

Best Western Plus Hotel & Conference Center Wedding Packages

The Party Starts Here!

The Best Western Plus Hotel & Conference Center is the perfect location for hosting your wedding reception. We offer a variety of pre-planned packages, or will customize a package to meet all your expectations.

Wedding Receptions Include the Following:

Complimentary Ballroom the Evening of the Reception

Private Room for the Bridal Party

Three-Hour Name Brand Open Bar/Four-Hour Event

Champagne Toast

Complimentary Centerpiece

Complimentary Tasting for up to Four Guests
(for weddings with 50 guests and more)

Complimentary Jacuzzi Suite for Honeymoon Night

A Block of Rooms Reserved for Your Out-of-Town Guests

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Package prices are subject to a 19% service charge and 6% sales tax



Buffet Dinner

Three-Hour Name Brand Open Bar
Champagne Toast for All Guests

Lets Begin

A Market Display of Fresh Vegetables with
Buttermilk Ranch Dressing and Dip

Imported and Domestic Cheese Display Served with
Assorted Crackers and Fresh Fruit Garnish

Buffet Dinner

Garden Salad or Caesar Salad

Entrée Selections – please select 2

Chicken Marsala

Chicken Cordon Bleu

Chicken Marco Polo

Slowly Roasted Beef au Jus

Broiled Tilapia

Lasagna Primavera

Choice of Accompaniments

Fresh Dinner Rolls

Regular and Decaf Coffee, Iced Tea and Hot Tea

\$69.00 Per Person

Prices does not include 19% taxable service charge and 6% MD state sales tax



Deluxe Buffet Dinner

Three-Hour Name Brand Open Bar
Champagne Toast for All Guests

Lets Begin

A Market Display of Fresh Vegetables with
Buttermilk Ranch Dressing and Dip

Imported and Domestic Cheese Display Served with
Assorted Crackers and Fresh Fruit Garnish

Selection of Two Displayed Hors d'Oeuvres

Assorted Mini Quiche ~ Stuffed Mushroom Caps with Sausage and Cheese ~ Chicken Strips
Spanikopita ~ Scallops Wrapped in Bacon ~ Swedish Meatballs ~ Franks in Tuxedos ~ Beef or
Chicken Hibachi Skewers ~ Asparagus wrapped in Filo Dough ~ Philly Cheese Steak Spring
Roll

Buffet Dinner

Garden Salad or Caesar Salad

From the Carvery

Oven Roasted Turkey, Honey Glazed Baked Ham or Top Round of Beef
Served with Appropriate Condiments and Silver Dollar Rolls

Selection of Two Entrées

*Stuffed Chicken Florentine *Chicken Chesapeake*Thinly Sliced London Broil
Seafood Newburg *Baked Salmon *Penne Pasta with Adouille Sausage and Peppers

Choice of Accompaniments, Fresh Dinner Rolls
Regular and Decaf Coffee, Iced Tea and Hot Tea

\$79.00 Per Person

Prices do not include 19% taxable service charge and 6% MD state sales tax



Plated Dinner

Three- Hour Name Brand Open Bar
Champagne Toast for All Guests

Lets Begin

A Market Display of Fresh Vegetables with
Buttermilk Ranch Dressing and Dip

Imported and Domestic Cheese Display Served with
Assorted Crackers and Fresh Fruit Garnish

Choice of Salad

Garden Salad or Caesar Salad

Selection of One Entrée

Chicken Marsala

Chicken Cordon Bleu

Chicken Marco Polo

Grilled Sirloin Filet with Demi Glaze De Veal

Baked Tilapia served with Chipotle Cinnamon Rub

Baked Salmon Filet with a Mango Lime Yogurt Drizzle

Grilled Veal Chop with a Balsamic Glaze

To offer two entrée options, an additional \$5.00 per person will apply

Choice of Accompaniments, Fresh Dinner Rolls

Regular and Decaf Coffee, Iced Tea and Hot Tea

\$69.00 Per Person for One Entrée

\$74.00 Per Person for Two Entrees

Prices do not include 19% taxable service charge and 6% MD state sales tax



Deluxe Plated Dinner

Three Hour Name Brand Open Bar
Champagne Toast for All Guests

Lets Begin

A Market Display of Fresh Vegetables with Buttermilk Ranch Dressing and Dip

Imported and Domestic Cheese Display Served with
Assorted Crackers and Fresh Fruit Garnish

Selection of Two Displayed Hors d'Oeuvres

Assorted Mini Quiche ~ Stuffed Mushroom Caps with Crabmeat ~ Chicken Strips
Spanikopita ~ Scallops Wrapped in Bacon

Choice of Salad

Garden Salad ~ Caesar Salad ~ Baby Spinach Salad with
Chopped Egg, Crumbled Bacon and Bleu Cheese Dressing

Entrée Selections

Petit Filet Mignon, Stuffed Flounder, Crab Cake, Baked Salmon,
Baked Tilapia with Chipotle Cinnamon Rub, Grilled Sirloin
or Three Jumbo Shrimp stuffed with Crab Imperial
To offer two entrée options, an additional \$5.00 per person will apply

Choice of Accompaniments

Fresh Dinner Rolls

Regular and Decaf Coffee, Iced Tea and Hot Tea

\$89.00 Per Person for One Entree

\$94.00 Per Person for Two Entrees

Prices do not include 19% taxable service charge and 6% MD state sales tax



The Extras

Starch Options

Roasted Red Bliss Potatoes with Rosemary ~ Potatoes Au Gratin
Scalloped Potatoes ~ Rice Pilaf ~ Baked Potato with Sour Cream & Butter
Roasted Garlic Mashed Potatoes

Vegetable Options

Vegetable Medley ~ Broccoli and Carrots ~ Green Beans Almandine
Glazed Baby Carrots ~ Fresh Steamed Broccoli

Menu Selection and Tasting

The Bride and Groom are invited to taste up to three entrées in an effort to assist in menu selection. The tasting must occur no later than two months prior to your wedding. Final menu selections must be made 30 days prior to your wedding. Please contact the catering department to schedule your tasting.

Deposit and Form of Payment

A \$1,000.00 non-refundable deposit is due at the time of signing the contract. A deposit schedule will be prepared at time of signing contract. The final guarantee, final payment and final set-up details will be due no later than 14 days prior to your reception.

Finishing Touches

Chair Covers and Sashes ~ \$10.00 - per chair

Table Overlays - \$12.00 per table

Premium Bar Upgrade ~ \$8.00 per person

Additional Hours - Open Bar ~ \$5.00 per person

Additional Hours for Ballroom (over 4) ~ \$150.00 per hour

Packages available without Bar Service



Bar Services

Open Bar

Calculated Per Person, Two Hour Minimum

	<u>Premium</u>	<u>Name</u>	<u>House</u>	<u>Beer & Wine</u>
First Hour	\$12.00	\$10.00	\$9.00	\$7.00
Each Additional Hour	\$ 7.00	\$ 6.00	\$5.00	\$4.00

Host Bar

Based on consumption and charged per drink. A credit card is required for all Host Bars.

Cash Bar

Each Person Pays on an individual basis per drink.

Host/Cash Bar

Premium:	\$8.00 per drink	Domestic Beer:	\$5.00 per drink
Name:	\$7.00 per drink	Premium Beer:	\$6.00 per drink
House:	\$6.00 per drink	House Wine:	\$6.00 per drink
Soft Drinks:	\$2.50 per drink	Juices:	\$2.50 per drink

Bar Set-up Fee: \$75.00 per bar

Bartender Fee \$20.00 per hour/per bartender

Premium Brand Bar:

Absolut Vodka, Tanqueray Gin, Jack Daniels, Chivas Scotch, Bacardi Rum, Crown Royal, Kahlua, Bailey's, Amaretto Di Serrano, Budweiser, Coors Light, Heineken and Corona, Preferred selection of Chardonnay, Cabernet Sauvignon and White Zinfandel, Assorted Soft Drinks, Juice and Bottled Water

Name Brand Bar

Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Seagrams V.O., Dewar's Scotch, Bacardi Rum, Budweiser, Bud Lite, Coors Lite, and Miller Lite Bottled Beer, Preferred selection of Chardonnay, Cabernet Sauvignon, and White Zinfandel, Assorted Soft Drinks, Juice and Bottled Water

House Brand Bar

Vodka, Gin, Bourbon, Scotch, Rum, Whiskey, Selection of Chablis, Red, Blush Wines
Domestic Bottled Beer, Assorted Soft Drinks, Juice and Bottled Water

Beer & Wine Bar

Selection of Chablis, Red, Blush Wines, Domestic Bottled Beer, Assorted Soft Drinks, Juice and Bottled Water
To add Imported Beer to the above: \$9.00 for the first hour and \$5.00 for each additional hour.

