



HYATT
PLACE®

Kent Narrows
Hotel & Marina



Banquet Packages

Contact Us

Hyatt Place Kent Narrows & Marina
3028 Kent Narrows Way South
Grasonville, MD 21638

www.KentNarrowsEventCenter.com



Ballroom Wedding Package Inclusions

Choice Of Four Hand Passed Hors D'oeuvres

Cream Floor Length Linens & Napkins

Discounted Room Block Options

Complimentary Cake Cutting Fee

Wood Panel Dance Floor

Honeymoon Night Accommodations In One Of Our Luxurious Rooms

Complimentary Menu Tasting For Upwards Of Six People

Complimentary Coffee Station

Fruit & Citrus Infused Water Station

Complimentary Audio Visual Package For Receptions Only

Signature Cocktail

Complimentary Banquet Bartender And Banquet Butler Fees

Personalized Butler For The Bride And Her Bridesmaids For The Day Of The Wedding

All prices are per person and subject to a 21% Event Administrative Fee



WEDDING CEREMONY PACKAGE

CEREMONY CHAIRS

Set up and breakdown of white, padded ceremony chairs

150 chairs maximum

***Additional chairs are an added cost. Ask your Wedding Specialist for pricing*

WEDDING SPECIALIST

On site for up to 1½ hours to assist with coordination of ceremony details

Alternate indoor space in case of inclement weather

Package Price: \$2,000.00

All prices are per person and subject to a 21% Event Administrative Fee



Hors d'Oeuvres

Choice of four hand passed hors d'Oeuvres

Hors d'Oeuvres Displays Priced per Person

Garden Vegetable Crudité \$4

Buttermilk Ranch & Port Wine Bleu Cheese Dips

Fresh Fruit Display \$4

Sliced Seasonal Local Fruit, Berries, and Grapes

Domestic & Imported Cheese Display \$4

Grapes, Berries, Toasted Nuts, Grilled Fresh Breads, & Gourmet Crackers

Mediterranean Trio \$4

Roasted Red Pepper Hummus, Greek Olive Tapenade, Roasted Garlic Cloves, Italian Bruschetta, Fresh Grilled Breads

Antipasti Display \$8

Genoa Salami, Imported Ham, Capicola, Soppressa, Artisan Cheeses, Marinated Mozzarella, Grilled Vegetables, Country Olives, Roasted Garlic, and Pickled Peppers

Tapas Mosaic \$11

Multi-Tiered Table Top Display of Individually Plated Tapas

Marinated Artichokes, Caramelized Mushrooms, Charred Bell Peppers, and Roasted Carrots

Boursin Cheese, Smoked Gouda, and Marinated Mozzarella

Imported Salami, Black Forest Ham, and Prosciutto

Country Olives and Roasted Cherry Tomatoes

Chesapeake Raw Bar \$19

All prices are per person and subject to a 21% Event Administrative Fee



Local Chesapeake Bay Oysters Shucked to Order, Garlic Mussels, Old Bay Shrimp Cocktail, Maryland Blue Crab Claws, Champagne Mignonette, Natty Boh Cocktail Sauce, Old Bay Remoulade, Moutarde

BOURBON & BBQ \$28

Our House BBQ Carved to Order Paired with Fine Bourbons & Whiskeys

Baltimore Pit Beef, Slow Roasted Pork, Maryland Fried Chicken, Brioche Slider Rolls, and Accoutrements

Hand Passed Hors d' Oeuvres

Poultry

Added Priced Per Person

Buffalo Chicken Empanada

Chicken & Lemon Grass Pot Stickers with Sweet Chili

Jerk Chicken Satay with Malibu Mango Marmalade and Charred Pepper

Buffalo Chicken Fritter with Bleu Cheese Dip

Chicken Cordon Bleu Bites with Dijon Dip

Chicken Quesadilla with Pico de Gallo & Lime-Cilantro Sour Cream

Duck Tostada with Avocado Relish & Lime
\$3

Meats

Added Priced Per Person

Mini Beef Wellington

Mini BLT Canapes with Pesto Aioli

All prices are per person and subject to a 21% Event Administrative Fee



BBQ Short Rib Tart with Smoked Bleu Cheese

Philly Cheesesteak Spring Rolls with Sriracha Aioli

Chorizo Stuffed Mushrooms

Coney Island Franks in a Blanket with Spicy Mustard

House Pork Belly Lollipops with Brandied Cherry BBQ

Seared Lamb Chops with Cabernet Demi-Glace

\$3

Smoked Beef Tenderloin Crostini with Onion Jam & Horseradish Cream

\$3

Seafood

Added Priced Per Person

Seared Tuna Wontons with Wasabi Cream & Chili Glaze

Old Bay Shrimp Cocktail with Cocktail Sauce

Fried Oyster Fritter with Sauce Gribiche & Caviar

Bacon Wrapped Scallops with Cherry-Maple Glaze

Coconut Shrimp with Pineapple-Jalapeno Jam

Potato Pancake with Citrus Crab Salad & Local Corn

\$2

Mini Lobster Salad on Avocado Toast

\$2

Maryland Lump Crab & Chive Deviled Eggs

\$3

All prices are per person and subject to a 21% Event Administrative Fee



Famous Crabcakes with Old Bay Remoulade
\$3

Vegetarian

Tomato Bisque & Grilled Cheese Shooters

Tomato & Mozzarella Skewers with Pesto & Aged Balsamic

Mozzarella Arancini with Beet-Jalapeno Jam

Mini Quesadilla with Roasted Corn & Edamame

Vegetable Spring Rolls with Sweet Chili

Raspberry & Brie in Phyllo

Shiitake, Spinach, & Goat Cheese Tarts

Fresh Homemade Dips & Spreads

Displays priced per person

Served with Fresh Vegetables, Toasted Breads, & Gourmet Crackers

Italian Bruschetta \$3

Fresh Local Tomatoes, Sweet Red Onion, Fresh Herbs & Garlic, Parmesan Crostini
(Served Cold)

Garlic Spinach & Artichoke Dip \$5

Fresh Baby Spinach, Roasted Artichoke Hearts, Gourmet Cheeses, Sambuca

All prices are per person and subject to a 21% Event Administrative Fee



Buffalo Chicken Dip \$6

Grilled Chicken Breast, House Buffalo Sauce, Gourmet Cheeses, Bleu Cheese Crust

Chesapeake Crab Dip \$8

Lump Blue Crab, Dry Sherry, Gourmet Cheeses, Old Bay, Cheddar Crust

Wedding Plated Entrées Menu

Choice of one salad and two entrée selections. Includes artisan dinner rolls and whipped honey butter.

Salads

Iceberg Wedge

Baby Iceberg, Smoked Bacon, Heirloom Tomatoes, Sweet Red Onion, Bleu Cheese Crumbles
Bleu Cheese Dressing

Classic Caesar

Romaine Hearts, Ciabatta Crostini, Roasted Garlic, Shaved Parmesan
Lite Caesar Dressing

Strawberry Spinach

Baby Spinach, Ripe Strawberries, Toasted Almonds, Goat Cheese
Strawberry-Lemon Vinaigrette

Composed Caprese

Fresh Mozzarella, Heirloom Tomatoes, Local Greens, Fresh Basil, Aged Balsamic

All prices are per person and subject to a 21% Event Administrative Fee



Pesto Vinaigrette

Eastern Shore Garden

Fresh Baby Greens, Heirloom Tomatoes, English Cucumber, Sweet Red Onion, Shaved Carrots, Buttered Croutons

Buttermilk Ranch

Entrees

Atlantic Salmon \$115

Sweet Chili Glaze

Wild Rice, Sesame Broccoli, Toasted Sesame

Pan Seared Chicken Breast \$115

Herbed Pan Jus

Frenched Chicken Breast, Garlic Whipped Potatoes, Buttered French Beans, Roasted Baby Squash

Grilled Vegetable Napoleon \$115

Bell Pepper Coulis, Balsamic Glaze

Wild Mushroom & English Pea Risotto \$115

Carnaroli Risotto / Shitake, Porcini, & Oyster Mushrooms / English Peas

Mediterranean Chicken Roulade \$115

All prices are per person and subject to a 21% Event Administrative Fee



Chicken Velouté

Prosciutto, Baby Spinach, Roasted Red Peppers, Grilled Artichoke, Bulgarian Feta, Israeli Couscous, Rainbow Cauliflower, Chimichurri Butter

Local Pan Seared Rockfish \$120

Citrus Beurre Blanc

Parmesan-Garlic Fingerling, Roasted Ratatouille, Grilled Carrots

Slow Cooked Short Ribs \$120

Pan Reduction

Parsnip Puree, Fall Vegetable Hash, Roasted Brussel Sprouts, Fried Shallots

Seared Filet Mignon \$150

Brandied Peppercorn Sauce

Parmesan-Truffle Potato Gratin, Charred Asparagus, Wild Mushrooms, Baby Bell Pepper

Famous Crabcakes \$150

Roasted Red Pepper Coulis

Sea Salt & Rosemary Red Potatoes, Glazed Malibu Carrots, Frenched Green Beans

Crab Stuffed Local Rockfish \$150

Grain Mustard Cream

Corn & Smoked Gouda Yukon Whipped Potatoes, Rainbow Cauliflower, Tarragon Carrots

All prices are per person and subject to a 21% Event Administrative Fee



Seared Filet Mignon & Famous Crabcake \$175

Cabernet Demiglace & Citrus Cream

Sea Salt & Rosemary Red Potatoes, Grilled Broccolini, Divina Tomato

Wedding Stationed Entrées Menu

\$125 per person

Choice of one salad and Three Stations. Includes artisan dinner rolls and whipped honey butter.

All Stations require one Chef Attendant per 125 guests

Salads

Iceberg Wedge

Baby Iceberg, Smoked Bacon, Heirloom Tomatoes, Sweet Red Onion, Bleu Cheese Crumbles
Bleu Cheese Dressing

Classic Caesar

Romaine Hearts, Ciabatta Crostini, Roasted Garlic, Shaved Parmesan
Lite Caesar Dressing

Strawberry Spinach

Baby Spinach, Ripe Strawberries, Toasted Almonds, Goat Cheese
Strawberry-Lemon Vinaigrette

Composed Caprese

Fresh Mozzarella, Heirloom Tomatoes, Local Greens, Fresh Basil, Aged Balsamic

All prices are per person and subject to a 21% Event Administrative Fee



Pesto Vinaigrette

Eastern Shore Garden

Fresh Baby Greens, Heirloom Tomatoes, English Cucumber, Sweet Red Onion, Shaved Carrots, Buttered Croutons

Buttermilk Ranch

Carving Stations

Served with Fresh Brioche Slider Rolls

Cedar Plank Roasted Salmon with Honey-Citrus Glaze

Cherry-Bourbon Glazed Spiral Ham

Deep Fried Turkey Breast with Cranberry Aioli

Churrascaria-Style Teres Major with Fresh Herb Chimichurri

Baltimore Style Pit Beef with Pan Drippings

Boneless Leg of Lamb with Mushroom Ragout, Tzatziki, Grilled Pita **\$6 per person**

Prime Rib with Herb Au Jus and Red Horseradish **\$8 per person**

Beef Tenderloin with Cabernet Demi-Glace **\$15 per person**

Build Your Own Mashed Potato & Mac n' Cheese Bar

Rosemary Grilled Chicken, Spanish Chorizo, Scallions, Smoked Bacon, Chives, Sour Cream, Cheddar Cheese, Bleu Cheese Crumbles

All prices are per person and subject to a 21% Event Administrative Fee



Shrimp & Grits

Blackened Jumbo Shrimp

Cheddar-Chorizo Grits, Roasted Bell Pepper Coulis, Chimichurri

Risotto Bar

Chef prepared Wild Mushroom Ragout, Shrimp Scampi, or Beef Wellington with Mushroom Duxelle, Crispy Prosciutto, and Gruyere

Served over Parmesan & Herb Carnaroli Risotto

Pasta Station

Pastas: Fettucine, Tortellini, and Cavatappi

Sauces: Black Pepper Alfredo, Homemade Marinara, or Scampi Butter

Sides: Grilled Chicken, Garlic Shrimp, Seared Scallops, Mushrooms, Roasted Red Peppers, Spinach, Heirloom Tomatoes, Roasted Garlic, Parmesan Cheese, Chili Flake, Homemade Garlic Bread

Famous Seared Crab Cakes \$15 per person

Fresh Jumbo Crab Cakes Seared to Order

Quinoa-Wheat Berry Hash, Herb-Citrus Salad, Roasted Lemon Vinaigrette



Wedding Buffet Entrées Menu

*50-person minimum

\$125 per person

All buffets include choice of a salad with artisan dinner rolls and whipped honey butter, three entrée selections with two side selections

Salads

Iceberg Wedge

Smoked Bacon, Heirloom Tomatoes, Sweet Onion & Bleu Cheese Crumbles

Bleu Cheese Dressing

Romaine Hearts

Ciabatta Crostini, Roasted Garlic & Shaved Parmesan

Creamy Caesar Dressing

Baby Spinach

Ripe Strawberries, Toasted Almonds and Goat Cheese

Strawberry-Lemon Vinaigrette

Composed Caprese

Fresh Mozzarella, Heirloom Tomato, Fresh Basil, Aged Balsamic

Pesto Vinaigrette

Eastern Shore Garden

Fresh Baby Greens, Heirloom Tomatoes, English Cucumber, Sweet Red Onion, Shaved Carrots, Buttered Croutons

Buttermilk Ranch

All prices are per person and subject to a 21% Event Administrative Fee



Entrees

Stout Braised Short Rib with Creamy Polenta and Truffle Brussel Sprouts

Chicken Marsala or Chicken Piccata

Grilled Rockfish with Braised Carrots and Herb Beurre Blanc

Jumbo Lump Crabcakes with Roasted Red Pepper Cream

Sweet Chili Glazed Salmon with Sesame Broccoli

Garlic Rubbed Beef Tres Major with Demi-Glace

South Philly Roasted Pork with Garlic Spinach, Sharp Provolone, Roasted Peppers and Onions

Shrimp & Scallop Scampi with Roasted Tomato and Baby Spinach

Vegetables

French Green Beans

Roasted Ratatouille

Garlic Broccolini

Sesame Roasted Broccoli

Glazed Carrots

Charred Asparagus

Vegetable Medley

Country Brussel Sprouts

Starch

Loaded Mashed Potatoes

Wild Mushroom and Tomato Risotto

Sea Salt & Herb Roasted Creamer Potatoes

Potatoes Au Gratin

Wild Rice

All prices are per person and subject to a 21% Event Administrative Fee



Roasted Garlic Mashed Potatoes

Cheddar & Scallion Grits

Parmesan-Garlic Fingerling

All prices are per person and subject to a 21% Event Administrative Fee



Special Night Enhancements

Enhancements are Priced per Person per Hour

Sushi Bar Station Market Price \$

Fresh rolled sushi made to order by local sushi chefs, using the freshest ingredients. This station can be added on to the cocktail hour or as a dinner station.

Includes: Assortment of Fresh Sushi, Vegetable Fried Rice, Wasabi, Pickled Ginger, Japanese Shoyu

Chocolate Fountain \$10

Dark Chocolate with Strawberries, Fresh Fruit, Pretzels, Bananas, Marshmallows, Peanut Butter Wafers, Homemade Salted Peanut Brittle, Oreos, Cream Puffs and Rice Crispy Treats

Late Night Munchies

Bar Sliders \$8

Assortment of:

Burger Sliders with American Cheese, House Pickles, Thousand Island

Pulled Pork Sliders with Crispy Onions, BBQ Sauce

Maryland Fried Chicken Sliders with Honey Mustard, House Pickles, Nashville Hot Sauce, American Cheese

All prices are per person and include an additional 21% Event Administrative Fee



Thrasher-Style Fries with Ketchup and Malt Vinegar

Baltimore Pit Beef Sliders \$5

Shaved Top Round, Brioche Slider Buns, Thrasher-Style Fries with Ketchup and Malt Vinegar

Toppings: Caramelized Onions, Sweet Bell Peppers, Sautéed Mushrooms, Hot Pepper Relish, Mayo, Ketchup

Bavarian Pretzel Sticks \$4

Trio of Mustards, Cheese Dipping Sauce

Classic Chesapeake Favorites \$12

Welcome to life on the Chesapeake Bay! Mini Fried Shrimp & Oyster Po Boys, Mini Clam Strip Baskets, Hush Puppies, Crab Cake Sliders, Assorted Fishers Popcorn, Thrasher-Style Fries with Ketchup and Malt Vinegar

Bourbon & BBQ \$28

Our House BBQ Carved to Order Paired with Fine Bourbons & Whiskeys

House Smoked Brisket, Slow Roasted Pork, Maryland Fried Chicken, Brioche Slider Rolls, and Accoutrements

All prices are per person and include an additional 21% Event Administrative Fee



Beverage Stations

All Beverage Stations are Priced per Person per Hour

Bloody Mary & Mimosa Bar \$15

*Includes 1 bartender for up to 75 people

House Made Bloody Mary Mix served with Premium Vodkas and toppings including candied bacon, stuffed olives, meats, spicy peppers, crabmeat, and other toppings. Mimosa items include Fresh Squeezed Juice bar, fruit and sparkling wine.

Classic Crush Bar \$16

*Includes 1 bartender for up to 75 people

Assorted New Amsterdam vodka flavors, fresh crushed orange, lemon, lime, grapefruit, pineapple, and watermelon (in season), club soda, and sprite.

Soda Bar \$5

*Includes 1 bartender for up to 75 people

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Club Soda, Tonic Water, and Bottled Water with Cherries, Oranges, Lemons, and Limes.

Gourmet Lemonade and Cold Brewed Iced Tea \$9

*Includes 1 bartender for up to 75 people

All prices are per person and include an additional 21% Event Administrative Fee



Seasonally infused fresh squeezed lemonade and cold brewed iced tea selections with house-made strawberry puree, peach puree, and blueberry puree.

Banquet Beverage Plans

Prices are Per Person. The amount charged will be based on the NUMBER of guaranteed Guests

*Bar products are subject to change upon availability

House: House Vodka, Orange and Grapefruit flavored Vodka, Whiskey, Scotch, Gin, Tequila, Bourbon, Rum, Spiced Rum, Coconut Rum, Triple Sec, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Assorted Draft Beer Selection, House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Pinot Noir

Premium: Absolut Vodka, Orange and Grapefruit flavored Vodka, Jack Daniels Whiskey, Dewar's Scotch, Tanqueray Gin, Seagrams VO, Hornitos Tequila, Maker's Mark Bourbon, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Peach Schnapps, Sour Apple Pucker, Dekuyper Amaretto, Triple Sec, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Assorted Draft Beer Selection, House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Pinot Noir

Ultimate: Grey Goose Vodka, Tito's Handmade Vodka, Orange and Grapefruit flavored Vodka, Jameson Irish Whiskey, Crown Royal Whiskey, Johnny Walker Black Scotch, Bombay Sapphire Gin, Patron Silver Tequila, Bulleit Bourbon, Bulleit Rye, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Peach Schnapps, Sour Apple Pucker, Amaretto DiSaronno, Bailey's Irish Cream, Kahlua Coffee Liqueur, Cointreau, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Sam Adams Seasonal, Dogfish Head Seasonal, White Claw Spiked Seltzers, Assorted Draft Beer Selection, Santa Margherita Pinot Grigio, Kendall Jackson Chardonnay, Chateau St Michelle Cabernet Sauvignon, Le Crema Pinot Noir, Jean Luc Rose.

Open Bar (Price per person)

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
House Brands	\$21	\$25	\$31	\$37	\$43
Premium Brands	\$26	\$30	\$36	\$42	\$48
Ultimate Brands	\$30	\$34	\$40	\$46	\$52
Premium Beer & Wine	\$17	\$21	\$25	\$29	\$33
Ultimate Beer, Wine & Seltzers	\$20	\$24	\$29	\$34	\$37

Host or Cash Bar (**Host:** Charged to master bill; **Cash:** Guests charged per drink)

All prices are per person and include an additional 21% Event Administrative Fee



	Beer	Wine	Mixed Drinks	Rocks	Cordials
House Brands	\$6	\$8	\$9	\$10	N/A
Premium Brands	\$7	\$8	\$10	\$11	\$9
Ultimate Brands	\$8	\$11	\$11	\$12	\$11
Soft Drink & Water	\$4 per person, per hour				
Champagne Toast	\$4.00 per person		Bar Charge	\$125 per bartender (1 Bartender per 75 guests)	

All prices are per person and include an additional 21% Event Administrative Fee