cheese
Individual Regular and Low-Fat Fruit Yogurts with Granola Topping
Assorted Healthy Cold Cereals with Whole and Skim Milk
Hearty Oatmeal served with Brown Sugar, Raisins and Toasted Almonds
Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Assorted Chilled Fruit Juices
Assorted Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

Enhancements | \$7 (per person)

Hearty Oatmeal served with Brown Sugar, Raisins and Toasted Almonds

Blueberry GoOats Croquette (3 per person) – Hearty Oatmeal folded with fresh blueberries into bite-sized morsels.

Enhancements | \$8 (per person)

Fruit Smoothie (8 oz.)

Breakfast Parfait with Greek yogurt, fresh fruit and granola

Handhelds | \$10 (each)

English Muffin Sandwich includes: Egg, Canadian Bacon, Cheddar Cheese

Bagel Sandwich includes: Fried Egg, Bacon, Swiss Cheese

Cage Free Scrambled Eggs, Ham Steak, Cheddar Cheese, and Croissant

Spinach and Feta Cheese Stuffed Croissant

- Eggs, Cheese and Spring Onions (vegetable option)

Breakfast Burrito with Cage Free Scrambled Egg, Sausage, Cheddar Cheese & Salsa

Egg White Frittata - GF option available with Egg Whites, Peppers, Red Onions, Cheddar Cheese

Breakfast Stations | \$12 (per person) – Choose 1 Station

Omelet Station*

made to order with Mushrooms, Peppers, Onions, Tomatoes, Bacon, Ham and Cheese

Waffle Station*

Belgian Waffles made to order with Strawberry Sauce, Powdered Sugar, Whipped Cream and Warm Maple Syrup

60 minute limit on Buffets

***\$175 Station Attendant fee Per 50 Guests**

**All food, non-alcoholic beverages, room rental & audio visual are subject to 25% taxable service charge & 6% state sales tax.
Alcoholic beverages are subject to 25% taxable service charge & 9% state sales tax**

BUFFET BREAKFAST

All American | \$48

Whole and Cubed Fresh Seasonal Fruit
Assorted Cold Breakfast Cereals with Whole and Skim Milk
Assorted Mini Croissants, Baked Mini Muffins, Fresh Bagels and Sliced Assorted Yogurt
Loaf Breads
Honey, Butter, Fruit Preserves, Regular and Light Cream Cheese
Individual Low Fat and Regular Fruit Yogurts with Granola Topping
Hearty Oatmeal Served with Brown Sugar, Raisins and Toasted Almonds
Cage Free Scrambled Eggs accompanied by Shredded Cheddar Cheese
Hickory Smoked Bacon
Country Sausage Links
Crispy Diced Breakfast Potatoes

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Assorted Chilled Fruit Juices
Assorted Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

Healthy Breakfast | \$48

Whole and Cubed Seasonal Fresh Fruit
Assorted Healthy Cold Breakfast Cereals with Whole and Skim Milk
English Muffins, Baked Bran Muffins and Gluten Friendly Muffins
Honey, Butter, Fruit Preserves, Regular and Light Cream Cheese
Individual Low Fat and Regular Fruit Yogurts with Granola Topping
Scrambled Eggbeaters
Crunchy French Toast
Turkey Bacon
Chicken Apple Sausage
Hearty Oatmeal served with Brown Sugar, Toasted Almonds and Agave Syrup

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Assorted Chilled Fruit Juices
Assorted Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

60 minute limit on buffets

***\$175 service fee for guarantees under 25 guests for breakfast buffet**

**All food, non-alcoholic beverages, room rental & audio visual are subject to 25% taxable service charge & 6% state sales tax.
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PLATED BREAKFAST

The Take Off | \$36

Fresh Orange Juice
Chef's Bakery Basket with Mini Croissants, Baked Mini Muffins, Fresh Bagels, and
Sliced Assorted Yogurt Loaf Breads
Cage Free Scrambled Eggs
Crispy Diced Breakfast Potatoes
Hickory Smoked Bacon

The Boarding Pass | \$38

Fresh Orange Juice
Chef's Bakery Basket with Mini Croissants, Baked Mini Muffins, Fresh Bagels, and
Sliced Assorted Yogurt Loaf Breads
Egg White Frittata with Mushroom and Spinach, Served with Pico De Gallo
Turkey Sausage Links
Roasted Vegetable Hash Browns

The Runway | \$43

Fresh Orange Juice
Chef's Bakery Basket with Mini Croissants, Baked Mini Muffins, Fresh Bagels, and
Sliced Assorted Yogurt Loaf Breads
Grilled N.Y. Strip Steak
Fried Egg
Crispy Diced Breakfast Potatoes

All Plated Breakfast includes:

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Chilled Fruit Juices
Assorted Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

Enhancements | \$8 (per person)

Breakfast Parfait with Greek yogurt, fresh
fruit and granola.

Fruit Plate - Mixed Fruit with Seasonal Berries
served with Honey Yogurt Sauce

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BRUNCH

Brunch | \$59

Whole and Cubed Seasonal Fruits
Assorted Cold Healthy Breakfast Cereals with Whole and Skim Milk
Deconstructed Parfait Station
Whole Wheat and Plain Bagels
Seven Grain Bread, Croissants & English Muffins
Honey, Butter, Fruit Preserves Regular and Light Cream Cheese
Cage Free Scrambled Eggs accompanied by Shredded Cheddar Cheese
Omelet Station*: (Made to Order) with Mushrooms, Peppers, Onions, Diced Tomatoes, Bacon, Ham and Cheese
Waffle Station* to include: Warm Maple Syrup, Strawberries and Whipped Cream
Crispy Diced Breakfast Potatoes
Hickory Smoked Bacon
Country Sausage Links
Your choice: (Select One) Mango Pan Seared Salmon or Seared Chicken Florentine.
Seasonal Roasted Vegetables

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Assorted Chilled Fruit Juices
Assorted Regular and Diet Soft Drinks
Bottled Sparkling and Regular Water

ADD Mimosas OR Bloody Marys AT \$10 per person
for 120 minute limit

Enhancements | \$8 (per person)

Make it **Chicken and Waffle Station** – mixed berries, mascarpone cream, house-made syrup, powdered sugar, whipped butter.

Make it **Bagel and Lox Station** - open-faced bagel topped with cream cheese, thinly sliced red onions, briny capers, and lox

60 minute limit on Buffets
\$175 Station Attendant fee Per 50 Guests
\$175 service fee for guarantees of under 25 guests

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MEETING PLANNERS BREAK PACKAGE

Meeting Planners Break Package | \$77*

**above pricing is based on the full package.*

*package valued at \$84 (individual break pricing is listed)**

Continental Breakfast | \$36 (60 minute limit)

Whole and Cubed Fresh Seasonal Fruit
Assorted Mini Croissants, Baked Mini Muffins, Fresh Bagels and Sliced Assorted Yogurt
Loaf Breads
Honey, Butter, Fruit Preserves, Regular and Light Cream Cheese
Individual Regular and Low Fat Fruit Yogurts with Granola Topping
Assorted Cold Breakfast Cereals with Whole and Skim Milk

AM Break | \$22 (60 minute limit)

Granola Bars, Nutri-Grain® Bars and Trail Mix
Caramel Pecan Twist
Assorted Seasonal Whole Fruit

PM Break | \$26 (60 minute limit)

Assorted Seasonal Whole Fruit
Assorted Cookies and Brownies
Individual Bags of Chips, Pretzels and Popcorn
Assorted Mixed Nuts

Each Break Includes Beverages

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Assorted Chilled Fruit Juices
Assorted Regular and Diet Soft Drinks
Bottled Sparkling and Regular Water

****With the Meeting Planner Break Package beverages
are available all day for additional \$10.00 per person****

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Alcoholic beverages are subject to 25% taxable service charge & 9% state sales tax***

COMPLETE MEETING PACKAGE

Complete Meeting Package | \$86*

*** above pricing is based on the full package.*

*package valued at \$96 (individual break pricing is listed)***

All American | \$48 (60 minute limit)

Whole and Cubed Fresh Seasonal Fruit
Assorted Cold Breakfast Cereals with Whole and Skim Milk
Assorted Mini Croissants, Baked Mini Muffins, Fresh Bagels, and Sliced Assorted Yogurt Loaf Breads
Honey, Butter, Fruit Preserves, Regular and Light Cream Cheese
Individual Regular and Low Fat Fruit Yogurts with Granola Topping
Hearty Oatmeal with Brown Sugar, Raisins and Toasted Almonds
Cage Free Scrambled Eggs accompanied by Shredded Cheddar Cheese
Hickory Smoked Bacon
Country Sausage Links
Crispy Diced Breakfast Potatoes

AM Break | \$22 (60 minute limit)

Granola Bars, Nutri-Grain® Bars and Trail Mix
Strawberry Crème “Pop Tart”
Assorted Seasonal Whole Fruit

PM Break | \$26 (60 minute limit)

Brulee WC Raspberry BAR and Wild Zebra Brownies
Assorted Seasonal Whole Fruit
Pretzel Bites with Warm Cheddar Cheese
Individual Bags of Chips, Pretzels and Popcorn
Assorted Mixed Nuts

Each Break Includes Beverages

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Assorted Chilled Fruit Juices
Assorted Regular and Diet Soft Drinks
Bottled Sparkling and Regular Water

****With the Complete Planner Break Package beverages are available all day for additional \$10.00 per person****

\$175 service fee for guarantees of under 25 guests

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SPECIALTY BREAKS

Mid Morning | \$26

Granola Bars, Nutri-Grain® Bars and Trail Mix
Caramel Pecan Twist
Strawberry Crème “Pop Tart”
Assorted Seasonal Whole Fruit

Energy Break | \$29

Trail Mix
Energy Bars
Assorted Seasonal Whole Fruit
Fitness Waters and Gatorade®, Regular and Sugar Free Energy Drinks

Pizza Bread Break | \$29

Buffalo Chicken
3 Cheese – cheddar, Parmesan and Mozzarella
Meat Lovers: Pepperoni, Italian Sausage, Ground Beef
(All products are beef)

Ball Park Break | \$29

Pretzel Dogs with Spicy Mustard
House Popped Popcorn, Cracker Jacks®, Peanuts
A&W Root Beer

Chesapeake Bay Break | \$34

Maryland Crab Dip with Crackers and Sliced Baguette
House Made Old Bay® Chips
Smith Island Parfaits
Assortment of Miniature Desserts

Each Break Includes Beverages

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Assorted Chilled Fruit Juices
Assorted Regular and Diet Soft Drinks
Bottled Sparkling and Regular Water

BEVERAGE SERVICE PACKAGES

****beverage services provided with lunch or other meals
are not included with the all-day beverage service****

All Day Beverage Service	\$35	(8 hour time limit)
Half Day Beverage Service	\$25	(4 hour time limit)
2-Hours Beverage Service	\$20	(2 hour time limit)

60 minute time limit on all breaks and Pricing per person

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PLATED LUNCH

All Plated Lunches offer a choice of Soup or Salad, Dessert, Fresh Baked Bread service, Royal Cup Regular and Decaffeinated Coffee, Herbal Teas and Freshly Brewed Iced Tea

Seared Chicken | \$53

Boneless Seared Chicken Breast Topped with Sherry Cream Sauce, Roasted Fingerling Potatoes and Charred Broccolini

Herb Roasted Airline Chicken | \$54

Bone-in Airline Chicken with Port Wine Demi, Mashed Potatoes and Haricot Verts

Grilled Salmon | \$55

Grilled Salmon with a Creamy Sauce, Risotto and Asparagus

Braised Beef Short Ribs | \$57

Braised Short Ribs with Mashed Potatoes and Malibu Carrots

Two (4 oz.) Jumbo Lump Crab Cake | \$64

Sweet Corn Salsa, Roasted Red Bliss Potatoes and Green Beans with Dill Butter Sauce

Zucchini Steak (Vegan) | \$50

with Mashed Parsnips and Roasted Red Pepper Tapenade

Stir-fry Tofu (Vegetarian) | \$51

with broccoli, Green beans, Red and Green Peppers, Mushroom, Snow Peas

Salad (Choose One)

Caesar Salad of Crisp Romaine Lettuce, Focaccia Croutons and Shredded Parmesan Cheese served with Creamy Caesar Dressing

Field Green Salad, Tomatoes, Cucumbers and Shredded Carrots served with Red Wine Dressing

Spinach Salad with Strawberry, and Goat Cheese served with Raspberry Vinaigrette

Soup (Choose One)

(Soup only offered for 200 guests or under)

Chicken Noodle

Cheddar and Broccoli Bisque

Creamy Tomato Basil

Corn Chowder accompanied with Oyster Crackers

Dessert (Select One)

Cheesecake

Flourless Chocolate Torte (Gluten Friendly)

Tiramisu

Enhancements | \$9 each per person

Maryland Vegetable Crab

Cream of Crab Soup

Starter Course of Mixed Berries and Honey Yogurt

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LUNCH

Deli Buffet | \$57

Chicken Noodle Soup
Field Green Salad, Roma Tomatoes, Cucumbers, Shredded Carrots, Red Wine Vinaigrette
Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, Creamy Caesar Dressing
Seafood Pasta Salad
Roasted Root Vegetable Salad
Roasted Turkey, Roast Beef, Ham and Grilled Chicken Breast
Bibb Lettuce, Tomatoes, Red Onions and Pickles
American and Swiss Cheeses
Kaiser Rolls, Potato Rolls, White and Wheat Breads
Old Bay House Made Chips and Assorted Local Popcorn
Assorted Dessert Bars and Brownie Bars

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Freshly Brewed Iced Tea
Assorted Chilled Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

60 minute limit on all Lunch Buffet

**Buffet available for 11 guests or more
\$175 service fee for guarantees under 25 guest**

Box Lunch Includes | \$45

(Choose 3)

Quinoa Salad with Seasonal Vegetables

Sliced Turkey with Brie Cheese, Lettuce, Tomato, Mayo on Multi-Grain Bread.

Spicy Buffalo Chicken Wrap, Shredded Lettuce, Tomatoes, Bleu Cheese, Sun Dried Tomato Wrap

Sliced Roast Beef, Swiss Cheese and Wholegrain Mustard Aioli, French Baguette

Black Forest Ham & Cheddar Cheese, Lettuce, Tomato, Mayo on Kaiser Roll

Tuna Salad Wrap

Roasted Vegetable & Hummus Wrap

All Boxed Lunches Include:

Chef's Choice Potato Salad
Individual Bag of Chips
Chocolate Chip Cookie
Mints
Chilled Regular, Diet Soft Drinks and Bottled Waters

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LUNCH BUFFET

Monday Buffet | \$58

Tomato Soup
Field Green Salad, Tomatoes, Cucumbers, Shredded Carrots,
Raspberry and Ranch Dressing
Traditional Caesar Salad
Broccoli and Ham Salad
Grilled Chicken with Natural Jus
Grilled Flank Steak with Chimichurri Sauce
Green Bean Medley
Mashed Potatoes
Fresh Baked Breads
Brulé WC Raspberry BAR and Wild Zebra Brownies

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Freshly Brewed Iced Tea
Assorted Chilled Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

Tuesday Buffet | \$58

Potato Leak Soup
Field Green Salad, Tomatoes, Cucumbers, Shredded Carrots,
Raspberry and Ranch Dressing
Traditional Caesar Salad
Pasta Salad with season vegetables
Adobo Chicken with Peruvian Yellow Sauce
Grilled Bistro Medallions with Red Onion Demi Glaze
Steamed Broccolini
Roasted Red Bliss Potatoes
Fresh Baked Breads
Mini Chocolate Eclairs, Black Forest Cheesecake Bites, Mini
Fruit Tarts

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Freshly Brewed Iced Tea
Assorted Chilled Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

Wednesday Buffet | \$58

Cheddar and Broccoli Bisque
Field Green Salad, Tomatoes, Cucumbers, Shredded Carrots,
Raspberry and Ranch Dressing
Traditional Caesar Salad
Tomato, Mozzarella, Basil Salad
Chicken Parmesan
Mango Salmon
Vegetable Medley
Wild Rice Pilaf
Fresh Baked Breads
Tiramisu, Mini Cannoli, Fruit Salad

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Freshly Brewed Iced Tea
Assorted Chilled Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

60 minute limit on all Lunch Buffet

**Buffet available for 11 guests or more
\$175 service fee for guarantees under 25 guests**

You may select a lunch menu to be served for dinner (after 4PM) at an additional charge of \$22.00 per person

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LUNCH BUFFET

Thursday Buffet | \$58

Cream of Mushroom
Field Green Salad, Tomatoes, Cucumbers, Shredded Carrots,
Raspberry and Ranch Dressing
Traditional Caesar Salad
Garbanzo Bean Salad
Fried Chicken
Grilled Flank Steak with Rosemary Demi
Mashed Potatoes
Collard Greens with Smoked Turkey
Fresh Baked Breads
Brownie Bars, Blondie Bars, Carrot Cake Bars

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Freshly Brewed Iced Tea
Assorted Chilled Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

Enhancements (for all lunch buffet)

Substitute | \$4 each per person
Add | \$8 each per person

Maryland Vegetable Crab
Cream of Crab Soup

Friday Buffet | \$58

Corn Chowder
Field Green Salad, Tomatoes, Cucumbers, Shredded Carrots,
Raspberry and Ranch Dressing
Traditional Caesar Salad
Tomato, Black Bean, Corn, Avocado, Peppers, Onion Salad
Blackened Salmon with Creole Sauce
Grilled Beef Fajitas, Soft Flour Tortillas, Sautéed Onions and
Peppers, Shredded Monterey Jack Cheese, Sour Cream, Salsa
Cilantro Rice
Green Beans with Caramelized Onions
Flourless Chocolate Cake, Assorted Cookies, Raspberry Crumb
Bar

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Freshly Brewed Iced Tea
Assorted Chilled Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

60 minute limit on all Lunch Buffet

**Buffet available for 11 guests or more
\$175 service fee for guarantees under 25 guests**

You may select a lunch menu to be served for dinner (after 4PM) at an additional charge of \$22.00 per person

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LUNCH BUFFET

Italian Buffet | \$58

Minestrone Soup
Field Green Salad, Tomatoes, Cucumbers, Shredded Carrots,
Cilantro-Lime Ranch Dressing
Traditional Caesar Salad
Panzanella Salad with Beef Steak Tomatoes, Herb Croutons,
Red Onions, Basil, Champagne Vinaigrette
Herbed Marinated Salmon with Lemon Caper Cream Sauce
Chicken Parmesan
Pasta Primavera with Basil Pesto
Crispy Brussels
Garlic and Herb Breadsticks
Tiramisu, Hazelnut Cake

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Freshly Brewed Iced Tea
Assorted Chilled Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

Baltimore Buffet | \$59

Maryland Crab Soup
Field Green Salad, Tomatoes, Cucumbers, Shredded Carrots,
Raspberry and Ranch Dressing
Traditional Caesar Salad
Shrimp Pasta Salad
Chicken Chesapeake with Sherry Cream Sauce
Grilled Flank Steak with Peppercorn Demi
Old Bay® Roasted Red Potatoes
Roasted Vegetables
Fresh Baked Breads
Berger® Cookies, Smith Island Cake

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Freshly Brewed Iced Tea
Assorted Chilled Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

60 minute limit on all Lunch Buffet

**Buffet available for 11 guests or more
\$175 service fee for guarantees under 25 guests**

You may select a lunch menu to be served for dinner (after 4PM) at an additional charge of \$22.00 per person

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HORS D' OEUVRES

Cold Hors D 'Oeuvres | \$6.00 per piece (Minimum 50 pieces per selection)

Miniature Tomato Basil Bruschetta
Chilled Gulf Shrimp
Chicken Salad on Cucumber Chip
Seared Tuna on Crostini with Wasabi Mayo

Hot Hors D 'Oeuvres | \$6.00 (per piece) (Minimum 50 pieces per selection)

Wild Mushroom Tart
Spicy Black Bean Spring Roll
Edamame Pot Sticker
Brie with Raspberry and Almond Wrapped in Phyllo
Miniature Vegetable Spring Roll
Mascarpone, Blue Cheese & Caramelized Red Onion Tart
Spanakopita
Chicken Dijon Puff
Buffalo Chicken Spring Roll
Coconut Chicken Tender
Chicken Tandoori Satay
Mushroom Chicken Chopstick
Lobster Newburg Tart
Miniature Beef Wellington
Braised Short Rib Puff
Beef Empanada

Premium Hot Hors D 'Oeuvres | \$7.00 per piece (Minimum 50 pieces per selection)

Miniature Crab Cakes
Coconut Shrimp
Maine Lobster Puff with Sherry Newburg
Sauce
Hibachi Steak with Teriyaki Glaze
Scallops Wrapped in Bacon
Lobster and Shrimp Spring Roll

Hors D' Oeuvres can be Displayed or Butler passed

Butler Passing/Attendant Fee | \$175 Per Butler/Attendant
(1 Attendant Per 75 Guests is Recommended)

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RECEPTION STATIONS

(3) Stations Minimum excluding Fruit Display, Imported & Domestic Cheese Display and Grilled Vegetables.

Fruit Display | \$17 per person

Seasonal Sliced Fresh Fruits and Berries

Grilled Vegetables | \$18 per person

Asparagus, Zucchini, Squash, Red Pepper, and Mushrooms

Vegetable Crudit  | \$14 per person

Individual Carrot, Celery, Broccoli and Cauliflower with Hummus and Peppercorn Dip

Build Your Own Nacho Bar | \$19 per person

Nacho Style Corn Chips, Chili Con Queso, Guacamole, Salsa, Sour Cream, Shredded Cheddar Cheese, Diced Tomatoes, Onions and Jalape  Peppers

Middle Eastern Station | \$20

Traditional Hummus, Baba Ghanoush, Tabbouleh Marinated Olives, & Feta Cheese in Olive Oil with Cracked Pepper – Served with Cumin Pita Chips

Imported & Domestic Cheese Display | \$22 per person

Smoked Gouda, Swiss, Brie, Cheddar, Boursin, Havarti, Saga Bleu and Goat Cheeses Garnished with Dried and Fresh Berries, Fruit and Sliced Baguette

Antipasto | \$22 per person

Salami, Cappicola, Olives, Marinated Artichokes, Roasted Red Peppers, Hearts of Palm, Green Olive Tapenade and White Bean Dip with Assorted Specialty Breads

Jumbo Lump Crab Dip | \$26 per person

Lump Crab in a Rich and Creamy Cheese Dip, accompanied by Flatbreads and Sliced Baguettes

Salad Station | \$20 per person

Traditional Caesar Salad with Crisp Romaine Lettuce, Focaccia Croutons, Shredded Parmesan Cheese and Creamy Caesar Dressing
Mixed Greens with Glazed Pecans, Crumbled Bleu Cheese and Cider Vinaigrette accompanied by Garlic Breadsticks, Herb Focaccia, Kalamata Olive Bread and Extra Virgin Olive Oil Dipping Sauce

Add Chicken | \$6pp Add Sliced Grilled Beef | \$8pp Bay Shrimp | \$8pp

Pizza Station | \$23 per person

(All Products are Beef)

Buffalo Chicken

3 Cheese – Cheddar, Parmesan and Mozzarella

Meat Lover: Pepperoni, Italian Sausage, Ground Beef

Panini Station | \$24 per person

(choose 2)

3 Cheese, Sourdough Bread

BBQ Chicken, Cheddar Cheese

French Dip

South of the Border | \$25 per person

Beef Barbacoa

Smoked Free Range Chicken

Grilled Adobo Mahi-Mahi

accompanied with Coija Cheese, Cilantro Chutney, Tortillas, Apple Slaw, Tomato,

Pickled Jalapenos, Sour Cream, Guacamole, Pico de Gallo

If Attendant is Requested for Any Station, an Attendant Fee of \$175 Per Attendant will be Charged.

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RECEPTION STATIONS

(3) Stations Minimum excluding Fruit Display, Imported & Domestic Cheese Display and Grilled Vegetables.

Pasta Station | \$25

(choice of two)

Cheese Tortellini in a Wild Mushroom Ragout, Roasted Tomatoes, Spinach
Rigatoni Pasta, Andouille Sausage, Sundried Tomatoes, White Wine, Basil
Penne Pasta Sautéed with White Wine, Olives, Tomatoes, Garlic and Artichokes

Accompanied with Romano and Parmesan Cheeses and Garlic Breadsticks

Fajita Station | \$26

Marinated Flank Steak and Grilled Chicken
Sautéed Onions and Peppers
Shredded Monterey Jack Cheese
Sour Cream, Guacamole, Salsa, Tortilla Chips and Soft Flour Tortillas

Ice Cream Sundae Bar | \$21

(choice of two ice cream flavors)

Chocolate, Vanilla, Strawberry Ice Cream
with Chocolate, Strawberry and Caramel Sauces, Heath® Bars, Reese's® Peanut Butter Cups,
Crushed Oreo® Cookies, M&M's®, Brownies, Nuts, Sprinkles, Whipped Cream and Maraschino
Cherries
Royal Cup Regular and Decaffeinated Coffee and Assorted Herbal Teas

Dessert Stations | Mini Pastries | \$23

(minimum 50 guests) (3 pieces per guest)

Assortment of Petit Fours, Assorted Cake Pops, Napoleons, Miniature Eclairs, Fruit Tarts and
French Macaroons
Royal Cup Regular and Decaffeinated Coffee and Assorted Herbal Teas with Rock Candy
Swizzle Sticks, Cinnamon Sticks, Chocolate Shavings and Fresh Whipped Cream

CARVING STATIONS

Roasted Strip Loin of Beef | \$29 per person

Carved to Order with Rolls, Horse Radish, Béarnaise and Dijon Mustard

Traditional Roasted Turkey Breast | \$25 per person

Carved to Order with Rolls, Cranberry Sauce and Green Peppercorn Mayo

Bourbon Glazed Ham | \$25 per person

Carved to Order with Rolls, Mango Chutney and Dijon Mustard

Roasted Teriyaki Salmon | \$27 per person

Baked Herbed Marinated Salmon, Dill Ratta Sauce

To compliment your carving station | \$8 per person

Garlic Mashed Potatoes
Roasted Yukon Gold Potatoes
Grilled Asparagus
Green Beans Almandine
Caesar Style Salad

Carver Fee | \$200 per Carver.

1 carver per 50 guests is recommended

2 limit on all stations.

If Attendant is Requested for Any Station, an Attendant Fee of \$175 Per Attendant will be Charged.

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Alcoholic beverages are subject to 25% taxable service charge & 9% state sales tax**

PLATED DINNER

All Plated Dinners offer a choice of Soup or Salad, Dessert, Fresh Baked Bread service, Royal Cup Regular and Decaffeinated Coffee, Herbal Teas and Freshly Brewed Iced Tea

Tuscan Garlic Chicken Breast | \$59

with Herb Risotto and Honey Glazed Roasted Carrots

Chicken Provençale | \$59

French Grilled Chicken Breast Marinated in Olive Oil, Garlic, Rosemary, Tarragon and Basil with Cabernet Demi Glaze, accompanied by Garlic Whipped Potatoes and Seasoned Haricot Verts

Miso Glazed Salmon | \$62

in Sake and Miso Glaze and accompanied by Jasmine Rice and Broccolini

Pan Seared Rockfish | Seasonal Price

with Smoked Brussels and Turkey Hash and Beurre Noisette Sauce

Short Rib Pappardelle | \$65

in Red Wine Demi and Topped with Crispy Onions

New York Strip Steak | \$66

with Cremini Mushroom Sauce
accompanied by Garlic Mashed Potatoes and Broccolini

Tenderloin of Beef | \$74

with Red Wine and Pearl Onion Demi Glaze
accompanied by Garlic Mashed Potatoes and Asparagus

Two 4 oz. Lump Crab Cakes | \$85

with Sweet Corn Salsa and Cocktail Sauce, accompanied by Wild Rice Pilaf, Sunburst Squash and Baby Zucchini

Zucchini Steak (Vegan) | \$55

with Mashed Parsnips and Roasted Red Pepper Tapenade

Stuffed Portabello Mushroom(Vegetarian) | \$56

with Ratatouille and Vegan Cheese

Bottle Wine Service with dinner

To enhance your dinner experience, we will gladly offer 15% off on our wine list.

OR

Dinner Wine Service per glass | \$20 per person

Limit 2 glasses per guest

Campo di Fiori Pinot Grigio

VIN21 Sauvignon Blanc

Quintara Chardonnay

Sirena Del Mare Rose

Fable Roots Red Blend

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Alcoholic beverages are subject to 25% taxable service charge & 9% state sales tax**

DUO PLATED DINNER

All Plated Dinners offer a choice of Soup or Salad, Dessert, Fresh Baked Bread service, Royal Cup Regular and Decaffeinated Coffee, Herbal Teas and Freshly Brewed Iced Tea

Tenderloin of Beef and Herb Roasted Chicken | \$77

with Cabernet Braised Pearl Onions, Seasoned Green Beans, Malibu Carrots and Garlic Whipped Potatoes

Tenderloin of Beef and Maryland Style Crab Cake (one 6 oz.) | \$85

with Cabernet Demi, Sweet Corn Salsa, Sautéed Broccolini and Herb Roasted Fingerling Potatoes

Herb Roasted Chicken Breast and Grilled Salmon Filet | \$74

with Apricot Glaze, Asparagus on a Bed of Wild Rice Pilaf

Bottle Wine Service with dinner

To enhance your dinner experience, we will gladly offer 15% off on our wine list.

OR

Dinner Wine Service per glass | \$20 per person

Limit 2 glasses per guest

Campo di Fiori Pinot Grigio
VIN21 Sauvignon Blanc
Quintara Chardonnay
Sirena Del Mare Rose
Fable Roots Red Blend

Salad (Choose One)

Cucumber Field Green Wrapped Salad with Blue Cheese Crumbles, Candied Pecans, Grape Tomatoes and Raspberry Vinaigrette

Spinach Salad, Strawberries, Goat Cheese and Raspberry Vinaigrette

Iceberg Wedge with Blue Cheese Crumbles, Cherry Tomatoes, Pickled Red Onions, Bacon Bits, Blue Cheese Dressing.

Caesar Style Salad with Crisp Romaine Lettuce, Focaccia Croutons and Shredded Parmesan Creamy Caesar Dressing

Soup (Choose One)

(Soup only offered for 200 guests or under)

Tomato Basil Bisque
Potato Leek

Dessert (Select One)

Keylime Pie Tart
Tiramisu
Triple Chocolate Cake
Flourless Chocolate Torte (Gluten Friendly)
Black Forest Cheesecake

Enhancements | \$9 each per person

Maryland Vegetable Crab
Cream of Crab Soup
Starter Course of Mixed Berries and Honey Yogurt

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DINNER BUFFET

Camden | \$78

Creamy Tomato Bisque
Spinach Salad, Roma Tomatoes, Roasted Red Peppers,
Crumbled Feta, Buttermilk Ranch and Raspberry Walnut
Vinaigrette
Fresh Seasonal Fruit Salad
Panzanella Salad with Beef Steak Tomatoes, Herb Croutons,
Red Onions, Basil, Champagne Vinaigrette
N.Y. Striploin with Mustard Crust and Thyme Reduction
Grilled Chicken Breast with Lemon Caper Sauce
Roasted Zucchini and Squash
Roasted Yukon Gold Potatoes
Fresh Baked Breads
Chef's Selection of Assorted Miniature Dessert Display

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Freshly Brewed Iced Tea
Assorted Chilled Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

Patapsco | \$86

Corn Chowder
Field Green Salad, Iceberg Lettuce, Roma Tomatoes,
Cucumber and Shredded Carrots with Ranch Dressing and Red
Wine Vinaigrette
Shrimp Pasta Salad
Roasted Root Vegetable Salad
Grilled Chicken Breast with Sautéed Onions and Mushrooms
with Choron Sauce
Sliced Beef Medallions with Roasted Red Peppers and Red
Onions with Demi Glaze
Grilled Salmon with Mango Glaze
Herbed Fingerling Potatoes
Broccolini
Fresh Baked Breads
Chef's Selection of Assorted Miniature Dessert Display

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Freshly Brewed Iced Tea
Assorted Chilled Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

Annapolis | \$98

Cheddar and Broccoli Bisque
Bibb and Spinach Salad with Artichoke, Olives, Roasted Red
Peppers, Parmesan Cheese, Sherry Vinaigrette and Italian
Dressing
Quinoa Salad
Fingerling Potato Salad
Bay Scallop and Shrimp Pasta Salad
Braised Beef Short Ribs
Jumbo Lump Crab Cakes (2 pieces per person) with Tartar
Sauce
Grilled Chicken Marsala
Roasted Garlic Mashed Potatoes
Haricot Verts with Sautéed Onions
Fresh Baked Breads
Chef's Selection of Assorted Miniature Dessert Display

Royal Cup Regular and Decaffeinated Coffee
Assortment of Herbal Teas
Freshly Brewed Iced Tea
Assorted Chilled Regular and Diet Soft Drinks
Bottled Sparkling and Regular Waters

60 minute limit on all Dinner Buffet

Buffet available for 11 guests or more
\$175 service fee for guarantees under 25 guests

All food, non-alcoholic beverages, room rental & audio visual are subject to 25% taxable service charge & 6% state sales tax.
Alcoholic beverages are subject to 25% taxable service charge & 9% state sales tax

WINE

CHAMPAGNE & SPARKLING WINES

Sirena Del Mare, Rose, Rubicone IGT, Italy	\$45
LaMarca, Prosecco, Extra Dry, Veneto, Italy	\$45

WHITE WINES

Campo Di Fiori, Pinot Grigio, Rubicone IGT, Italy	\$45
Bella Sera, Moscato, Friuli – Venezia Giulia, Italy	\$45
VIN21, Sauvignon Blanc, CA	\$45
Quintara, Chardonnay, CA	\$45
Provenance Vineyards, Sauvignon Blanc, Napa Valley, CA	\$61
Meiomi, Chardonnay, Monterey, Sonoma, CA	\$67

RED WINES

Fable Roots, Italy	\$45
Harmony and Soul, Cabernet Sauvignon, CA	\$45
Alamos, Malbec, Mendoza, Argentina	\$47
Columbia Crest “H3” Cabernet Sauvignon, Horse Heaven Hills, WA	\$55
J. Lohr Estates, Merlot, “Los Osos” , Paso Robles, CA USA	\$59
Mohua Wines, Pinot Noir, Central Otago, New Zealand	\$61

Bottle Wine Service with dinner

To enhance your dinner experience, we will gladly offer 15% off on our wine list with purchase of plated or buffet dinner.

All food, non-alcoholic beverages, room rental & audio visual are subject to 25% taxable service charge & 6% state sales tax.
Alcoholic beverages are subject to 25% taxable service charge & 9% state sales tax

OPEN BAR SERVICE

Open Bar Service is Charged Per Person to the Event Host

Gold brand bar package

1 st hour	\$24
2 hour	\$35
3 hour	\$45
4 hour	\$54
5 hour	\$62
each additional hour	\$12

Premium brand bar package

1 st hour	\$28
2 hour	\$41
3 hour	\$53
4 hour	\$64
5 hour	\$74
each additional hour	\$14

Pricing is per person.

Bartender Fee | \$200 per bartender

One Bartender Recommended for Every 75 Guests

Category	Gold	Premium
Vodka	Absolut	Grey Goose
Rum	Bacardi Superior Captain Morgan Original Spiced	Bacardi Superior
Gin	Tanqueray	Bombay Sapphire
Scotch	Dewar's White Label	Johnnie Walker Black Label
Whiskey	Maker's Mark Jack Daniel's	Knob Creek Jack Daniel's
Canadian	Canadian Club	Crown Royal
Tequila	1800 Silver	Patron Silver
Cognac	Courvoisier VS	Hennessy
Beer	Domestic beer: Budweiser, Samuel Adams Boston Lager Domestic light beer: Miller Lite Imported beer: Heineken Regional beer: Flying Dog Pale Ale, Heavy Seas Loose Cannon	
Wine	Campo di Fiori Pinot Grigio, VIN21 Sauvignon Blanc, Quintara Chardonnay, Sirena Del Mare Rose, Fable Roots Red Blend, Harmony and Soul	

All food, non-alcoholic beverages, room rental & audio visual are subject to 25% taxable service charge & 6% state sales tax.
Alcoholic beverages are subject to 25% taxable service charge & 9% state sales tax

HOST BAR SERVICE

Host Bar Service is Charged on Consumption, Per Drink, to the Event Host

Gold brand bar package

Martinis	\$14
Cordials	\$14
Gold brands	\$12
Wine	\$12
Imported beer	\$9
Regional beer	\$9
Domestic beer	\$8
Non-alcoholic soft drinks, water, juice \$6	

Premium brand bar package

Martinis	\$16
Cordials	\$16
Premium brands	\$14
Wine	\$12
Imported beer	\$9
Regional beer	\$9
Domestic beer	\$8
Non-alcoholic soft drinks, water, juice \$6	

Pricing is per drink.

Bartender Fee | \$200 per bartender

One Bartender Recommended for Every 75 Guests

Category	Gold	Premium
Vodka	Absolut	Grey Goose
Rum	Bacardi Superior Captain Morgan Original Spiced	Bacardi Superior
Gin	Tanqueray	Bombay Sapphire
Scotch	Dewar's White Label	Johnnie Walker Black Label
Whiskey	Maker's Mark Jack Daniel's	Knob Creek Jack Daniel's
Canadian	Canadian Club	Crown Royal
Tequila	1800 Silver	Patron Silver
Cognac	Courvoisier VS	Hennessy
Beer	Domestic beer: Budweiser, Samuel Adams Boston Lager Domestic light beer: Miller Lite Imported beer: Heineken Regional beer: Flying Dog Pale Ale, Heavy Seas Loose Cannon	
Wine	Campo di Fiori Pinot Grigio, VIN21 Sauvignon Blanc, Quintara Chardonnay, Sirena Del Mare Rose, Fable Roots Red Blend, Harmony and Soul	

**All food, non-alcoholic beverages, room rental & audio visual are subject to 25% taxable service charge & 6% state sales tax.
Alcoholic beverages are subject to 25% taxable service charge & 9% state sales tax**

CASH BAR SERVICE

Cash Bar Service is Charged Per Drink to Each Individual Guest

Gold brand bar package

- Martinis | \$16
- Cordials | \$16
- Gold brands | \$14
- Wine | \$14
- Imported beer | \$10
- Regional beer | \$10
- Domestic beer | \$9
- Non-alcoholic soft drinks, water, juice | \$7

Premium brand bar package

- Martinis | \$18
- Cordials | \$18
- Premium brands | \$15
- Wine | \$14
- Imported beer | \$10
- Regional beer | \$10
- Domestic beer | \$9
- Non-alcoholic soft drinks, water, juice | \$7

Pricing is per drink.

Bartender Fee | \$200 per bartender

One Bartender Recommended for Every 100 Guests

Category	Gold	Premium
Vodka	Absolut	Grey Goose
Rum	Bacardi Superior Captain Morgan Original Spiced	Bacardi Superior
Gin	Tanqueray	Bombay Sapphire
Scotch	Dewar's White Label	Johnnie Walker Black Label
Whiskey	Maker's Mark Jack Daniel's	Knob Creek Jack Daniel's
Canadian	Canadian Club	Crown Royal
Tequila	1800 Silver	Patron Silver
Cognac	Courvoisier VS	Hennessy
Beer	Domestic beer: Budweiser, Samuel Adams Boston Lager Domestic light beer: Miller Lite Imported beer: Heineken Regional beer: Flying Dog Pale Ale, Heavy Seas Loose Cannon	
Wine	Campo di Fiori Pinot Grigio, VIN21 Sauvignon Blanc, Quintara Chardonnay, Sirena Del Mare Rose, Fable Roots Red Blend, Harmony and Soul	

*All food, non-alcoholic beverages, room rental & audio visual are subject to 25% taxable service charge & 6% state sales tax.
Alcoholic beverages are subject to 25% taxable service charge & 9% state sales tax*

GENERAL INFORMATION AND EVENT POLICIES

GUARANTEES ON ALL FOOD AND BEVERAGE:

We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

PAYMENT ARRANGEMENTS:

Cash, Check and Credit Card Payments:

All functions must be paid for in advance unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, Master Card or Visa. Credit cards may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required.

Billing:

If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 25 days are subject to a finance charge of one and one half (1.5%) per month of the unpaid balance, which is an annual percentage of 18%.

CANCELLATION POLICY:

If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event date.

CONFIRMATION OF SET UP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. Unless otherwise stated in this Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

TAX AND SERVICE CHARGE:

All food, non-alcoholic beverages, room rental & audio-visual are subject to 25% service charge & 6% state sales tax. Alcoholic beverages are subject to 25% service charge & 9% state sales tax.

TAX EXEMPT STATUS:

The State of Maryland requires a completed tax exemption form from the tax-exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put-on tax-exempt status and must file a return with the State of Maryland in order to receive a refund.

CONFIRMATION OF SET UP REQUIREMENTS:

Ballrooms and meeting rooms: due to the proximity of the ballrooms to the guest room areas of the hotel, most functions will not create a noise problem. Suites: Due to the proximity of the suites (floors 7-10) to guest room areas of the hotel, most types of entertainment may cause noise complaints. Music must be kept at an acceptable level as determined by the Manager on duty. Functions in these areas should conclude by 10 p.m.

FOOD & BEVERAGE OUTSIDE OF HOTEL:

All food and beverage will be provided by The Hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The Hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the Catering Department.

ALCOHOL AND MINORS:

The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Maryland State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of Maryland.

GENERAL INFORMATION AND EVENT POLICIES

CONDITIONS OF AGREEMENT:

The organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the Hotel for any overtime wage payments, other expenses or damages incurred by The Hotel because of the organization or its attendee's failure to comply with Hotel regulations.

In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing this agreement for such entity represents to The Hotel that he/she has full authority to sign such contract and, in the event that he/she is not so authorized, that he/she will be personally liable for the faithful performance of this contract.

GUESTS RESPONSIBILITY:

The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organizations assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to The Hotel.

SIGNS/DISPLAYS/DECORATIONS:

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior Hotel approval. All decorations must meet approval of the Baltimore Fire Department. Flammable substances are not permitted in the building or anywhere on the hotel's premises. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior Hotel approval.

LABOR CHARGES:

Resetting of meeting rooms from previously agreed set-ups per your banquet event order(s) may result in additional cost to the group in the form of meeting room rental.

MATERIALS SENT TO THE HOTEL:

Due to the layout of The Hotel, it is not possible to store display materials and/or show materials. In the event a small number of materials are to be shipped to the hotel in advance of your function, please follow the instructions below:

The Hotel must be notified in advance that materials are being sent. The Hotel must be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery.

Each piece received must be labeled with Name of function, date of function, Catering or Convention Service manager responsible for your function. Groups must make arrangements to ship their materials out of the hotel.

The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.

The hotel will store properly sealed and labeled materials for up to two (2) days following the function.

SECURITY:

Routine security services are provided by the Hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest.

HOLD HARMLESS AGREEMENT:

The organization assumes the entire responsibility and liability for losses, damages and claims arriving out of injury or damage to the organization's displays, equipment and other property brought upon the premises of the Hotel and shall indemnify and hold harmless the Hotel, agents, servants and employees from any and all such losses, damages and claims.

HOTEL FACTS

RESTAURANTS & LOUNGES

Chesapeake

With casual dining for breakfast, lunch and dinner, Chesapeake is a prime restaurant destination for hotel guests and locals alike with a range of great menu items from seafood to typical American Cuisine.

Breakfast Hours: 6am to 10am

Lunch Hours: 11am to 5pm

Dinner Hours: 5pm to 11.30pm

Day/Night Bar with Starbucks® Lounge

Stop off at Day/Night Bar on your way to or from BWI Airport and grab a cup of delicious Starbucks® coffee to fuel up for the morning or evening ahead. We offer free Wi-Fi within the restaurant as well!

Am hours: 6.30m to 10.30am

Afternoon Hours: 11am to 4pm

Evening Hours: 5pm to 11.30pm.

ATTRACTIONS AND LANDMARKS:

Baltimore Inner Harbor

Annapolis

Oriole Park at Camden Yards

M&T Bank Stadium – Home of Ravens

Ft Meade

Pimlico Racetrack

Public Golf Course

US Naval Academy

Maryland Zoo

National Aquarium in Baltimore

AIRPORT INFORMATION

BALTIMORE/WASHINGTON INTERNATIONAL THURGOOD MARSHALL AIRPORT – BWI

Complimentary Hotel Shuttle to get to and from the Airport on your arrival and departure days. The Hotel Shuttle runs in a loop, every 20 minutes, top of the hour, from 4:00 am to 1:00 am (i.e., 9:00am, 9:20am, 9:40am). When you arrive, please call the hotel directly at 410-859-8300 to request your shuttle. You will be instructed where to wait for the shuttle at that time (depending on the location and airline you came in from).

Pick-up zones:

Zone 1: Baggage Claim level, location 7.

Zone 2: Baggage Claim level, Door 15.

Zone 3: Baggage Claim level, Door 18.

When headed back to the airport, please wait in the Lobby until the driver comes in. He/She will make an announcement that they are going to the airport.

Hotel Direction: 1.0 Mile Northwest.

Estimated Taxi Fare: \$10.00 (one way)

RONALD REGAN WASHINGTON NATIONAL – DCA

Hotel Direction: 38.0 Miles Northeast

Estimated Taxi Fare: \$100.00 (one way)

WASHINGTON, DC/DULLES – IAD

Hotel Direction: 60.0 Miles South

Estimated Taxi Fare: \$140.00 (one way)

ARRIVAL/GUEST ROOM INFORMATION

CHECK-IN: 4:00 PM

CHECK-OUT: 12:00PM

ON-SITE PARKING: Complimentary

HOTEL DETAILS

10 Floors, 310 Rooms, 5 Suites

19 Meeting Rooms

15,662 sq. ft. of Total Meeting Space

New Lobby

GREEN INITIATIVES

Marriott is building on an aggressive environmental strategy by adding new elements to green its meetings

Since 2004, Marriott has received the Partner of the Year Award for Excellence in Energy Management, and awarded more ENERGY STAR labels (200) than any other hotel company

In 2005, Marriott proactively joined the prestigious EPA's Climate Leaders as the next step in its six-year partnership with ENERGY STAR

As a Climate Leader, Marriott made a commitment to reduce greenhouse gases by 40,000 tons annually

In 2007, Marriott set a goal to reduce its carbon footprint by one million tons from 2000-2010 and is well on track to achieve that company goal

100% post-consumer fiber writing pads

BicEcolutions® pens made from recycled content and biodegradable (Marriott purchases 47 million pens per year)

Access to recycling containers in or near meeting rooms in many of the hotels

Meeting rooms set with water service in pitchers or coolers rather than plastic bottles

Boxed lunch containers made of recycled content, including biodegradable cutlery kits and napkins

Organic, sustainable and natural food and beverage options in many hotels to include Fair-Trade teas, coffee and chocolate options

Organic flower options

Linen-less banquet tables made of 49%-recycled aluminum and are 99% recyclable at many hotels

Safe-to-donate food given to America's Second Harvest's network of food banks

“HOW WE DO BUSINESS IS JUST AS IMPORTANT AS THE BUSINESS WE DO.”

J.W. Marriott, Jr.

Our entire Team is committed to the success of your event. Our customers tell us that what they love most about the BWI Airport Marriott is our ability to provide prompt and attentive service. Achieving “excellence” and exceeding your expectations is our #1 goal!

We look forward to working with you in 2025 – and beyond.

Thank you again for considering the BWI Airport Marriott

BWI AIRPORT MARRIOTT
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