

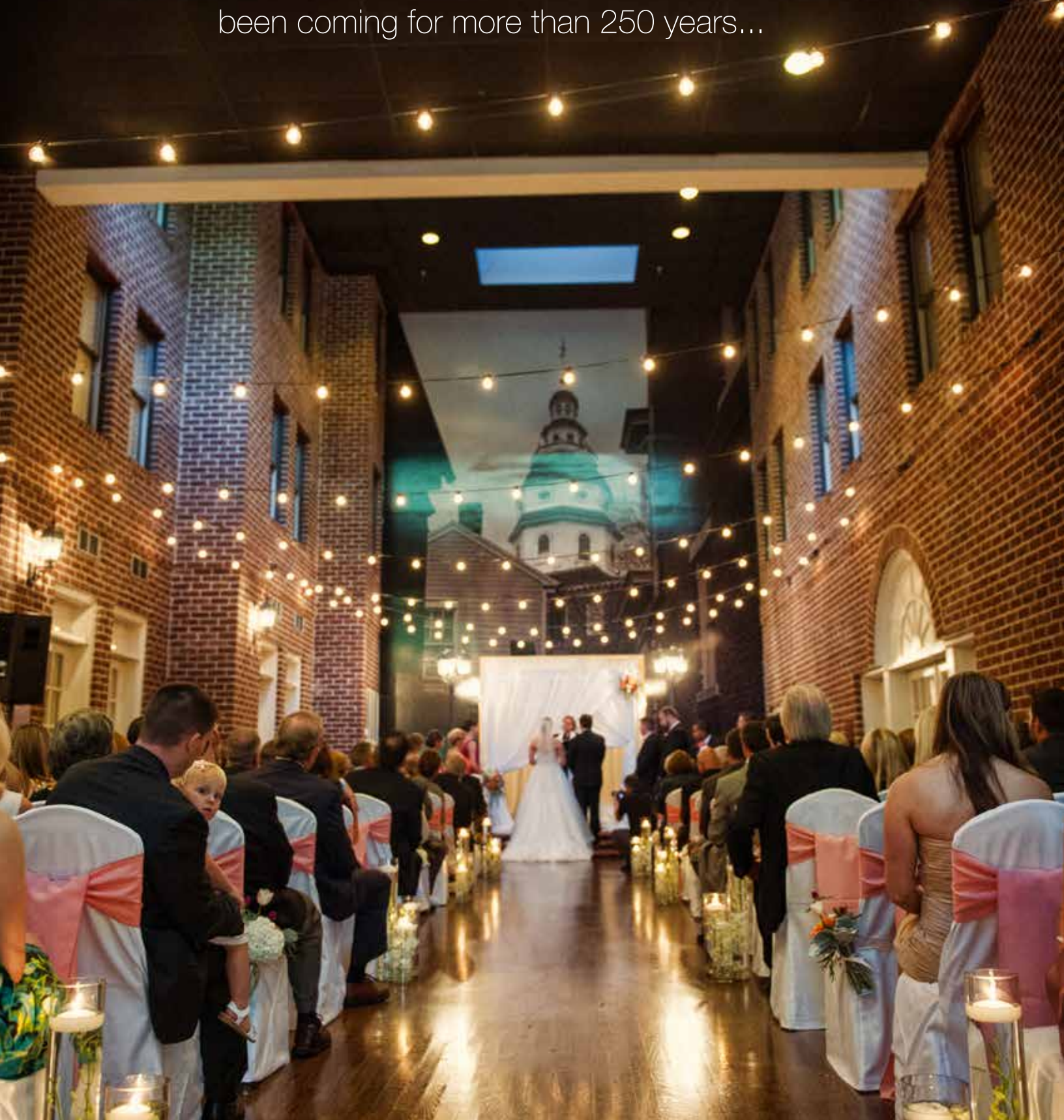


Historic Inns

Of Annapolis

REMINGTON

Begin your history where couples have
been coming for more than 250 years...



We are delighted you are thinking of the Historic Inns of Annapolis to host your wedding reception. This celebrated occasion requires focused attention to detail, impeccable timing, and food preparations that surpass everyone's expectations. Flawless events are what we do best!

It begins with your event planner, who organizes your menu selection with our Executive Chef. They will take the necessary steps in the preparation and execution of your event, coordinating their staffs in perfect harmony, as a talented conductor leads his orchestra. Your event planner will also review all options and record your selections, final menus and special arrangements. Nothing is left undone. We'd like to think of it as "Peace of Mind".

We would also love to help plan your Rehearsal Dinner and Next Day Brunch. We have two distinct venues where these events can take place. Discounts on room rentals will be available.

All Our Best Wishes,
Catering Team

AMENITIES & SERVICES

Thank you for considering The Historic Inns of Annapolis to host your upcoming event. Weddings are one of life's special occasions and we think our beautiful and charming venue is a great place to start your history!

To complete your memorable day; included with the venue fee pricing, The Historic Inns of Annapolis offers:

- An on-site event planner to answer questions and assist during the planning process.
- Beautifully finished aluminum top tables.
- China, glassware and silver.
- Use of our Basic Banquet Chairs. Naturally, if you prefer, your event planner will help you select specialty table linens, chair covers, sashes and other unique touches to make your wedding your own.

Prior to Your Wedding Day

- Wedding Showcase and tasting.
- Work with room sales department to set up a block of rooms at a discounted rate. Phone number: 410-216-6320.

The Week Preceding Your Wedding

- The Historic Inns of Annapolis will receive favors, toasting glasses, cake knives, candles, seating cards, etc.
- Complimentary rehearsal.
- Distribution of Welcome Bags upon guest check-in (room delivery additional).

The Wedding Day

- An on-site event coordinator and a team of staff members will be available on your wedding day to ensure that your big day is perfect.
- Access to a Bridal Hospitality room.
- A Historic Inns of Annapolis representative will greet and direct vendors and coordinate with your photographer to ensure your day is executed flawlessly.
- Champagne toast for all guests.
- Complimentary cake cutting service.
- Wedding Cake Served with Chocolate covered strawberries.
- The Historic Inns of Annapolis will ensure placement of all personal items, favors, etc.
- Overnight accommodations for the newlyweds on the Wedding Night.

We are also able to offer the following:

- Children's Meals for those under 12 years of age: Chicken Tenders and French Fries @ \$25 per child.
- Vendor Meals @ \$40 per vendor.
- Customized meals for Dietary Restrictions.

The Historic Inns of Annapolis Has a
Preferred Professionals List Available For Your Convenience.

HORS D'OEUVRES

Hot Hors D' Oeuvres

Reuben Sandwich Bites
Lamb Lollipops with Cranberry Red Wine Reduction
Boursin and Spinach Filo
Wild Mushroom Torte
Bacon Wrapped Dates with Blue Cheese
Teriyaki Chicken & Vegetable Skewers
Parmesan Artichoke Hearts
Coconut Chicken Skewers with Sweet Chili Sauce
Raspberry and Brie in Filo
Vegetable Spring Rolls with Chipotle Honey Dip
Shrimp and Bacon
Scallops and Bacon
Mini Crab Cakes
Beef Wellington Puffs
Beef or Chicken Satay with Peanut Dipping Sauce
Pecan and Coconut Crusted Scallops
Chicken Medallions with Guacamole and Pico de Gallo
Vegetable Samosa with Chutney
Soup shooter (Choose one):
Tomato Bisque, Chilled Cantaloupe,
Crab Bisque, Butternut Squash

Chilled Hors D' Oeuvres

Melon and Prosciutto
Chilled Shrimp Cocktail with Cocktail Sauce
Fresh Tomato and Basil Bruschetta
Apple and Roquefort Tarts
Moroccan Chicken with Israeli Couscous and Grape Salad
Blue Cheese and Toasted Walnut Stuffed Endive
Crab Bruschetta with Fresh Thyme
Lobster Salad Spoons
Tuna Tartar on Wonton Crisps with Wasabi
Goat Cheese and Sundried Tomato Bruschetta
Lobster Medallion on Brioche with Chive
Lime and Chili Marinated Shrimp with Pineapple Salsa
Deviled Eggs with Avocado
Mini Filet Mignon on Toast with Horseradish

(5) Butler Passed hors d' oeuvres included with the per person Package Price.





PLATED DINNER PACKAGE

One glass of our house champagne will be provided for each guest. A chocolate-dipped strawberry will complement each slice of your wedding cake.

Cocktail Hour

Five selections from our Hors d'oeuvres listing

Imported and Domestic Cheese Display with Crackers,
Garden Fresh Vegetables and Dip

First Course

Choose One:

From the Garden

Tomato & Fresh Mozzarella with Basil and Balsamic Glaze

Classic Caesar Salad

Classic Wedge Salad with Bacon, Blue Cheese Crumbles
& Red Onion

House Seasonal Green Salad with Shaved Parmesan Cheese

Dressing Choices available

You can accent any of the above with Fruit, Nuts and Cheeses
ADDITIONAL FEES MAY APPLY

- OR -

Soups

Cream of Crab Soup

Lobster Bisque

Creamy Leek and Potato

Wild Mushroom Consommé

Spring Vegetable with Pasta

Spring Leek Soup with Lemon

Three Tomato Gazpacho with Fried Green Tomato

Butternut Squash with Candied Hazelnuts

Creamy Artichoke with Lemon Oil and Bacon

***MAY DO SOUP & SALAD COURSE FOR \$5.00 PER PERSON**

PLATED DINNER PACKAGE

Entrées

Choice of 3 entrées available at higher priced menu item

*EXACT ENTRÉE BREAKDOWN NEEDED TWO WEEKS PRIOR

Poultry

Sautéed French Cut Chicken Breast in a White Wine-Leek Sauce - \$70 per person

Baked Chicken Wye Island-French Cut Chicken Stuffed with Crab Meat - \$78 per person

Grilled French Cut Chicken Breast in an Olive-Caper Tomato Sauce with Merlot - \$70 per person

Seafood

Roasted Rockfish with Crab Imperial in a Warm Whole Grain Mustard Vinaigrette - \$78 per person

Grilled Salmon in a Honey-Tangerine Glaze - \$70 per person

Sea Bass with Pineapple Mango Salsa - \$76 per person

Seared Arctic Char with Lemon Thyme Beurre Blanc - \$74 per person

Maryland Crab Cakes with a Sherry-Roasted Garlic Cream Sauce - \$79 per person

Meat

Herb-Encrusted Rack of Lamb in a Cranberry-Red Wine Reduction - \$78 per person

Grilled Pork Chop with Caramelized Apples and Fresh Rosemary - \$70 per person

Filet Mignon-Classic, Mushroom Demi Glace or Bernaise Sauce - \$78 per person

Sirloin Steak-Classic, Mushroom Demi Glace or Bernaise Sauce - \$72 per person

Customize your steak with one of the following

\$2 per person: Avocado Butter, Roasted Shallot Butter

Dual Plates

Filet Mignon and Maryland Crab Cake - \$88 per person

Filet Mignon and Chicken in a White Wine Leek Sauce - \$84 per person

Sirloin and Pan Seared Shrimp with Caramelized Shallots - \$78 per person

Grilled Mahi Mahi and Scallops with Mango Papaya Salsa - \$76 per person

Seared Chicken Breast and Grilled Salmon with Charred Plum Tomatoes in Garlic Beurre blanc - \$70 per person

All dinners also include Fresh Baked Rolls & Butter, Fresh-Brewed Regular and Decaf Coffee and Hot Tea

Please choose your accompaniments from the following menu, or make any suggestions you may have to your Wedding Catering Manager.

Starches

Choose one to be served with all entrées:

Roasted Red Potatoes

Jasmine Rice

Au Gratin Potatoes

Israeli Couscous

Mashed Potatoes

Parmesan Rosemary Polenta

Classic Risotto

Tuxedo Potatoes

Anson Mills Grits with Smoked Cheddar

Vegetables

Choose one to be served with all entrées:

Asparagus

Green Beans

Baby Carrots

Broccolini

Swiss Chard Squash and Zucchini Medley



BUFFET DINNER PACKAGE

One glass of our house champagne will be provided for each guest. A chocolate-dipped strawberry will complement each slice of your wedding cake.

Cocktail Hour

Five selections from our Hors d'oeuvres listing

Imported and Domestic Cheese Display with Crackers,
Garden Fresh Vegetables and Dip

First Course

Choose One:

From the Garden

Tomato & Fresh Mozzarella with Basil and Balsamic Glaze

Classic Caesar Salad

Classic Wedge Salad with Bacon, Blue Cheese Crumbles
& Red Onion

House Seasonal Green Salad with Shaved Parmesan Cheese

Dressing Choices available

You can accent any of the above with Fruit, Nuts and Cheeses
ADDITIONAL FEES MAY APPLY

- OR -

Soups

Cream of Crab Soup

Lobster Bisque

Creamy Leek and Potato

Wild Mushroom Consommé

Spring Vegetable with Pasta

Spring Leek Soup with Lemon

Three Tomato Gazpacho with Fried Green Tomato

Butternut Squash with Candied Hazelnuts

Creamy Artichoke with Lemon Oil and Bacon

***MAY DO SOUP & SALAD COURSE FOR \$5.00 PER PERSON**

BUFFET DINNER PACKAGE

Hot Entrées (Choose Three)

Oven Roasted Strip Loin served with Jus Lie and Caramelized Onions/Mushrooms

Top Round Beef Carving Station

Turkey Carving Station

Grilled Pork Loin with Caramelized Apples & Fresh Rosemary

Salmon in a Honey Tangerine Pan Sauce

Maryland Crab Cakes

Chicken in a White Wine Leek Sauce

Grilled Chicken Breast in an Olive-Caper Tomato Sauce with Merlot

Seared Arctic Char with Lemon Thyme Beurre Blanc

Shrimp Scampi

Accompaniments (Choose Three)

Anson Mills Grits with Smoked Cheddar

Jasmine Rice

Israeli Couscous

Seasonal Vegetables-as listed under Plated Dinners

Roasted Red Potatoes

Classic Risotto

Parmesan Rosemary Polenta

Mashed Potatoes

Pasta Primavera-Choice of Marinara, Pesto or Infused Olive Oil Sauce

All dinners also include Fresh Baked Rolls & Butter, Fresh-Brewed Regular and Decaf Coffee and Hot Tea

\$78 per person





HEAVY HORS D'OEUVRES

One glass of our house champagne will be provided for each guest. A chocolate-dipped strawberry will complement each slice of your wedding cake.

Cocktail Hour

Five selections from our Hors d'oeuvres listing

Imported and Domestic Cheese Display with Crackers,
Garden Fresh Vegetables and Dip

Dinner Hour

**All Stations Require Carver Or Station Attendant.
\$100.00 Per Station**

Station One:

Carving Station with your choice of (one):

Top Round of Roast Beef, Turkey Breast or Maryland Ham

Each Served with Rolls and Condiments

Accompanied by Choice of House Seasonal Green Salad
or Caesar Salad

Stations Two & Three:

Choice of (two) of the following stations

Maryland Inn Pasta Station

Choice of Two Pastas:

Penne, Spinach Tortellini, Cheese Tortellini, Veal and Mozzarella
Tortellini, Potato Gnocchi, Lobster Ravioli, Vegetable Ravioli and
Butternut Squash Ravioli

Choice of Two Sauces:

Pancetta Sage Cream, Roma Tomato Ragout, Lemon-Herb Reduction
with Olive Oil, Sun-Dried Tomato Pesto or Black Pepper Asiago Cream
Sauce.

Ichiban Wok Station

Accompanied by Steamed White Rice

Choice of Two:

Szechuan Beef with Snow Peas & Baby Corn accompanied by a
Garlic Cilantro Sauce

Ten Vegetable Stir Fry

Popcorn Shrimp with Water Chestnuts & Scallions

HEAVY HORS D'OEUVRES PACKAGE

Hot Board Potato Masher Bar

A Trio of Red Potato Mash, Sweet Potatoes, Roasted Garlic Potatoes accompanied by:

Bacon, Broccoli, Roasted Garlic, Chives, Cheddar Cheese, Roasted Wild Mushrooms, Grilled Red Onions, Roasted Peppers, Marshmallows, Brown Sugar, Raisins and Sour Cream

Served with Two Types of Gravy

Risotto Station (Choose Two)

Sweet Water Shrimp & Spinach Risotto

Asparagus & Portobello Risotto

Chicken & Basil Pesto Risotto

Black Pepper & Parmesan Reggiano Risotto

Sweet Water Crab Cake Station

Jumbo Lump Crab Cake Sautéed to Order in Sweet Butter accompanied with:

Old Bay Remoulade Sauce, Dijon Horseradish Dip, Sherry Roasted Garlic Cream Sauce & Golden Corn Pepper Relish

All dinners also include Fresh Baked Rolls & Butter, Fresh-Brewed Regular and Decaf Coffee and Hot Tea

\$78 per person





COCKTAIL HOUR &...

Sliders (Pick 2)

Chicken Tender Sliders with Barbecue Sauce and Honey Mustard

Cheeseburger Sliders with Ketchup and Pickles

Crab Cake Sliders with Remoulade

Buffalo Chicken Sliders with Ranch Dressing

Corned Beef Reuben on Rye with Thousand Island Dressing

French Fries

\$9 per person

Flavored Popcorn (Pick 2)

Crab Spiced

Cayenne

Cinnamon

Garlic Parmesan

White Cheddar

Buttered

\$5 per person

S'mores (Served With Hot Chocolate)

Original S'mores

Graham Cracker, Hershey Bar, Marshmallow

(Pick 2 Specialty S'mores)

Peppermint S'mores

Shortbread Cookies, White Chocolate with Peppermint

Peanut Butter S'mores

Chocolate Wafers, Chocolate Peanut Butter, Marshmallow

Toasted Coconut S'mores

Graham Crackers, Heath Bar Chocolate, Toasted Coconut

Marshmallow

\$8 per person for Original S'mores & (1) Specialty S'mores with Hot Chocolate

\$6 per person for Original S'mores and Hot Chocolate

...TOP OFF THE NIGHT STATIONS

Cookies & Milk (Pick 3)

Served with Regular Milk & Chocolate Milk
SERVERS TO PASS ON SILVER TRAYS

Chocolate Chip

Sugar

Oatmeal Raisin

White Chocolate Macadamia

Double Chocolate

Peanut Butter

\$6 per person

Pasta Station

Requires Station Attendant. \$100.00 Per Station

Choice of Two Pastas:

Penne, Spinach Tortellini, Cheese Tortellini, Veal and Mozzarella Tortellini, Potato Gnocchi, Lobster Ravioli, Vegetable Ravioli and Butternut Squash Ravioli

Choice of Two Sauces:

Pancetta Sage Cream, Roma Tomato Ragout, Lemon-Herb Reduction with Olive Oil, Sun-Dried Tomato Pesto or Black Pepper Asiago Cream Sauce.

\$12 per person

Hot Board Potato Masher Bar

Requires Station Attendant. \$100.00 Per Station

A Trio of Red Potato Mash, Sweet Potatoes, Roasted Garlic Potatoes accompanied by Bacon, Broccoli, Roasted Garlic, Chives, Cheddar Cheese, Roasted Wild Mushrooms, Grilled Red Onions, Roasted Peppers, Marshmallows, Brown Sugar, Raisins and Sour Cream

Served with Two Types of Gravy

\$8 per person

Sweet Water Crab Cake Station

Requires Station Attendant. \$100.00 Per Station

Jumbo Lump Crab Cake sautéed to Order in Sweet Butter accompanied with:

Old Bay Remoulade Sauce, Dijon Horseradish Dip, Sherry Roasted Garlic Cream Sauce & Golden Corn Pepper Relish

\$14 per person

Maryland Seafood Display (Seasonal)

Cocktail Crab Claws, Oysters on the Half Shell & Chilled Jumbo Shrimp presented on Cracked Ice

Served with Lemon Wedges, Cocktail Sauce, Tabasco Sauce & Chipotle Aioli

\$16 per person

Antipasto Table

Sliced Ripe Heirloom Tomatoes with Fresh Mozzarella, Marinated Assorted Olives, Artichokes, Eggplant Caponata, Grilled Marinated Italian Vegetable Display, Prosciutto, Capicola, Mortadella, Genoa Salami and Sharp Provolone

Served with Warm Focaccia Bread & Baguettes with Infused Oils

\$12 per person



BEVERAGE SERVICES

Open Bar Selections include unlimited beverages for four (4) hours

House Bar

Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Jim Beam Bourbon, Seagram's Seven Whiskey, Dewars White Label Scotch, Jose Cuervo White, Miller Lite, Yuengling, Amstel Light, and Heineken Beers, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, and White Zinfandel Wines, Mixers & Soft Drinks/Bottled Water

\$36.00 per guest/Additional Hour: \$9.00 per guest

Premium Bar

Absolut Vodka, Tanqueray Gin, Mount Gay Rum, Jack Daniel's Bourbon, Seagram's VO, Johnnie Walker Red Scotch, Jose Cuervo Gold, Miller Lite, Yuengling, Amstel Light, and Heineken Beers, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, and White Zinfandel Wines, Mixers & Soft Drinks/Bottled Water

\$44.00 per guest/Additional Hour: \$11.00 per guest

Beer, Wine & Soda Bar

Miller Lite, Yuengling, Amstel Light & Heineken

House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel

Assorted Soft Drinks, Juices and Bottled Water

\$32.00 per guest/Additional Hour: \$8.00 per guest

Non-Alcoholic Bar

Assorted Soft Drinks, Juices & Bottled Water

*THIS WOULD ALSO INCLUDE GUESTS BETWEEN AGES OF 12 AND 20

\$14.00 per guest/Additional Hour: \$3.00 per guest

Set-Up & Bartenders

We recommend a Bartender for every 75 guests

Bartender Fee is \$100.00 per bartender for four hours

Additional charge of \$25.00 per bartender for each additional hour

Bar Enhancements

Signature Drinks: Let us create a Signature Drink for your Wedding!

Let us know a special color or flavor and we'll customize a drink for you

Custom Pricing

Wine Service with Dinner

Table side wine service using House Wines

\$25.00 per bottle



WEDDING VENUES

Governor's Hall Ballroom, Atrium & Terrace

Located at the Governor Calvert House | Capacity: 200 for seated dinner

	Winter (January – February)	Peak Season (March – December)
*Saturday: (Minimum of 125 guests**)	\$2,000	\$4,000
*Sunday/Friday:	\$1,350	\$3,000
*Monday – Thursday:	\$1,000	\$1,350

Prices include atrium lights and privacy drapery



Duke of Gloucester Ballroom

Located at the Maryland Inn | Capacity: 60 people with a Dance Floor

	Winter (January – February)	Peak Season (March – December)
*Saturday: (Minimum of 125 guests**)	\$1,250	\$2,500
*Sunday/Friday:	\$750	\$1,500
*Monday – Thursday:	\$500	\$750



All events are scheduled for a four-hour block of time.

Events must end by 11:00 PM.

Additional fees for all venues are \$350.00 an hour, for continued use of space.

Saturday rates will apply to all Sundays during Holiday weekends.

****Required minimum of \$13,500 in food and beverage, prior to tax and gratuity on Saturdays (based on \$70 food package and \$36 bar package per guest)**

Ceremony Fee

\$500 to hold your Ceremony on Site

Includes extra 30 minutes of time for Ceremony

Rehearsal Time the day before, time subject to hotel availability

Set-Up and Breakdown of Ceremony Space

Lighting Fees

Uplights - \$60 per uplight

Additional Services:

Mahogany Chiavari Chairs - \$8 per chair

Gold chargers - \$1 per plate

Rental of additional Side Room - \$150 each

ALL WEDDING VENUE FEES ARE SUBJECT TO SERVICE CHARGE AND 6% MARYLAND SALES TAX.

ALL PRICING IS FOR A FOUR-HOUR RECEPTION.



ADDITIONS

Bridal Suite Package

For the Bride:

A sampling of fine, imported and domestic cheeses, fresh seasonal fruits, San Pellegrino and sparkling waters, assorted soft beverages and a choice of Chardonnay, Champagne or Pinot Grigio. **Pricing \$15 per person.**

For the Groom:

Bottled water, assorted soft beverages, bar munchies and the Groom's choice of beer. **Pricing \$15 per person.**

Refreshing Day of Touches:

Palate Pleasing Flavor-Infused Waters

Watermelon-Basil, Blackberry-Sage, Lemon-Mint, Pineapple-Cilantro, Blackberry-Cherry Lime, Watermelon-Rosemary, Lemon-Raspberry-Mint

Lemonade & Infused Lemonades

Traditional, Pink Lemonade-Mint, Lavender, Cranberry-Apple, Pomegranates, Pink Lemonade, Blueberry-Lavender, Strawberry Lemonade

Fresh Brewed Iced Tea

Regular, "Southern" Sweet Tea, Peach, Raspberry

Choice of any two of the above: \$4.00 per guest,
Choice of any three of the above: \$5.00 per guest

Hot Cider Station

Hot Apple Cider with Cinnamon sticks
\$3.00 per guest

Specialty Hot Chocolates (Pick 2)

Milk Chocolate, White Chocolate, Peppermint, Mocha, Dark Chocolate, Caramel
\$5.00 per guest

Passed Champagne & Sparkling Cider

House Champagne & Sparkling Cider
\$5.00 per guest

TERMS & CONDITIONS

1. All menu items are seasonal and subject to change, based upon availability, prices are subject to change.
2. A non-refundable deposit equal to the room rental/ceremony fee is required to secure the date and services. Acceptable forms of deposit payment include: Cash, Personal Checks, Corporate Check, Certified Check or Money Order, Visa, MasterCard, American Express and Discover.
3. Final payment of the estimated total and all other charges applicable to the final event requirements is due in full no later than two weeks prior to the event. All forms of payment listed above are acceptable as final payment, with the exception of personal checks, which cannot be used for final payment.
4. Please make all cashier checks payable to:
The Historic Inns of Annapolis, ASHFORD TRS FIVE LLC, P. O. Box 743217, Atlanta, GA 30374-3217
5. Guaranteed guest count is due no later than two weeks prior to the event. The guaranteed minimum is reflected for all charges. Additional guests can be added up to one (1) day prior to the event date. The balance will be remitted with the increased count.
6. The banquet bar will be available to your guests after the ceremony. Additional bar hours are available for an extra charge if arranged prior to the event.
7. Additional use of the event space will incur room rental charges.
8. Room setup changes will incur additional labor fees. \$150.00 fee and above applies to services such as Hanging items, etc.
9. If client cancels the event, any funds on deposit will not be refunded unless force majeure in effect. See the contract for the Cancellation Policy.
10. The use of illegal drugs and substances will not be tolerated and will result in immediate termination of the event with no refunds. Such activity will be reported to the local authorities.
11. All food or beverages must be provided by The Historic Inns of Annapolis. No outside F&B allowed. Wedding cakes are the exception.
12. All charges incur both Taxable Service Charge and All Applicable Taxes. Service Charge is taxed per regulations set forth by the Comptroller of Maryland.
13. Up to three (3) entrées can be chosen for your event meal. The base price of the meal will be calculated by the highest priced entrée.
14. State law prohibits any alcoholic beverages of any kind to be brought into the Venue by the Client or any guest. No person may subsequently leave the Venue and grounds with any alcoholic beverages of any kind. Alcohol discovered in the possession of any guest in the Ballroom will be confiscated.
15. The bartenders and/or staff hired by the Venue, at their sole discretion, may refuse to serve alcoholic beverages to any person who is believed to be intoxicated, under the legal age to be served alcoholic beverages or who displays unsatisfactory conduct. We reserve the right to card any guest. We do not serve shots of alcohol. We look forward to welcoming you and your guests to the Historic Inns of Annapolis for your special occasion. Each of our guests' health and safety is of utmost importance to us.

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