



WEDDING MENU

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Just a short walk from the campuses of the U.S. Naval Academy and St. John's College, Graduate Annapolis is the ideal location for your next event. With more than 20,000 square feet of flexible event space, we offer a variety of distinct settings to host groups of up to 400 guests. Prominently located in the Annapolis Arts District, the hotel is bursting with charm and playful nods to the Bay. You'll find unique design details around every corner, creating an original setting for your event. For functions large and small, our creative events and culinary teams will work with you to customize a memorable experience that perfectly suits your gathering.

Celebrate your special day with a flawless event at Graduate Annapolis.

PACKAGE INCLUDES THE FOLLOWING

Four Hour Premium Brand Open Bar

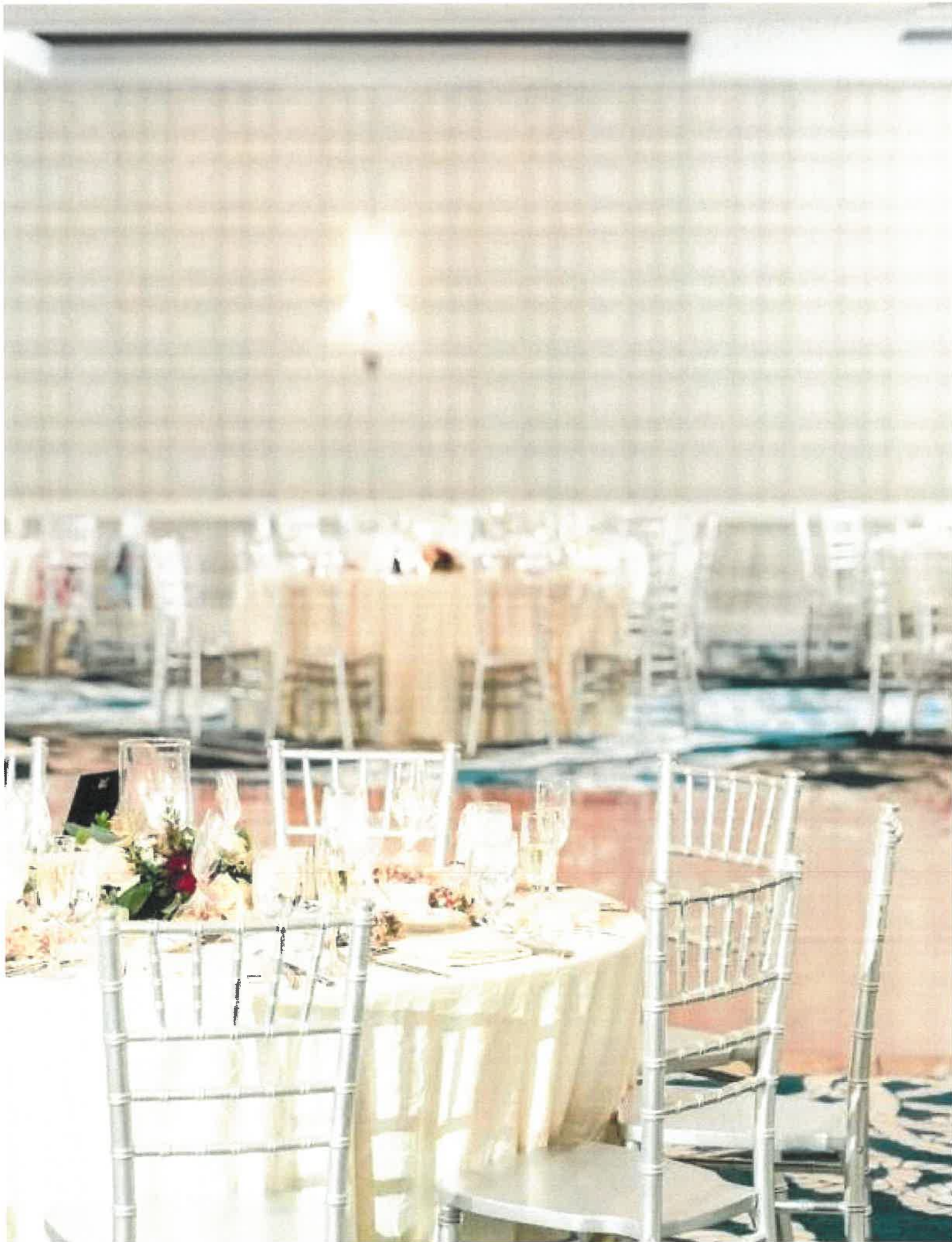
Four Butler Passed Hors D' Oeuvres & Two Displays

Champagne Toast

Choice of Plated, Buffet, or Stations Dinner

Bartender & Cake Cutting Services

Complimentary Upgrade for the Wedding Couple



HORS D'OEUVRES

WEDDING MENU

Hors D' Oeuvres

Select Four

Smoked Salmon
Boursin Pinwheel

Grilled Jerk Shrimp
Sweet Chili glaze

Sesame Crusted Tuna
Wonton Crisp, Jalapeno, Sweet
Soy Glaze

Mini Crab Cake
Chipotle Aioli

Bacon Wrapped Scallops

Wanton Wrapped Shrimp
Ginger Soy Dipping Sauce

Sesame Chicken
Mango Ginger Chutney

Mini Chicken Quesadilla

Duck and Apricot Phyllo Purse

Seared Beef Tenderloin
Garlic Crostini, Pickled Red Onion,
Gorgonzola

Mini Beef Wellington
Horseradish Cream

Grilled Beef Skewer
Chimichurri

Caprese Skewer
Cherry, Tomato, Pesto Cillegine,
Garlic Crouton

Fig and Goat Cheese Flatbread

Brie en Croute
Pear and Almond

Spanakopita
Spinach and Feta Cheese in Phyllo
Dough

Displays

Please Select Two

Vegetable Crudité
Broccoli, Cauliflower, Celery, Carrots,
Cucumbers, Zucchini, Cherry Tomatoes,
Onion Dip, and Cream, Avocado Dressing

Cheese Display
Imported and Domestic
Cheeses, Fruit
Garnish, Assorted Breads, Crackers,
and Seasonal Accompaniments

Spinach and Artichoke Dip
Cream Spinach, Artichokes, Shallots and
Cheese served with Assorted Breads and
Crackers

Baked Brie
Whole Wheel of Brie Wrapped in Puff
Pastry, with Seasonal Fruit, served with
Breads and Crackers

DINNERS

WEDDING MENU

PLATED DINNERS

Included

Fresh Baked Dinner Rolls
with Butter

Fresh Brewed Coffee, Decaffeinated Coffee,
Herbal Tea Blends

First Course

Select One

House Salad
Mixed Greens, Cucumbers, Tomatoes,
Carrots, Hearts of Palm, White Balsamic

Traditional Caesar
Romaine Lettuce, Parmesan Cheese,
House Made Croutons, Caesar Dressing

Baby Kale Salad
Dried Cranberries, Toasted Almond Mandarin
Oranges, Gorgonzola Vinaigrette

Maryland Crab Soup

Tomato Basil Soup

Second Course

Select Two

Oven Roasted Chicken Breast \$109
Cranberry Pistachio Compote

Blackened Salmon \$109
White Wine Grain Mustard Sauce

Bistro Steak \$109
Mushroom Demi Glaze

12 oz Grilled New York Strip \$129
Glazed Cipollini Onion S Gorgonzola Demi

Twin Crabcakes \$159
Lemon Buerre Blanc

Or

Select One

Duet of Bistro Steak and
Marinated Grilled Chicken \$119
Mushroom Demi Glaze, Marinated
Grilled Chicken

Duet of Grilled 5oz Filet
and Crab Cake \$149
Cabernet Demi and Crab Cake with Lemon
Buerre Blanc

Duet of Grilled 5oz Filet and
Poached Lobster tail \$169
Smoked Tomato Demi with a Butter
Poached Lobster Tail

Select One Starch \$ One Vegetable to accompany all selections:

Roasted Shallot Mashed Potatoes

Potato Gratin

Fingerling Potatoes

Wild Rice

Parmesan Risotto

Asparagus S Baby Carrots

Broccolini

Green Beans

Roasted Sunburst S Baby Zucchini

WEDDING MENU

BUFFET OPTIONS

Per Person \$130

Pricing is based on a 90-minute service

Minimum Number of Guests: 50

Included

Fresh Baked Dinner Rolls
with Butter

Fresh Brewed Coffee, Decaffeinated Coffee,
Herbal Tea Blends

Starters

Select Two

Cream of Crab Soup

Traditional Maryland Crab Soup

Tomato Basil Soup

House Salad
Mixed Greens with Cucumbers, Tomatoes,
Carrots, Hearts of Palm, White Balsamic
and Ranch Dressing

Traditional Caesar Salad
Romaine Lettuce, Parmesan Cheese, House
made Croutons, Caesar Dressing

Baby Kale Salad
Dried Cranberries, Toasted Almonds,
Mandarin Oranges, Gorgonzola Vinaigrette

Entrees

Select Three

Top Round Beef Carving Station
Au Jus, Horseradish Cream

Roasted Whole Turkey Carving Station
Traditional Pan Gravy

Oven Roasted Chicken Breast
Cranberry Pistachio Compote

Blackened Salmon
White Wine Grain Mustard Sauce

Maryland Crab Cake
Additional \$5 Per Person

Sides

Select Two

Roasted Shallot Mashed Potatoes

Ziti, Roasted Vegetables, Pesto Cream

Fingerling Potatoes

Seasonal Vegetable Medley

Broccolini

Green Beans

WEDDING MENU

DINNER STATIONS

Per Person \$130

Pricing is based on a 90-minute service

Minimum Number of Guests: 100

Chef attendant fee \$120 each

1 attendant per 75 guests required

Included

Fresh Baked Dinner Rolls

with Butter

Fresh Brewed Coffee, Decaffeinated Coffee,

Herbal Tea Blends

Stations

Assorted Mini Sliders

Select Three

Maryland Crab Cake,
Chipotle Aioli, Brioche

Burger, Smoked Cheddar, Bacon, Beer
Braised Onions, Brioche

BBQ Pulled Pork, Cheddar,
Cole Slaw, Brioche

Steak & Cheese, Shaved Ribeye, Onions,
Provolone and American Cheeses, Ciabatta

Veggie Muffuletta, Zucchini, Portobello,
Roasted Red Pepper-Olive Tapenade,
Balsamic & EVOO, Ciabatta

Fried Chicken Breast, Hot Sauce, Pickle,
Truffle Mayo, Brioche

Salad Bar

Choose One, or add Both Salad Bars

Additional \$2 per person

Caesar Salad Bar

Crisp Romaine Lettuce, Cherry Tomatoes,
Mushrooms, Red Onions, Grated Parmesan
Cheese, House-made Garlic Croutons,
Classic Caesar Dressing

OR

House Salad Bar

Mixed Greens with Cucumbers, Tomatoes,
Carrots, White Balsamic & Ranch Dressing

Pasta Station

Chef Attendance Required

Penne & Cheese Tortellini Pasta (Gluten Free
Option Available Upon Request)

Grilled Chicken, Marinara, Alfredo Sauce,
Diced Tomatoes, Artichokes, Crushed Red
Pepper, Mushrooms, Onions, Sun Dried
Tomatoes, Garlic Bread Sticks, Grated
Parmesan Cheese

Top Round Beef

Au Jus, Horseradish Cream

Carving Station

Chef Attendance Required

WEDDING BAR

WEDDING MENU

Premium Liquor Selections

Included in package price based on 4 hours, each hour after \$10 per person per hour

Vodka | New Amsterdam Vodka

Gin | Seagram's Gin

Rum | Cruzan Rum

Tequila | Souza Gold Tequila

Whiskey | Seagram's 7 Whiskey

Scotch | Cutty Sark Scotch

Bourbon | Jim Beam Bourbon

Cordial | Kahlua

Super Premium Liquor Selections

\$12 total per person upgrade based on 4 hours, each hour after \$12 per person per hour

ABSOLUTE or Tito's

Gin | Bombay or Tanqueray

Rum | Bacardi Superior or Captain Morgan

Bourbon | Maker's Mark or Wild Turkey 101

Scotch | Dewar's White Label

Whiskey | Jack Daniels or Fireball Cinnamon

Tequila | Jose Cuervo or Avion Silver

Cordial | Baileys or Godiva

Ultimate Liquor Selections

\$15 total per person upgrade based on 4 hours, each hour after \$15 per person per hour

Vodka | Grey Goose or Kettel One

Gin | Bombay Sapphire or Hendricks

Rum | Myers or Mount Gay Eclipse

Bourbon | Knob Creek, Bulleit, or Woodford Reserve

Scotch | Johnnie Walker Black

Whiskey | Crown Royal or Jameson

Tequila | Patron Silver

Cordial | Frangelico or Sambuca

All Bars Include:

Soda

Champagne Toast

House Wine Selection

House Beer Selection

Upgrade Wine \$5 Per Person, Includes:

Chardonnay | Unoaked Natura

Sauvignon Blanc | Sterling Vineyards

Rose | Jean Luc Colombo

Cabernet Sauvignon | Joel Gott

Pinot Noir | Mark West

Prosecco | Lunetta

Speak with your fabulous Wedding Specialist for Specialty Bar Options!

ENHANCEMENTS

WEDDING MENU

WEDDING DAY ENHANCEMENTS

Enhance your cocktail hour by adding one of our signature displays to your package

Upgrades

Traditional Antipasto

Upgrade: \$4 - Add on: \$16

Imported & Domestic Cured Meats,
Cheeses, Grilled Vegetables, Olives,
Jardiniere, Assorted Breads, Crackers,
Seasonal Accompaniments

Maryland Crab Dip

Upgrade \$6 - Add on: \$12

Served with Pretzel Bread, Crackers,
Sliced Baguette

Chesapeake Raw Bar \$ Market Price

Pricing based on 6 pieces per person

Local Oysters on the Half Shell

Crab Claws

Shrimp Cocktail

Steamed Mussels

Cocktail Sauce, Lemon Wedges, Mignonette

Add On:

Mac 8 Cheese Bar \$12 Per Person

Taco Bar \$15 Per Person

Fajita Bar \$16 Per Person

Ice Cream Sundae Bar \$14 Per Person

Vanilla & Chocolate Ice Cream, Toppings

Galore, Cones

After Party

Don't Want The Night to End? Keep the
Celebration Going with Late Night Snacks

Served in our Restaurant and Bar Area!

Speak to your fabulous Wedding Specialist

\$5 per person, per item, 20 person minimum

Mini Corn Dogs

Mini Grilled Cheese & Tomato Soup

Mini Cuban Sandwiches

Cheeseburger Sliders

Shoe String Fries

Chips & Salsa

Warm Kettle Chips with Old Bay Ranch

Old Bay Popcorn

Donut Holes & Dipping Sauce

Mini Churros & Dipping Sauce

Assorted Cookies

Brownies

Mini PB&J

