



## WEDDING PACKAGE INCLUSIONS

### Our Gifts to You

A PROFESSIONAL EVENT MANAGER TO COORDINATE YOUR WEDDING EXPERIENCE

2-NIGHT HONEYMOON NIGHT ACCOMMODATIONS IN BAYFRONT SUITE FOR WEDDING COUPLE

DISCOUNTED ROOM BLOCK OPTIONS at HYATT PLACE KENT NARROWS & MARINA

ONE PRIVATE MENU TASTING FOR UP TO 6 PEOPLE (Additional \$90.00 per person plus event admin fee & tax.)

CREAM FLOOR-LENGTH TABLE LINENS & NAPKINS

COMPLIMENTARY CAKE CUTTING FEE

WOOD POLISHED PANEL DANCE FLOOR

CHOICE OF FOUR HAND-PASSED HORS D' OEUUVRES

WAIVED BUTLER PASSED FEES

INFUSED WATER STATION

COMPLIMENTARY COFFEE STATION

COMPLIMENTARY AUDIO-VISUAL PACKAGE FOR RECEPTIONS ONLY

PERSONALIZED BUTLER FOR THE BRIDE AND HER BRIDESMAID(S) FOR THE DAY OF THE WEDDING

SIGNATURE COCKTAIL

BAYSIDE CEREMONY PACKAGE



## **WEDDING CEREMONY PACKAGE**

### **BAYSIDE CEREMONY ON THE VERANDA**

Queen Anne Event Center offers beautiful indoor and outdoor space for your ceremony.

#### **OUR CEREMONY PACKAGES INCLUDE:**

DESIGNATED CEREMONY SPACE

COMPLETED DESIGN OF CHAIR ARRANGEMENT SETUP/TEAR-DOWN

TABLES FOR GUEST BOOKS, UNITY ITEMS, AND GIFTS

#### **CEREMONY CHAIRS**

Set up and breakdown of white, padded ceremony chairs

*130 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 the coordination of ceremony details

Alternate indoor space in case of inclement weather

#### **SUGGESTION CEREMONY ENHANCEMENTS:**

BOTTLED WATER AND CHAMPAGNE WELCOME BEVERAGE

\$12.00 PER GUEST



## STATIONARY HORS D 'OEUVRES

*Displays are priced per person.*

### **Vegetable Crudit  \$5**

Roasted & Grilled Vegetables, Fresh Vegetables, Hummus, Ranch Style Dip, Dill Vegetable Dip

### **Fruit & Cheese Platter \$5**

Fresh Fruit, Multiple Cheese Selection, Assorted Stone Ground Crackers, Assorted Chutneys, Jellies

### **Harvest Board \$6**

Chef's Choice of Artisan Cured Meats, Aged Cheeses, Goat Cheese, Blue Cheese, Roasted Vegetables, Assorted Stone Ground Crackers, Toasted Crostini, Assorted Chutneys

### **Mediterranean Table \$8**

Roasted Garlic Hummus/Roasted Red Pepper Hummus/Tzatziki Sour Cream

Grilled Pita Bread/Flatbread Crackers

Marinated Artichoke Hearts/Kalamata Olives/Marinated Mushrooms

Roasted Bell Peppers/Cucumbers/Cherry Tomatoes

Feta Cheese/Asiago Cheese/Goat Cheese/Mozzarella

Grapes/Sundried Tomatoes/Figs/Couscous Salad

### **Spinach/Artichoke Dip \$7**

(Minimum 25 Guests)

Carrots/Celery, Garlic Crostini, Fresh Baguettes

### **Crab Dip \$10**

(Minimum 25 Guests)

Carrots/Celery, Garlic Crostini, Fresh Baguettes

### **Eastern Shore Raw Bar \$19**

(Minimum 35 Guests)

Local Oysters, King Crab Claws, Shrimp Cocktail, Chilled Mussels, Atomic Cocktail, Mignonette



## HAND PASSED HORS D'OEUVRES

*Choice of four hand passes hors d'Oeuvres*

Added Priced Per Person

### **Land**

Chicken Satay

Coconut Chicken Satay

Buffalo Chicken Skewers

Beef Satay

Arancini Cacio Pepe Bites

Charcuterie Skewers

Melon & Prosciutto Skewer's

Mini Pork Sliders

Beef Wellington

Filet Mignon Bruschetta

Carpaccio Bruschetta



## Sea

Blackened Tuna Nachos	
Tuna Tartar	
Smoked Salmon & Cream Cheese	
Mini Crab Cakes	\$3
Shrimp Cocktail	\$3
Coconut Shrimp	\$3
Bacon Wrapped Shrimp	\$3
Bacon Wrapped Scallops	\$3
Shrimp & Avocado Ceviche	\$3

## Vegetarian

Tomato Bruschetta	
Tomato Caprese Skewers	
Spinach & Goat Cheese Stuffed Mushrooms	
Vegetable Spring Rolls	
Spinach Stuffed Phyllo Bites	
Three Cheese Arancini Bites	
Brule Brie Crostini	



## WEDDING PLATED ENTREES MENU

*Choose one salad and three entree selections. Include artisan dinner rolls and butter.*

### Salads

#### **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

#### **Spinach Parmesan (GF)**

Baby Spinach, Heirloom Tomatoes, Red Onion, Shaved Parmesan, Citrus Vinaigrette

#### **Strawberry Spinach (GF)**

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

#### **Mixed Green Salad (GF)**

Mixed Greens, Craisins, Blue Cheese Crumbles, Red Onion, Toasted Walnuts, Raspberry Vinaigrette

### Entrees (Choose 3)

#### **Land**

#### **Filet Mignon \$99**

Roasted Red Potatoes, Roasted Brussels Sprouts, Garlic Herb Butter

#### **Slow Cooked Short Ribs \$89**

Seasoned Mashed Potatoes, Roasted Vegetables, Mushroom Demi

#### **Bone in Pork Chop \$79 (GF)**

Seasoned Mashed Potatoes, Haricots Verts, Honey Garlic



**Herb Chicken \$69**

Pan Seared, Herbed Cream Sauce, Asparagus Risotto

**Chicken Marsala \$69**

Pan Seared, Marsala Sauce, Mushrooms, Cavatappi

**Chicken Caprese \$69 (GF)**

Pan Seared, Heirloom Tomatoes, Basil, Balsamic Glaze, Spinach & Orzo Pasta

**Sea**

**Miso Glazed Salmon \$79 (GF)**

Jasmine Rice, Sugar Snap Peas

**Blackened Mahi-Mahi \$79 (GF)**

Mango Salsa, Wild Rice, Roasted Asparagus

**Seared Rockfish \$89 (GF)**

Herb Citrus Beurre Blanc, Wilted Spinach, Creamed Risotto

**Seared Scallops \$89 (GF)**

Citrus Beurre Blanc, Wilted Spinach, Creamed Risotto

**Maryland Crab Cakes \$99**

Spicy Remoulade, Haricots Verts, Lobster Risotto



## **Duo Plates**

### **Crab Cake & Filet \$110**

Seasoned Mashed Potatoes, Haricots Verts, Garlic Herb Butter, Spicy Remoulade

### **Filet & Shrimp Scampi \$110 (GF)**

Seasoned Mashed Potatoes, Haricots Verts, Garlic Herb Butter

### **Filet Oscar \$110 (GF)**

Jumbo Lump Crab, Seasoned Mashed Potatoes, Asparagus, Hollandaise

## **Vegetarian**

### **Wild Mushroom and Vegetable Risotto \$69 (GF)**

Carnaroli Risotto, Shiitake, Portabella, Oyster Mushrooms, Seasonal Vegetables (can be made vegan)

### **Vegetable Skewers \$59 (GF)**

Roasted Vegetables, Wild Rice, Soy Teriyaki (can be made vegan)

## **Add to any entree**

Garlic Shrimp - \$7 (GF)

Crab Cake - \$18

Lobster Tail - Market (GF)





## WEDDING BUFFET MENU

*Choose one salad, three entree selections, and two side selections. Includes artisan dinner rolls and butter.*

**\$ 99.00 PER PERSON**

### Salads

#### **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

#### **Spinach Parmesan (GF)**

Baby Spinach, Heirloom Tomatoes, Red Onion, Shaved Parmesan, Citrus Vinaigrette

#### **Strawberry Spinach (GF)**

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

#### **Mixed Green (GF)**

Mixed Greens, Craisins, Blue Cheese Crumbles, Red Onion, Toasted Walnuts, Raspberry Vinaigrette

### Entrees

#### **Filet Mignon ++15/per guest (GF)**

Cognac Pepper Cream

#### **Slow Cooked Short Ribs (GF)**

Mushroom Demi Glaze

#### **Sliced Pork Lion (GF)**

Honey Garlic Sauce



**Herb Chicken**

Herb Cream Sauce

**Chicken Marsala**

Marsala Cream Sauce

**Chicken Caprese (GF)**

Heirloom Tomatoes, Basil, Balsamic Glaze

**Miso Glazed Salmon (GF)**

Hoisin Sauce

**Blackened Mahi-Mahi (GF)**

Mango Salsa

**Seared Rockfish ++\$8/per guest (GF)**

Herb Citrus Beurre Blanc

**Maryland Crab Cakes ++ \$17/per guest**

Spicy Remoulade

**Wild Mushroom and Vegetable Risotto (GF)**

Carnaroli Risotto, Shiitake, Portabella, Oyster Mushrooms, Seasonal Vegetables (can be made vegan)

**Vegetable Skewers (GF)**

Roasted Vegetables, Wild Rice, Soy Teriyaki (can be made vegan)

**Add to any entree**

Garlic Shrimp - \$7

Crab Cake - \$18

Lobster Tail - \$23



## Sides

Seasoned Mashed Potatoes (GF)

Roasted Red Potatoes (GF) (v)

Wild Rice (GF)

Scalloped Potatoes \$3 (GF)

Haricot Vert (GF)

Chefs Roasted Vegetables (GF) (v)

Roasted Brussel Sprouts (GF) (v)

Roasted Asparagus (GF) (v)

## Buffet Enhancements

### Action Stations

*chef attendant per 75 guests for \$125*

Filet Mignon \$27

Prime Rib \$21

Marinated Sirloin \$17

### Pasta Station \$15

Pasta: Cavatappi

Sauces: Alfredo, Marinara, Arrabiata, Scampi Butter

Served with options of Chicken, Shrimp, Mushrooms, Roasted Peppers, Spinach, Tomatoes, Red Chili Flakes

### Risotto Station \$ 15

Arancini Rice

Served with options of Chicken, Shrimp, Mushrooms, Bell Peppers, Asparagus, Spinach



## DESSERTS

*Desserts are priced per person.*

### PLATED DESSERT MENU

**Fruit Tart \$9**

Individual Tart, Crème Anglaise, Fresh Fruit

**Cheesecake \$9**

Individualized Vanilla Cheesecake, Fresh Fruit, Whipped Cream

**Flourless Chocolate Cake \$9 (GF)**

Fresh Fruit, Powdered Sugar

**Crème Brûlée \$9 (GF)**

Sugar Glazed, Fresh Berries

**Tiramisu \$9**

Individual Coffee Dessert, Chocolate Sauce, Marble Chocolate Curls

**Vanilla Bourbon Mouse \$9**

Almond Sponge Cake, Tahitian Vanilla Mouse

### BUFFET-STYLE DESSERT MENU

Mini Cheesecakes \$4

Mini Petit Fours \$3

Mini Fruit Tarts \$10

Assorted Mini Desserts \$5

Mini Key Lime Pie Tarts \$5

Cheesecake Brownies \$3

Mini Tiramisu Cake \$6

Assorted Dessert Bars \$6

Mini Beignets \$3



## SPECIAL NIGHT ENHANCEMENTS

### **Slider Trio \$15**

Beef Sliders, Truffle Aioli

Buffalo Chicken

Pulled Pork Slider, House BBQ

Frites

Ketchup, Dijon Mustard, Lettuce, Tomatoes, Pickles,

Sliced Chesses

Cole Slaw

(may substitute a Crab Cake Slider for \$10 or add one for \$17)

### **Wings and Frites \$15**

Traditional Hot Wings

Old Bay Wings

Blue Cheese Dipping Sauce

Ranch Dipping Sauce

Sweet BBQ Dipping Sauce

Frites

### **Bar Food \$19**

Chicken Quesadillas with Sour Cream, Pico de Gallo

Chips, Salsa, Queso, Guacamole

Warm Pretzels

Egg Rolls with a Thai Chili Sauce

### **Mac & Cheese Bar \$19**

With two types of Cheese: Cheddar & Gruyere

Toppings include Shrimp, Ham, Bacon, Cheddar/Jack Cheese, Fontina Cheese, Blue Cheese, Scallions, Hot Sauces, Truffle Oil, and Bread Crumbs.

Served in Martini Glasses



## 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

**Deluxe:** Absolut Vodka, Absolut Orange Vodka, Absolut Citron, Titos Vodka, Jack Daniels Whiskey, Dewar's Scotch, Beefeater Gin, Hornitos Plata Tequila, Maker's Mark Bourbon, Bacardi Rum, Bacardi Coconut Rum, Sailor Jerry Spiced Rum, Peach Schnapps, Bols Amaretto, Concierge Triple Sec, Bottled Bud Light, Miller Lite, Blue Moon, Corona Light, Truly Hard Seltzer, Deluxe Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Frexi Brut, Frexi Rose (N/A).

**Ultimate:** Grey Goose Vodka, Orange and Citron flavored Vodka, Tito's Handmade Vodka, Jack Daniels, Sipsmith Gin, Patron Silver Tequila, Knob Creek Bourbon, Chivas Regal 12, Bacardi 8 Rum, Bacardi Coconut Rum, Bols Peach Schnapps, Amaretto DiSaronno, Bailey's Irish Cream, Kahlua Coffee Liqueur, Bottled Bud Light, Miller Lite, Blue Moon, Corona, Stella Artois, Truly Hard Seltzer, Pinot Grigio, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot.

### Open Bar (Price per person)

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
<b>Deluxe Brands</b>	\$17	\$21	\$25	\$31	\$37
<b>Ultimate Brands</b>	\$23	\$27	\$35	\$41	\$47
<b>Deluxe Beer, Wine &amp; Seltzer Only</b>	\$14	\$19	\$25	\$31	\$36

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

	Beer	Wine	Mixed Drinks	Rocks	Cordials
<b>Deluxe Brands</b>	\$8 Domestic / \$9 Imports / Craft	\$10	\$12	\$11	\$14
<b>Ultimate Brands</b>	\$8 Domestic / \$9 Imports / \$10 Craft	\$14	\$15	\$14	\$14

**Soft Drink & Water (Still & Sparkling)** \$5 per person, per hour

**Champagne Toast** \$4.00 per person      **Bar Charge** \$150 per bartender (1 Bartender per 75 guests)

**Champagne Tree** \$250.00 Rental Fee