

Congratulations!

Best Wishes for a happy, healthy and prosperous future together. The Sheraton Baltimore North offers a wealth of experience to assist you in planning a beautiful and memorable wedding reception.

Whether you prefer intimate or lavish, our professional staff can plan it all.

Our Wedding Specialist looks forward to assisting you in planning the wedding of your dreams!

We can create a unique package, customized to your personal specifications.

All Wedding Packages Include:

Wedding Reception

- *Four Hour wedding reception in an elegant ballroom*

Maitre D'

- *Personal Maitre D' to oversee your wedding reception and all of your bridal party needs*

Cocktail Hour

- *Cocktail reception featuring butler passed hors d'oeuvres on silver trays and a private cocktail reception for the bridal party*

Champagne Toast

- *A slender flute filled with Champagne or Sparkling Cider for all of your guests*

Dinner

- *Three Course Meal featuring salad, entrée and dessert*

Dessert

- *Selection of magnificent wedding cakes, served with freshly brewed Starbuck's coffee, decaffeinated coffee and assorted herbal teas*

Beverage

- *Four hour open bar*

Decorations

- *White floor length linens with matching napkins and votive candles on each table*

Accommodations

- *Complimentary overnight accommodation for the Bride and Groom the evening of your Reception and special rates for out-of-town guests*

Additional Amenities

- *Complimentary Parking*
- *Floor Length White Linens with White Overlay*
- *Moveable parquet dance floor*

All Packages May be Upgraded

Plated Selections - The Rose

Cocktail Reception

*A Lavish Display of Domestic and Imported Cheeses
Garnished with Sliced French Baguettes and Assorted Crackers
Fresh Vegetable Crudite with Ranch Dressing
Your Choice of Two Selections from our Hors d'oeuvres List*

Salad

Tossed Mixed Greens Salad with Raspberry Vinaigrette Dressing

Entrees

*Your Choice of One Entrée
All Entrees are served with Roasted Red Bliss Potatoes, Medley of Seasonal Vegetables,
Warm Rolls and Butter*

*French Cut Chicken Breast with Apricots, Basil, Pine Nuts and Snow Peas
Grand Marnier Volute*

Chicken Breast with Spinach, Provolone Cheese, Tomato Basil Sauce

Roasted Salmon Fillet, Crawfish Cream Sauce

*Roasted Peppercorn Encrusted Top Sirloin of Beef
Port Wine Demi*

Coffee Service

Freshly Brewed Starbuck's Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Beverages

*Four-Hour Open Bar with Name Brand Liquors, Domestic Beer,
Selection of House Wines and Assorted Soft Drinks*

Champagne Toast for all Guests

Dessert

SugarBakers Gourmet Wedding Cake

Plated Selection - The Orchid

Cocktail Reception

*A Lavish Display of Domestic and Imported Cheeses
Garnished with Sliced French Baguettes and Assorted Crackers
Fresh Vegetable Crudite with Ranch Dressing
Your Choice of Four Selections from our Hors d'oeuvres List*

Salad

*Your Choice of One
Tossed Mixed Greens Salad with Raspberry Vinaigrette Dressing or
Caesar Salad with Parmesan Cheese and Seasoned Croutons*

Entrees

*Your Choice of up to Two Entrées
All Entrees are served with Roasted Red Bliss Potatoes, Medley of Seasonal Vegetables,
Warm Rolls and Butter*

*Chicken Breast Filled with Mushroom Duxelle, Wrapped and Baked in Puff Pastry
Madeira Demi*

Macadamia Encrusted Chicken Breast, Herbed Cream Sauce

Pistachio Encrusted Halibut, White Wine Cream Sauce

Flounder Stuffed with Crab Imperial, Lobster Cream Sauce

Sliced Roasted Striploin, Irish Whiskey Sauce

*Oven Roasted Pork Loin Wrapped in Applewood Smoked Bacon
Veal Stock Reduction*

Coffee Service

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Beverages

*Four-Hour Open Bar with Name Brand Liquors, Domestic Beer,
Selection of House Wines and Assorted Soft Drinks*

Champagne Toast for all Guests

Dessert

SugarBakers Gourmet Wedding Cake

Buffet Selections - The Bouquet

Cocktail Reception

*A Lavish Display of Domestic and Imported Cheeses
Garnished with Sliced French Baguettes and Assorted Crackers*

Fresh Vegetable Crudite with Ranch Dressing

Your Choice of Two Selections from our Hors d'oeuvres List

Salad

*Tossed Mixed Greens Salad with Raspberry Vinaigrette Dressing
And Your Choice of Two Additional Salads: Caesar Salad, Fresh Fruit Medley, Marinated
Vegetable Salad, Grilled Vegetable and Orzo Salad or Sliced Tomato and Onion Salad*

Entrees

*Your Choice of up to Three Entrées
All Entrees are served with Roasted Red Bliss Potatoes, Medley of Seasonal Vegetables,
Warm Rolls and Butter*

Rotisserie Chicken with a Black Olive Sauce

Sun-Dried Tomato Crusted Chicken Breast, Pesto Cream Sauce

*Pork Loin Stuffed with Sun-Dried Cherries and Caramelized Onions
Calvados Sauce*

Pecan Crusted Mahi-Mahi, Mango Relish

Poached Salmon Fillet, Saffron Aioli

Roasted Top Sirloin of Beef Au Jus

Portabella Mushroom and Zucchini Napoleon with Tomato Concasse

Coffee Service

Freshly Brewed Starbuck's Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Beverages

*Four-Hour Open Bar with Name Brand Liquors, Domestic Beer,
Selection of House Wines and Assorted Soft Drinks*

Champagne Toast for all Guests

Dessert

SugarBakers Gourmet Wedding Cake

Perfecting It

Hors d'oeuvre Enhancements

***Enhance your Cocktail Reception by adding additional Hors d'oeuvres
at \$3.00 per person per Hors d'oeuvre Selection***

*Beef Hibachi
Chicken Hibachi
Spanakopita
Miniature Quiche
Mini Beef Wellington
Chicken Quesadilla
Shrimp Spring Rolls
Mushroom Vol au Vent
Caribbean Chicken Sate
Crispy Asparagus with Asiago
Scallops Wrapped in Apple Wood Smoked Bacon
Brie with Raspberry and Almonds in Phyllo
Blackened Tuna and Caramelized Onions in Phyllo
Prosciutto, Mozzarella Cheese, Tomato and Basil Bruschetta
Beef Carpaccio and Horseradish on Toasted Brioche
Sweet Melon Wrapped with Prosciutto
Roasted Figs and Brie Cheese with a Balsamic Reduction*

***Enhance your Cocktail Reception by adding additional Hors d'oeuvres
at \$7.00 per person per Hors d'oeuvre Selection***

***Substitute our Package Hors d'oeuvres with one of the following choices
for \$5.00 per person per substitution***

*Lamb Lollipops with Plum Glaze
Jumbo Shrimp with Cocktail Sauce and Lemon Wedges
Seared Ahi Tuna on Toasted Brioche with Wasabi Aioli
Clams Casino
Mushrooms Stuffed with Crabmeat
Miniature Crabcakes with Remoulade Sauce
Smoked Salmon Mousse on Belgian Endive
Coconut Shrimp*

Perfecting It

Station Enhancements

Chesapeake Raw Bar

Crab claws, iced gulf shrimp, oysters on the half shell and clams on the half shell crackers, lemon wedges, cocktail sauce, horseradish sauce and Tabasco sauce

The Salad Bar

Caesar-tini

Crisp romaine lettuce, garlic croutons, shaved parmesan cheese and a tangy caesar dressing, shaken, not stirred, into a martini glass

Spinach on the Rocks

Fresh baby spinach, baby arugula, mandarin oranges, mushrooms, red onion, goat cheese, bacon bits, candied walnuts and a Dijon vinaigrette, tossed into a rocks glass

Mashed Potato Station

Mashed yukon gold and sweet potatoes served in a martini glass for your guests to create their own masterpiece with a selection of shredded cheddar cheese, bacon bits, butter, sour cream, chives, scallions, Old Bay seasoning, sun-dried tomato pesto, toasted pine nuts, mushrooms, brown sugar, mini marshmallows, candied pecan pieces and chopped broccoli

Sautee Station

Uniformed Chef to Sautee One (1) of the Following Items:

Medallions of Beef Tenderloin with Cracked Peppercorns, Butter, Garlic and Onions

Lamb Chops with Grand Marnier Glace

Ahi Tuna with Absolut Citron Essence

Smoked Salmon Display

Herb Cured Salmon with Chopped Red Onion, Chopped Egg, Capers, Lemon Wedges and Cocktail Breads

Tenderloin of Beef Carving Station

Horseradish Sauce, Bearnaise Sauce and Silver Dollar Rolls

Turkey Breast Carving Station

Tarragon Mayonnaise, Cranberry Relish and Silver Dollar Rolls

Maple and Dijon Glazed Ham Carving Station

Caramelized Apple Relish and Silver Dollar Rolls

Baked Brie

Wheel of Brie Topped with Dried Fruits and Nuts, Wrapped in Puff Pastry and Baked Golden Brown Assorted Crackers and Sliced French Baguette

Perfecting It

Entrée Enhancements

Chicken Forestiere

Seared Chicken Breast with Wild Mushroom Ragout

Chicken Piccata

Sauteed Chicken Breast with Lemon, White Wine and Capers

Chicken Chesapeake

Sauteed Chicken Breast Topped with Maryland Crabmeat, Lobster Sauce

Filet Mignon

Grilled 8 oz. Filet Mignon with a Port Wine Demi

Filet Mignon and Chicken

4oz. Petit Filet Mignon of Beef with Merlot Demi and

4oz. Medallion of Chicken with Roasted Red Pepper Sauce

Filet Mignon and Salmon

4oz. Petit Filet Mignon of Beef with Herb Butter and

4oz. Salmon Fillet with a Lemon Tarragon Sauce

Filet Mignon and Shrimp

4oz. Petit Filet Mignon of Beef with Peppercorn Cream Sauce and

Two (2) Large Shrimp Stuffed with Crabmeat, Citrus Beurre Blanc

Filet Mignon and Crabcake

4oz. Petit Filet Mignon of Beef with a Balsamic Glazed Pearl Onions and

4oz. Maryland Crabcake with a Remoulade Sauce

Perfecting It

Additional Enhancements

Fifth Hour of Open Bar

Wine Service

Bottles Presented Tableside During Dinner Service

Intermezzo

Selection of Sorbet

Energy Drinks

Add some “get-up-and-go” to you event with Red Bull and sugar-free Red Bull Energy Drinks

Cordial Bar

Bailey’s, Kahlua, Amaretto, Chambord, Sambuca, Brandy and Grand Marnier

Add to your Coffee Station or as a Station on its own

Ice Carving

Chocolate Fountain

Fresh Fruit and Dipping Accompaniments

Chair Covers and Specialty Linens