

Kent Narrows & Marina

YOUR WEDDING BY THE BAY

10-21-41-6-2











YOUR WEDDING BY THE BAY BEGINS HERE...

Congratulations on your recent engagement! We are delighted that you are considering the Hyatt Place Kent Narrows & Marina to host this once in a lifetime celebration. As you write your wedding day story, our professional and caring team is here to bring life to your vision.

Hyatt Place Kent Narrows & Marina reflects the charm and grace synonymous with Maryland's Eastern Shore. Our location, just 20 miles east of Annapolis, Maryland and adjacent to the Eastern Bay, provides a picturesque setting for bridal photos. With a marina on property and award winning spa and golf courses nearby, your bridal party will be able to enjoy pre-wedding activities prior to the ceremony rehearsal.

Our Queen Anne Ballroom and covered outdoor Verandah have been designed to ensure your wedding day takes place against a backdrop of marsh grasses and beautiful water views regardless of season. You can feel confident that our team of hospitality and wedding professionals will guide and support you through the planning process. A dedicated Wedding Specialist will also be on hand the day of your wedding to oversee every detail and insure flawless execution, freeing you to take in each precious moment of this special day.

Your guests will enjoy beautifully appointed King and Double Queen bedded overnight accommodations and we make the reservation process easy by providing a custom booking link. For their added enjoyment, guests can experience our indoor pool, fitness center and popular lobby bar. With many restaurants and bars located steps away from the hotel, sampling the local cuisine - which always features freshly caught seafood - is a must!





OUR GIFTS TO YOU

- A Professional Event Manager to coordinate your wedding experience
- Bayfront suite for the wedding couple to enjoy on their wedding night complete with special amenity
- Special room rates for guest accommodations
- S One private menu tasking for up to four (4) guests
- 🔆 Cream floor length table linens & Napkins
- Carls Table Numbers and Stands
- 🔆 Polished Wooden Dance Floor
- Serving Fees
- Size Waived Butler Passed Fees
- 🔆 Citrus infused water station placed inside the ballroom
- Size Audio visual package for reception including LCD Projector, Screen and Audio
- : Personalized butler for the Bride, and her Bridesmaids the day of the wedding
- 🔅 Day of Wedding Vendor Coordination
- Science: Exclusive use of on property Bridal Salon the day of the wedding with mirrored stylist stations, refreshment bar and beautiful water views



THE HOTEL

Menus

We have created three wedding packages to ease the stress of your event planning, all inclusive of all Food and Beverage for the entire evening. Each package is designed to give you the opportunity to keep it simple or go lavish as we have thought of everything for you, down to the champagne toast. All you need to do is choose the three menu items for your guests to choose from. These packages may even be customizable through enhancements to create the style you are looking for.

If the packages mentioned above do not fit your ideal event, you may use them as a guide to customize the wedding you have always envisioned. Our chef has created menu items as well as Enhancement Stations, Action Stations, and even some Late-Night Snacks, to keep the event as unique as you are.

A private menu tasting will be offered for up to 4 guests. Tastings are done Tuesday through Thursday and must be scheduled at least 3 months in advance of the event.

To properly plan and ensure the highest quality, we will require your final menu selections thirty (30) days prior to your event. All menu prices are subject to a taxable service charges and sales tax. Additionally, all food and beverage must be supplied and prepared by the Hotel and consumed on the premises.

Function Guarantees

Minimum attendance guarantees are required thirty (30) days prior to the event. Once given, the minimum guarantee may not be decreased. Attendance guarantees may, however, be increased by up to 10% until 14 days prior to your event.

Deposits

25% of Banquet Food and Beverage Minimum acts as a non-refundable deposit. This non-refundable deposit will act to secure function space for all social functions. Additional deposits leading up to your special day will be established in your contract. Payment of all contracted charges is expected fourteen (14) days prior to your event, based on your guarantee or Banquet Food and Beverage Minimum, whichever is greater.

Additional Services

We would be delighted to offer guidance and assist you with information regarding bridesmaid's luncheons, rehearsal dinners, farewell brunches, florists, photography, videography, entertainment, transportation, hotel accommodations, etc.

Parking

The Hyatt Place Kent Narrows Marina offers ample parking free of charge.

Special Menu Requests

Custom menus to accommodate various dietary needs are available upon request.



Ceremony





CEREMONY

The Hyatt Place Kent Narrows & Marina offers beautiful indoor as well as outdoor space for your ceremony.

Ceremony Fee: \$1500.00 - \$2500.00 (varies based on venue)

Our Ceremony Package Includes:

- Designated ceremony space
- Complete design of chair arrangement set-up/tear down
- Stage
- Tables for guest book, unity items and gifts

Suggested Ceremony Enhancements:

Bottled Water and Champagne Welcome Beverage | \$12.00 per guest



Reception



WEDDING PACKAGES

We've thought of everything for you! The following pages include options for your review that allow you to select an all-inclusive food and beverage package for your special event. These packages allow for selections as noted, giving you the flexibility to be creative with your menu.

Chester River Package

Cocktail Hour | Choice of Four Butler Hors d' Oeuvres and One Hour of Deluxe Open Bar with Deluxe Wine Selections

Three Course Plated Dinner | Choice of Salad, Entrée & Wedding Cake service Two additional hours of Deluxe Open Bar with deluxe Wine Selections Accoutrements | Artisan Rolls and Whipped Butter, Freshly brewed Regular and Decaf Coffee, Selection of Black and Herbal Teas

Eastern Bay Package

Cocktail Hour | Choice of Four Butler Hors d' Oeuvres and One Hour of Deluxe Open Bar with Deluxe Wine Selections

Harvest Display during Cocktail Hour

Three Course Plated Dinner | Choice of Salad, Entrée & Wedding Cake service Three Additional Hours of Deluxe Open Bar with deluxe Wine Selections Champagne Toast

Accoutrements | Artisan Rolls and Whipped Butter, Freshly brewed Regular and Decaf Coffee, Selection of Black and Herbal Teas

Chesapeake Bay Package

Cocktail Hour |Choice of Five Butler Hors d' Oeuvres and One Hour of deluxe Open Bar, deluxe Wine Selection, and a Signature Cocktail

Harvest Display and choice of one Chef Action Station during Cocktail Hour Three Course Plated Dinner | Choice of Salad, Entrée & Wedding Cake service Four Additional Hours of deluxe Open Bar, Ultimate Wine Selections and Signature Cocktail

Champagne Toast

Accoutrements | Artisan Rolls and Whipped Butter, freshly brewed Regular and Decaf Coffee, Selection of Black and Herbal Teas



HORS D'OEVRES

Hot Hors D'oeuvres

Spinach/Goat Cheese Stuffed Mushrooms Vegetable Spring Rolls Chicken Satay Coconut Chicken Satay Beef Satay Beef Wellington Bites Coconut Shrimp Shrimp Cocktail Bacon Wrapped Shrimp Bacon Wrapped Scallops Mini Crab Cakes Prosciutto Wrapped Asparagus

Cold Hors D'oeuvres

Tomato Bruschetta Blackened Ahi Tuna Nacho Tuna Tartare Filet Mignon Bruschetta Carpaccio Bruschetta¬ Tomato Caprese Skewers Avocado Shrimp Ceviche Bites Crab Stuffed Deviled Eggs



SALAD SELECTION | Select One

Narrows Garden

Fresh Baby Greens, Heirloom Tomatoes, English Cucumbers, Sweet Red Onions, Shaved Carrots, Garlic Croutons, Balsamic Vinaigrette

Caesar

Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Strawberry Spinach

Baby Spinach, Ripe Strawberries, Goat Cheese, Toasted Almonds, Champagne Vinaigrette

Iceberg Wedge

Baby Iceberg, Smoked Bacon, Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing



ENTREES

Up to three entrees may be selected from different categories for plated meals

LAND	CHESTER	EASTERN	CHESAPEAKE
Filet Mignon Sour Cream Mashed Potatoes, Roasted Brussels Sprouts, Cognac Pepper Cream	\$159	\$179	\$209
Slow Cooked Short Ribs Parsnip Puree, Roasted Vegetables, Mushroom Demi	\$144	\$164	\$194
Bone in Pork Chop Sour Cream Mashed Potatoes, Honey Garlic	\$139	\$159	\$189
Stuffed Chicken Spinach, Sundried Tomato, Cream Cheese, Roasted Red Pepper Coulis, Roasted Red Potatoes	\$129	\$149	\$179
Chicken Picata Pan Seared Chicken Breast, Capers, Herbed Chicken Sauce	\$129	\$149	\$179
SEA			
Pan Seared Salmon Brown Sugar Glaze, Roasted Corn Salsa	\$135	\$155	\$185
Seared Rockfish Herb Citrus Beurre Blanc, Wilted Spinach Risotto	\$145	\$165	\$195
Maryland Crab Cakes Haricots Verts, Spicy Remoulade	\$159	\$179	\$209
VEGETATIAN*			
Wild Mushroom and Vegetable Risotto Carnaroli Risotto, Shiitake, Portabella, Oyster Mushrooms, Seasonal Vegetables (can be made vegan)	\$129	\$149	\$179
Vegetable Skewers Roasted Vegetables, wild Rice, Soy Teriyaki (can be made vegan) *Does not need to be one of your options if only a few guests are vegetarian/vegan	\$129	\$149	\$179
DUET ENTREES			
Petite Filet Mignon with Broiled Maryland Crabcake w/ Spicy Remoulade Seasonal Vegetables	\$179	\$199	\$229
Petite Filet Mignon with Cold Water Lobster Tail Sour Cream Mashed Potatoes	\$249	\$269	\$299



Cnhancements



ENHANCEMENTS

Hors d'oeuvres displays | For one hour during the Cocktail Hour

Vegetable Crudité | \$10/per guest Roasted & Grilled Vegetables Fresh Vegetables Hummus Ranch Style Dip Dill Vegetable Dip

Fruit & Cheese Display | \$10/per guest Fresh Fruit Multiple Cheese Selection Assorted Stone Ground Crackers Assorted Chutneys and Jellies

Harvest Display | \$12/per guest Chef's Choice of Artisan Cured Meats Aged Cheeses, Goat Cheese, Blue Cheese Roasted Vegetables Assorted Stone Ground Crackers Toasted Crostini's Assorted Chutneys

Spinach/Artichoke Dip | \$10/per guest

Carrots/Celery Garlic Crostini Fresh Baguettes

Crab Dip | \$15/per guest Carrots/Celery Garlic Crostini's Fresh Baguettes

Eastern Shore Raw Bar | \$29/per guest Local Oysters Snow Crab Claws Shrimp Cocktail Chilled Mussels Atomic Cocktail, Mignonette



CHEF ACTION STATIONS

Choice of One, Included with Chesapeake Bay Package

Chef Attendant required – One Attendant for every | 125 guests - \$125

Creamy Risotto Station | \$10/per guest

Sauteed Mushrooms, Sweet Red Peppers, Roasted Asparagus, Italian Parmesan Cheese, Caramelized Onion, Grilled Chicken, Sauteed Shrimp, Ciabatta Bread

Pasta Station | \$12/per guest

Pasta: Tortellini or Cavatappi Sauces: Alfredo, Marinara, Arrabiata, or Scampi Butter Grilled Chicken, Sauteed Shrimp, Crumbled Sausage, Mushrooms, Roasted Red Peppers, Baby Spinach, Roma Tomatoes, Red Chili Flakes, Shredded Parmesan

Carving Stations For Cocktail Hour option, will add a slider station

Filet Mignon | **\$19/per guest** Mushroom Demi Glaze

Prime Rib | \$14/per guest Horseradish Cream, Au Jus

Marinated Sirloin | **\$12/per guest** Red Wine Demi Glaze

Pork Sirloin | \$12/per guest Brown Sugar Honey



LATE NIGHT STATIONS | Displayed for one hour

Slider Trio | \$20/per guests

Beef Sliders, truffle aioli Buffalo Chicken Pulled Pork Slider, house BBQ Frites Ketchup, Dijon Mustard, Lettuce, Tomatoes, Pickles, Sliced Cheeses Cole Slaw

Wings and Frites | \$15/per guests

Traditional Hot Wings Old Bay Wings Blue Cheese Dipping Sauce Ranch Dipping Sauce Sweet BBQ Dipping Sauce Frites

Flatbreads | \$15/per guests

BBQ Chicken Flat Bread, Gouda Margherita Flatbread, Marinara, Fresh Mozzarella, Basil Chicken Alfredo, Diced Peppers, Balsamic Glaze Pepperoni, Marinara, Mozzarella

Bar Food | \$15/per guests

Chicken Quesadillas, with sour cream, Pico de Gallo Chips, Salsa, Queso, Guacamole Warm Pretzels Egg Rolls with a Thai Chili Sauce



CHILDREN'S MEALS | \$25.00 Per Guest

Ages 3-12 years | Select One

- Personal Mini Pizza and Seasonal Fruit
- Chicken Fingers, French Fries and Seasonal Fruit
- 2 Mini Beef Sliders, French Fries and Seasonal Fruit
- Macaroni and Cheese and Seasonal Fruit
- Chef's Choice Main Entrée

All Children's meals are served with milk or juice and cake

Children under 3 years of age are complimentary and may share their guardian's meal

Vendor Meals | \$50.00 per guest

Chef's Choice, includes Salad and Main Entrée



Reverages



BEVERAGE OPTIONS

Deluxe Alcohol Selections

Absolute Vodka | Absolute Mandrin and Cintron flavored Vodka Beefeater Gin Bacardi Rum **Captain Morgan Spiced Rum** Malibu Coconut Rum Hornitos Plata Tequila Maker's Mark Bourbon Dewar's Scotch Jack Daniels Whiskey **Bols Peach Schnapps Bols Sour Apple Pucker Bols Amaretto** Concierge Triple Sec Beer: Budweiser | Bud Light | Miller Lite | Blue Moon | Corona | RAR Seasonal | **Truly Hard Seltzer** Deluxe Wine Canyon Road: Chardonnay | Pinot Grigio | Cabernet Sauvignon | Merlot

Premium Alcohol Selections

Grey Goose Vodka | Grey Goose L' orange and Citron flavored Vodka Sipsmith London Dry Gin Bacardi 8 Rum **Captain Morgan Spiced Rum** Malibu Coconut Rum Patron Silver Tequila Knob Creek Bourbon Chivas Regal 12 Jack Daniel's Whiskey Jameson Irish Whiskey Cointreau Amaretto DiSaronno Bailey's Irish Cream Kahlua Coffee Liqueur **Bols Peach Schnapps Bols Sour Apple Pucker**

Beer: Budweiser | Bud Light | Miller Lite | Blue Moon | Corona | Stella Artois | RAR Seasonal | Truly Hard Seltzer

Premium Wine Selection Chardonnay | Pinot Grigio | Sauvignon Blanc |Cabernet Sauvignon | Merlot



HOSTED AND CASH BAR

Hosted Bar offerings | Price per drink

Deluxe Liquor | 11 Premium Liquor | 14 Imported Beer | 8 Domestic Beer | 7 Domestic Premium Beer | 8 Craft Beer | 9 Deluxe Wine | 9 Premium Wine | 14 Assorted Coke Products | 5 Bottled Water Still & Sparkling | 5 Cordials | 14

Cash Bar offerings | Price per drink

Deluxe Liquor | 12 Premium Liquor | 15 Imported Beer | 9 Domestic Beer | 8 Domestic Premium Beer | 9 Craft Beer | 10 Deluxe Wine | 10 Premium Wine | 15 Assorted Coke Products | 5 Bottled Water Still & Sparkling | 5 Cordials | 15

Cash bar pricing is inclusive of service charge and tax



A LA CARTE BAR PACKAGES

Non-Alcoholic Package Bar

Includes Still & Sparkling Water, Assorted Juices and Assorted Coke Products

\$15 Per Guest | Three Hour

\$5 Per Guest | Each Additional Hour

Silver Package Bar

Includes Beer, Deluxe Wine Selection, Water, Assorted Juices and Assorted Coke Products

\$25 Per Guest | Three Hour

\$7 Per Guest | Each Additional Hour

Deluxe Package Bar

Includes Deluxe Liquor and Wine Selection, Beer, Water, Assorted Juices and Assorted Coke Products

\$35 Per Guest | Three Hour

\$10 Per Guest | Each Additional Hour

Premium Package Bar

Includes Premium Liquor and Wine Selection, Beer Water, Assorted Juices and Assorted Coke Products

\$45 Per Guest | Three Hour

\$12 Per Guest | Each Additional Hour

Upgrade from Deluxe to Premium Liquor for Chester River or Eastern Bay Package | \$10 Per Guest for 3 Hours

If Chester River, Eastern Bay or Chesapeake Bay Packages are not selected, a Bartender Fee of \$150 per Bartender will apply for a maximum of 3 Hours



Additional hours of services will be \$75 per bartender, Per hour