

Weddings at the Lord Baltimore Hotel

Classic. Charming. Beautiful.

Lord Baltimore Hotel

20 W Baltimore Street

Baltimore, MD





WEDDING PACKAGE INCLUSIONS AND AMENITIES INCLUDED WITH ALL PACKAGES

Cocktail hour

Hand passed or stationed hors d'oeuvres

Reception display

Plated dinner service

Champagne toast for all guests

Five hours open bar

Signature Drink

Overnight Room for the Wedding Couple for two nights

Dance floor, dining table, chairs

House white floor length table linens and matching napkins

Votive candles

Private menu tasting for the Wedding Couple

Ready room for bridal party

Special overnight room rates for guests

Professional wedding specialist to assist with planning

LORD BALTIMORE PACKAGE

\$155.00 per person

Package Includes

- ❖ Cocktail Hour, one hour of Premium open bar
- ❖ Six hors d'oeuvres (hand passed or stationed)
- ❖ One reception display
- ❖ Two course dinner (salad, entrée)
- ❖ Four additional hours of Premium open bar
- ❖ Champagne toast for all guests (non-alcoholic options available)
- ❖ Signature Cocktail (made with brands on selected bar package)

Pricing is subject to 24% taxable service charge, 6% state sales tax, 9% alcohol tax.

Menu items and pricing are subject to change

DISPLAY SELECTIONS

(select one)

Crudité Display

assorted garden vegetables, hummus and ranch dip

Sliced Fruit Display

assorted of sliced fruit, yogurt dipping sauce

Artisanal Cheese Display

artisanal cheeses, seasonal jams, dried fruit, crostini, water crackers

Charcuterie Board

cured dried meats, seasonal preserves, dried fruits and nuts, stone ground mustard

Bruschetta Bar

sundried, roasted & heirloom tomatoes, olive oil & pecorino, crostini & baguette

UPGRADE, market price

Seafood Display, ask me about Market Price

shrimp, crab claws, oysters, clams

additional displays \$12.00 per person

Pricing is subject to 24% taxable service charge, 6% state sales tax, 9% alcohol tax.

Menu items and pricing are subject to change

HORS D'OEUVRES

(select six)

Cold Hors d'oeuvres

Smoked Salmon and Cucumber on Pumpernickel Crostini
dill spread

Tomato Caprese Skewers
balsamic glaze

Deviled Eggs
topped with candied bacon, bacon jalapeno, or dill pickle

Shrimp cocktail shooter
cocktail sauce

Tomato Bruschetta
toasted baguette, balsamic reduction

Bruleed Goat Cheese and Bacon Jam
on brioche

Baba Ghanoush
diced cucumber and tomato

Shrimp Salad
phyllo cup

Select up to six, one piece per selection, per person

Hot Hors d'oeuvres

Mini Beef Wellington

Scallop Wrapped in Bacon
spicy marmalade

Arancini
wild mushroom

Coconut Shrimp
mango chutney

Spring Roll
vegetable or buffalo chicken

Beef Barbacoa
lime, cilantro, toast point

Pork Pot Stickers
soy-ginger dipping sauce

Spanakopita
savory spinach, feta

UPGRADE | \$6.00 per guests – choice of 2
Sesame Tuna Tartar, *wasabi aioli in wonton cup*
Sesame Crusted Seabass Skewers
Rockfish sliders, *spicy mayo and Asian Slaw*
Maryland Style Mini Crab Cakes
spicy Remoulade

Pricing is subject to 24% taxable service charge, 6% state sales tax, 9% alcohol tax.
Menu items and pricing are subject to change

SALAD SELECTIONS

(select one)

Traditional Caesar Salad

romaine lettuce, shaved parmesan, homemade herb croutons, classic Caesar dressing

Iceberg Wedge Salad

bacon crumbles, sliced grape tomatoes, selection of ranch or blue cheese

Mixed Green Salad

brie, berries, chopped hazelnuts, champagne vinaigrette

Chef's Seasonal Salad

Chesapeake greenhouse greens and best of the season accompaniments with lemon basil vinaigrette

Pricing is subject to 24% taxable service charge, 6% state sales tax, 9% alcohol tax.

Menu items and pricing are subject to change

ENTRÉE SELECTIONS

Braised Short Ribs
parmesan polenta

Grilled Salmon
whipped garlic mashed potatoes

Risotto
seasonal vegetable

Rockfish
mashed herb sweet potatoes

Frenched Chicken Breast
white wine sauce, rice pilaf

Entrees served with chef selection
of seasonal vegetables

Maximum of 2 selections plus a vegetarian option

Pricing is subject to 24% taxable service charge, 6% state sales tax, 9% alcohol tax.
Menu items and pricing are subject to change

UPGRADE, Market Price

Filet and Crab Cake
French Chicken Breast and Crab Cake
Crab Cakes

CHILDREN & VENDOR MEALS

\$25.00, per meal
Ask for more details

BAR SELECTIONS

Premium Bar (included in package)

Liquors: Titos Vodka, Bombay Gin, Dewar's Scotch, Jack Daniels, Bulleit Bourbon Whiskey, Bacardi Superior, Altos Tequila, E&J Gallo Brandy

Cordials: Kahlua, Bailey's Irish Cream, Amaretto

Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio

Domestic Beer: Budweiser, Yuengling, Bud Light

Imported Beer Selection: Stella or Corona

Soda: Assortment of Coca Cola Products

Upgrade to Deluxe Bar \$10.00 per person

Grey Goose, Bombay Sapphire Gin, Jack Daniels, Bulleit Rye Whiskey, Bacardi Superior, Captain Morgan Spiced Rum, Patron Silver Tequila, Johnnie Walker black Label Scotch, E&J Gallo Brandy

Cordials: Kahlua, Bailey's Irish Cream, Amaretto

Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Sauvignon Blanc

Domestic Beer: Budweiser, Yuengling, Bud Light

Imported Beer Selection: Stella or Corona

Soda: Assortment of Coca Cola Products

One (1) bartender per 100 guests complimentary with full open bar.

Pricing is subject to 24% taxable service charge, 6% state sales tax, 9% alcohol tax.

Menu items and pricing are subject to change