



2022 Wedding Menu



Congratulations Happy Couple!

Wedding Reception Packages

The most cherished moments of your new life together begin with the perfect reception at the Doubletree by Hilton Hotel Annapolis.

Use the expertise of our staff to assist you with every detail of your reception and let us make your dreams come true.

YOUR WEDDING PACKAGE WILL INCLUDE:

- ~ Four hour name brand open bar (excluding wedding brunch)
- ~ Complimentary parking
- ~ Complimentary cake cutting service
- ~ Bartender, carver, butler and attendants
- ~ Private welcome reception for the wedding party
- ~ Champagne toast for all of your wedding guests (excluding wedding brunch)
- ~ Chilled bottle of champagne on your wedding night
- ~ Dinner for two in our Ports of Call restaurant on your first anniversary
- ~ Deluxe overnight accommodations for the Bride and Groom to include a full breakfast

TO ACCENT THE ELEGANCE OF YOUR SPECIAL DAY WE OFFER THE FOLLOWING COMPLIMENTARY:

- ~ Floor length white tablecloths, and white napkins
- ~ Elegantly decorated hors d'oeuvre and buffet tables
- ~ Elegant centerpiece to decorate your guest tables

TO ENHANCE YOUR RECEPTION, THE FOLLOWING OPTIONS MAY BE ADDED AT AN ADDITIONAL COST:

- ~ Wine service with dinner
- ~ Premium brand liquors
- ~ Extended hours for reception
- ~ Ballroom for ceremony

Special packages available for Friday and Sunday Receptions.

Served Dinner Reception

FOUR HOUR NAME BRAND OPEN BAR

COCKTAIL HOUR FEATURING

A variety of Cheeses, Fruits and Vegetables Displayed Open Market Style

CHOICE OF TWO BUTLERED HORS D'OEUVRES

Four Pieces Per Person

Miniature Crab Cakes | Asparagus and Prosciutto | Beef Wellington | Spring Rolls
Wild Mushroom Tart | Crab Stuffed Mushrooms | Antipasta Skewers | Raspberry Brie Phyllo
Scallops Wrapped in Bacon | Asparagus and Asiago Cheese Wraps | Beef Satay | Tandoori Chicken

SALAD

Choose one of the following:

Caesar Salad | Mixed Baby Greens with Mandarin Oranges & Walnuts | Garden Salad

ENTRÉES

	Plus Tax and Gratuity	Inclusive of Tax and Gratuity
Chicken Marsala	\$90.00	\$119.41
Grilled Salmon with Citrus Butter	\$91.00	\$120.73
Chicken Chesapeake	\$91.00	\$120.73
Chicken Oscar	\$91.00	\$120.73
Mahi Mahi with Lemon Butter	\$93.00	\$123.36
Prime Rib of Beef	\$94.00	\$124.67
Petite Filet with Salmon	\$95.00	\$125.99
Filet Mignon	\$97.00	\$128.61
Crab Cakes	\$97.00	\$128.61
Petite Filet with Crab Cake or Stuffed Shrimp	\$102.00	\$135.19
Lobster Tail with Petite Filet	\$112.00	\$148.33

Our Chef will select the appropriate accompaniments to compliment your selection.

All entrees served with rolls, butter, coffee, tea, decaffeinated coffee and iced tea.

Should you wish to select more than one entrée, a \$2.00 surcharge will be added to each dinner.

DESSERT

Chocolate Covered Strawberry Served on each Plate to Compliment Your Wedding Cake

Hors d'oeuvres Reception

FOUR HOUR NAME BRAND OPEN BAR

OUR SIGNATURE DISPLAY

A variety of Cheeses, Fruits and Vegetables Displayed Open Market Style

RECEPTION TO INCLUDE:

INTERNATIONAL STATION

Choose one of the following:

ITALIAN

Tortellini and Fettuccine
Served with Alfredo and
Marinara Sauces, Caesar Salad
and Garlic Bread

ORIENTAL

Choice of Chicken, Beef or
Shrimp* with Oriental Noodles
Served with Vegetables, Fried Rice and
Appropriate Accompaniments
*\$2.00 Surcharge Per Person

MEDITERRANEAN

A Variety of Seasoned Grilled Vegetables,
Aged Salami, Provolone Cheese,
Pepperoni, Green and Black Olives,
Marinated Artichoke Hearts and Mushrooms,
Hummus and Pita Chips

CARVING STATION

Your Choice of One:

Roast Turkey Breast
Top Round of Beef
Honey Baked Ham

Prime Rib or Beef Tenderloin*

All Served with Appropriate Condiments and Petite Rolls

*\$4.00 Surcharge Per Person

HORS D'OEUVRES

Choice of Four Items:

Miniature Crab Cakes
Spring Rolls
Raspberry Brie Phyllo
Antipasta Skewers

Asparagus and Prosciutto
Wild Mushroom Tart
Scallops Wrapped in Bacon
Asparagus and Asiago Cheese Wraps

Beef Wellington
Crab Stuffed Mushrooms
Tandoori Chicken
Beef Satay

VIENNESE TABLE AND FRUIT FANTASY

A variety of Miniature Pastries Accompanied by Fresh Fruit, Chocolate Fondue and Whipped Cream

\$90.00 PER PERSON

Plus Tax and Gratuity

\$119.41 PER PERSON

Inclusive of Tax and Gratuity

Dinner Buffet Reception

FOUR HOUR NAME BRAND OPEN BAR

OUR SIGNATURE DISPLAY

A variety of Cheeses, Fruits and Vegetables Displayed Open Market Style

CHOICE OF TWO BUTLERED HORS D'OEUVRES

Four Pieces Per Person

Miniature Crab Cakes
Wild Mushroom Tart
Scallops Wrapped in Bacon

Asparagus and Prosciutto
Crab Stuffed Mushrooms
Antipasta Skewers

Beef Wellington
Asparagus and Asiago Cheese Wraps
Beef Satay

Spring Rolls
Raspberry Brie Phyllo
Tandoori Chicken

SALADS

Choose one of the following:

Caesar Salad | Mixed Baby Greens with Mandarin Oranges & Walnuts | Garden Salad

CHOICE OF ONE CARVING STATION

Roast Turkey Breast | Top Round of Beef au Jus | Honey Baked Ham | Prime Rib or Beef Tenderloin*

**\$4.00 Surcharge Per Person*

CHOICE OF TWO ENTRÉES

Chicken Oscar
Stuffed Chicken Tuscany
Mahi Mahi with Lemon Butter
Grilled Salmon with Crabmeat
Tenderloin Medallions with Peppercorn Sauce*

Mahi Mahi with Lemon Butter
Seafood Newberg
Miniature Crab Cakes*
Shrimp and Scallop Pasta Alfredo
Roasted Pork Loin Stuffed with Apples, Almonds and Raisins

**\$2.00 Surcharge Per Person*

CHOICE OF THREE ACCOMPANIMENTS

Rice Pilaf | Garlic Mashed Potatoes | Broccoli Milanese | Baby Belgian Carrots | Oven Roasted Potatoes
Medley of Seasonal Vegetables | Snow Peas with Julienne Carrots | Mashed Potato Bar with Assorted Toppings

SERVED WITH YOUR WEDDING CAKE

Chocolate Covered Strawberry Served on Each Plate to Compliment Your Wedding Cake

All Entrées Served with Assorted Rolls and Butter, Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$97.00 PER PERSON

Plus Tax and Gratuity

\$128.61 PER PERSON

Inclusive of Tax and Gratuity

Wedding Brunch Reception

OUR SIGNATURE DISPLAY

A Variety of Cheeses, Fruits and Vegetables Displayed Open Market Style

SALADS

Marinated Vegetable Salad

Garden Salad

Fruit Salad

BUFFET ITEMS

Omelette Station or Eggs Benedict

Pancakes Oscar or Waffles with Assorted Toppings

Potatoes O'Brien

Crisp Bacon and Sausage Links

Assorted Muffins, Danish and Croissants

Seafood Newburg

Chicken Piccata

Rice Pilaf

Vegetable Medley

DESSERT

Chocolate Covered Strawberry Served on Each Plate to Compliment Your Wedding Cake

BEVERAGES

Coffee, Tea, Decaffeinated Coffee, Iced Tea and Assorted Juices

Sparkling Cider included for Toast

\$50.00 PER PERSON

Plus Tax and Gratuity

\$65.72 PER PERSON

Inclusive of Tax and Gratuity

Package does not include Four Hour Open Bar.

*A Four Hour Open Bar can be added to this menu at the cost of **\$38.00++ per person***

*Mimosas and Bloody Marys can be added at the cost of **\$60.00++ per gallon***

Enhancements

RECEPTION ENHANCEMENTS

White Chair Covers with White Sashes **\$7.00 per Chair**

Wine Service with Dinner Starting at **\$30.00 per Bottle**

Banquet Room for Ceremony **\$600.00 per Section**

Extended Hours for Reception **\$500.00 per Hour**

Extended Hours of Open Bar **Based on Bar Package**

Vendor Meals (Club Sandwich with Chips) **\$20.00**

Children's Meals (Chicken Tenders with Fries) **\$20.00**

DESSERT

Chocolate Fondue with Dipping Goodies **\$10.00 per person**

STATIONS

CARVING

All served with appropriate condiments and rolls

Top Round of Beef (serves 50) **\$350.00**

Sirloin Strip of Beef (serves 30) **\$350.00**

Honey Baked Ham (serves 30) **\$300.00**

Roast Turkey Breast (serves 25) **\$325.00**

Sirloin Strip of Beef (serves 35) **\$350.00**

Prime Rib (serves 35) **\$450.00**

ADDITIONAL HORS D'OEUVRES

See your Wedding Specialist for additional Hors D'oeuvre selections and pricing



Vendor Referral List

FLOWERS

Floret + Vine **410-570-4474**
Black Eyed Susan **410-451-7101**
Little House of Flowers **410-923-3170**

CAKES

Blue Crab Cupcakes **443-221-7246**
Fiona's Cakes **410-647-9732**
Sugarbakers **410-788-4170**

DJ

C & J Entertainment **410-551-5025**
Al Wysong **410-643-3829**
Tommy Gatz Entertainment **410-349-2234**

BANDS

Incognito **443-822-4544**

PHOTOGRAPHY

Formica Photos **410-647-1325**
Hamilton Photography **410-267-6090**
Roger Miller, Photographer **410-566-1222**

BEAUTY SERVICES

Behind the Veil Bridal Hair & Makeup **443-650-VEIL**
Makeup by Judee Jo **443-949-0709**

MISCELLANEOUS SERVICES

Hot Ice **410-269-5315**
Rentals to Remember **410-295-3446**
Towne Transport **410-266-3392**
MD Mojo Photo & Video Booths **443-203-2303**
Capital Customs Clothiers **410-268-3090**

Accent Color / Specialty Drinks

Orange

Vodka and Orange juice

Red - Cosmo

Triple Sec, Vodka and Cranberry Juice

Green - Apple Flavored Martini

Apple flavored martini, Vodka, Pucker and Sweet & Sour Mix

Pink - Sex on the Beach

Vodka, Rum, Triple Sec, Orange and Cranberry Juice

Electric Blue - Blue Mule

Ginger Beer, Vodka, Mint, Lime Juice and Blue Curacao

Purple

Lemonade, Vodka, Blue Curacao and Grenadine

Blueberry Cosmo

Blueberry Vodka, triple sec, and Cranberry juice

Yellow - Lemon Drop Martini

Vodka, Lemon Juice with a Touch of Sweet

Teal

Blue Curacao, Rum, Pineapple Juice and Soda

Punch Stations / Sangria

Spike your punch with champagne,
or enjoy red or white sangrias with fresh fruit

