



BANQUET
MENU



LORD BALTIMORE HOTEL

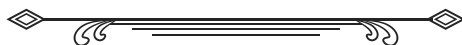
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◆ TABLE OF CONTENTS ◆

Breakfast & Brunch	
Buffet and Continental	3
Breakfast Enhancements	5
Plated Breakfast	6
Breaks	
Theme Breaks	7
A la Carte Snacks and Beverages	9
Cocktail Hour	
Hors d'oeuvres	
Cold	11
Hot	11
Display	12
Action Stations	13
Lunch and Dinner	
Buffet	14
Plated	18
Dessert	
Display and Stations	22
Beverage Service	23
General Information and Policies	24

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.
Minimum 25 guests for all bars, buffets, displays and stations.
Prices per person unless otherwise indicated.





◆ BREAKFAST & BRUNCH ◆

BUFFET

*All breakfast buffets include freshly brewed coffee and decaffeinated coffee;
black, green and herbal tea selection and chilled fruit juices*

LB CONTINENTAL

Assorted muffins and pastries
Seasonal fruit display
Individual plain & fruit Greek yogurt
\$24

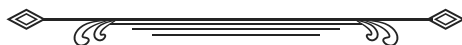
LB HEALTHY START

Assorted bottled juices and vitamin water
Yogurt parfait bar
House-made granola
Oatmeal with fresh berries, chopped pecans and brown sugar
Selection of cereals with 2% milk
Bagels with assorted spreads and whipped butter
Bran muffins and walnut raisin bread
Fresh fruit salad
Individual plain & fruit Greek yogurt
\$29

THE ALL AMERICAN

Assorted donuts, pastries, muffins
Scrambled eggs
Thick-cut applewood smoked bacon and breakfast sausage
Pullman white, whole grain and sourdough toast
with whipped butter and preserves
Herbed breakfast potatoes
Seasonal fruit display
\$28

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LB WORKOUT

Fresh fruit display

Warm power grains with farro, quinoa, & amaranth

Toppings include dried fruit, nuts, soy berries, goji berries, cacao nibs

Individual plain & fruit Greek yogurt

Seasonal vegetable frittata

Pomegranate and V8 juice

Kombucha

Green and red house-made smoothies

\$40

CHARM CITY BREAKFAST

Assorted Danish, pastries, muffins and croissants

Breakfast sandwiches to include:

Egg and cheese on a biscuit

Bacon egg and cheese on a croissant

Chicken sausage, egg, cheddar and potatoes wrap

House made granola

Individual plain & fruit Greek yogurt

Fresh fruit salad

\$34

LB DOWNTOWN

Variety of Danish, muffins, pastries and croissants

Scrambled eggs

Thick-cut applewood smoked bacon breakfast sausage

Breakfast potatoes

Seasonal fruit display

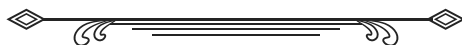
White, whole grain and sourdough toast with whipped butter and preserves

Smoked salmon display with diced red onion, capers,
chopped hard-boiled egg, capers, tomatoes, dill crème fraiche

Bagels & cream cheese

\$46

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BREAKFAST & BRUNCH ENHANCEMENTS

BREAKFAST BISCUITS OR SANDWICHES

Egg & cheese, bacon, egg & cheese
or sausage, egg & cheese
\$9

HOUSE CURED GRAVLAX OR SMOKED SALMON DISPLAY

Diced red onion, capers,
hard-boiled egg, tomatoes, dill
Crème fraiche, cream cheese, fresh bagels
\$16

SMOOTHIE STATION

Pineapple, blueberries, strawberries, banana
Orange juice, coconut water, plain yogurt
\$8

VEGETABLE FRITTATA

\$7

SCRAMBLED EGGS

\$6

OMELET STATION*

Eggs, egg whites
Spinach, peppers, onions, scallion,
tomatoes, asparagus
Cheddar cheese, feta cheese,
diced ham, bacon bits
\$15

BACON OR SAUSAGE

\$6

BACON STATION*

Whole pork belly sliced to order.
Includes candied bacon skewers.
\$6

BRIOCHE FRENCH TOAST, BUTTERMILK PANCAKES OR BELGIAN WAFFLES

with strawberries, blueberries, Nutella,
maple syrup & butter
\$8

YOGURT PARFAIT BAR

Plain and fruit flavor individual Greek yogurt
House-made granola, berries,
dried fruits, honey, agave syrup
\$7

SLICED QUICK BREADS

\$4

BAGELS

Assorted spreads and whipped butter
\$5

OATMEAL OR INDIVIDUAL DRY CEREALS

\$5

ASSORTED BOTTLED WATER AND JUICES

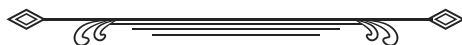
\$5 each

WHOLE FRESH FRUIT

\$3 each

**Station attendant required, one attendant per 75 guests; attendant fee \$225*

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PLATED BREAKFAST

Includes Chef's selection of seasonal accompaniments, croissants for the table, freshly brewed coffee and decaffeinated coffee, a selection of black, green and herbal teas, and chilled fruit juices

Farm fresh scrambled eggs
Bacon, herbed breakfast potatoes
\$29

Brioche French toast
Fruit compote, bacon or sausage
\$29

Eggs Benedict
Herbed breakfast potatoes
\$34

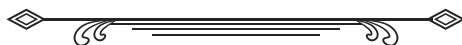
Eggs Chesapeake
Herbed breakfast potatoes
\$38

Frittata
Spinach, tomatoes, goat cheese
Herbed breakfast potatoes
\$30

Quiche Lorraine or Florentine
Seasonal fresh fruit
\$32

Chilled quinoa bowl
Yogurt and berries
\$22

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◆ BREAKS ◆

THEMED BREAKS

CAMDEN YARDS

Cracker jacks, pretzel bites with cinnamon and sugar
Mini poppy seed dogs with beer mustard sauce
Soft drinks and bottled water
\$29

BALTIMORE NATIVE

Individual Utz Old Bay chips
Red velvet cupcakes and Berger-style cookies
Crostitini and toasted pita with dip*
Soft drinks and bottled water
*crab dip \$32 or spinach artichoke dip \$29

CHOCOHOLICS

Chocolate chip and double chocolate chip cookies
Assorted Hershey bars, chocolate-dipped strawberries
Coffee, tea, hot cocoa with marshmallows
Bottled water and soft drinks
\$25

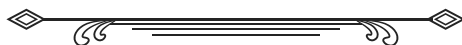
MID-MORNING PICK ME UP

A selection of house-made pound cakes
Coffee, tea, infused water
\$18

AFTERNOON ALERT

Chocolate chip cookies and blondies
Soft drinks, coffee, tea
\$18

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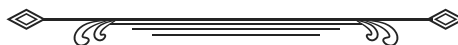
HEALTHY ALERT

Fruit skewers
Vanilla mint yogurt sauce
Flavored seltzers and iced tea
\$22

EVERYONE LOVES ICE CREAM!

Locally produced ice cream novelties and frozen baby bananas
Presented in our ice cream cart
Soft drinks, coffee, tea
\$16

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BEVERAGES

Coffee • decaffeinated coffee • hot tea
\$80 per gallon

Powerade or Vitamin Water
\$6 each

Orange • cranberry • grapefruit • apple juices
\$40 per gallon

Red Bull (regular and sugar free)
\$6 each

Iced tea
\$40 per gallon

Local kombucha
\$6 each

Soft drinks • bottled/boxed water
\$5 each

SNACKS

House-made trail mix
\$12 per pound

Chips and Dip
House made Old Bay chips and onion dip (or)
tortilla chips and salsa
\$7 per person

Spiced-maple soy snack mix
\$10 per pound

Kind (or) Nature Valley granola bars
\$4 each

Individual fruit salad bowls
\$8 each

Whole seasonal fruit
\$25 per dozen

Freshly popped popcorn
from the cart with flavored salts
in individual bags
\$6

Yogurt parfaits
\$6 each

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◆ COCKTAIL RECEPTION ◆

COLD HORS D'OEUVRES

Minimum 25 pieces each

Goat cheese brûlée with bacon jam
in mini pastry

Shaved country ham on mini cheddar biscuit,
cherry compote

Shrimp salad with micro dill on ruby endive

Tomato basil tart, balsamic drizzle

Vegetable poke in mini cone

\$5 per piece

Spicy gazpacho shooter with baby shrimp

Sesame tuna tartar in sesame cone, wasabi aioli

Salmon rillettes on rye crostini, frizzled leeks

Beef carpaccio on garlic crostini, fried capers,
horseradish aioli

Duck prosciutto and melon in filo cup

House-cured salmon gravlax on
pumpernickel crostini, Himalayan salt,
butter, micro dill tuna poke in mini cone

\$5 per piece

HOT HORS D'OEUVRES

Minimum 25 pieces each

Latkes, dill crème fraiche
and apple sauce sides

Spanakopita mini quiche

Chicken yakitori

Mini chicken and
cheese quesadilla

Mini dogs in
poppy seed pastry

Vegetable spring rolls

Mini chicken or
vegetable empanadas

Flash-fried cauliflower,
with curry coconut dip

\$4 per piece

Scallop wrapped in bacon,
spicy marmalade

Boneless Korean-fried
chicken bites

Chicken & waffle bites

Fried oyster slider, coleslaw
and remoulade

Beef satay, peanut sauce

Coconut shrimp,
mango chutney

Jumbo shrimp,
cocktail sauce

Angus beef slider,
smoked cheddar,
house-made barbecue sauce

\$5 per piece

Sesame crusted rockfish and
shishito pepper skewer

Beef Wellington bites

Salmon sliders with spicy
mayo and Asian slaw

Mini salmon cake
with lemon aioli

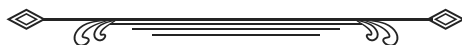
\$5 per piece

Mini crab cakes
with spicy remoulade

New Zealand lamb chops
with mint demi glaze

Market price

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DISPLAY

SEASONAL FRUIT DISPLAY

Sliced honeydew, cantaloupe, pineapple, red and green grapes, assorted berries
\$10

CRUDITÉ

Assorted garden vegetables, red pepper hummus and creamy dill dip
\$11

CHEESE DISPLAY

Display of assorted cheeses featuring local, domestic and international cheeses
Crostoni and a selection of crackers
\$20

CHARCUTERIE

Domestic cured meats, seasonal conserves, dried fruits and nuts, house mustard
Crostoni and a selection of crackers
\$24

DUMPLING AND BUNS

Three dumpling choices displayed in bamboo baskets
Pork buns and dipping sauces
\$28

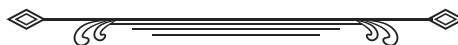
SUSHI DISPLAY

Assortment of fish, seafood and vegetable sushi, sashimi and rolls
Served with soy sauce, wasabi, pickled ginger and seaweed salad
Market price

BOUNTY OF THE CHESAPEAKE

Extravagant seafood display with
Mussels, shrimp, cured salmon, shucked oysters and crab claws
Market price

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ACTION STATIONS

Stations require one attendant per 75 guests; attendant fee \$225

RAW BAR

Oysters and clams shucked to order
Cocktail sauce, lemon, Tabasco and mignonette
Market price + shucker

SUSHI BAR

Our uniformed sushi chefs prepare sushi, sashimi and rolls
Fresh fish, seafood and vegetables
Seaweed salad, soy sauce, wasabi and pickled ginger
Market price + sushi chef

PASTA BAR

Sauté station serving tortellini, cavatappi or orecchiette
Pesto, marinara, Alfredo sauce
Sautéed mushrooms, sautéed bell peppers, ground beef or impossible sausage
Grated parmesan, fresh herbs
\$21 + chef

CARVING BOARDS

OVEN ROASTED TURKEY

Petite rolls, Dijon mustard, mayonnaise, cranberry compote
\$20 + carver

PRIME RIB

Silver dollar rolls, horseradish cream, au jus, Yorkshire pudding
\$40 + carver

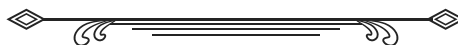
TENDERLOIN

Silver dollar rolls, classic demi-glace, horseradish cream, frizzled onion
\$35 + carver

SALMON

Chilled poached salmon, grilled salmon and gravlax
Dill crème fraiche, lemon aioli,
Pumpernickel and rye toast
\$30 + carver

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◆ LUNCH / DINNER ◆

BUFFET

LITTLE ITALY BUFFET

Caesar salad with shaved parmesan, brioche croutons, cherry tomatoes, Caesar dressing

Caprese with local tomatoes and fresh mozzarella, basil, olive oil and balsamic glaze*

Roasted vegetable antipasto with pesto and crostini**

Chicken piccata with oven cured tomatoes (or) classic chicken parmesan

Pan roasted Atlantic cod, lemon and herb, pinot grigio broth

Spinach and ricotta, beef (or) mushroom ravioli with marinara (or) Alfredo sauce seasonal vegetables

Garlic bread and herbed focaccia

Cannoli and tiramisu

\$45 lunch/\$56 dinner

**seasonal, \$4 additional per person*

***cured meat added to antipasto \$5 additional per person*

HIGHLANDTOWN LATIN BUFFET

Spicy gazpacho with shrimp (summer) or chicken tortilla soup (winter)

Black bean and corn salad with scallions, radishes, queso fresco, chili lime aioli

Romaine hearts with oven roasted cherry tomatoes, parmesan cheese,
sliced red onion, cilantro and chipotle ranch dressing

Grilled flank steak with chimichurri & grilled yellow onions

Chili spiked Yukon gold fingerling potatoes

Tortilla dusted tilapia with cilantro and lime

Coconut rice

Seasonal vegetables

Churros and pineapple-coconut cupcakes

\$50/\$62

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INNER HARBOR BUFFET

Maryland crab soup or crab bisque
Field green salad with carrots, snap peas, red onions, and Old Bay croutons (winter)
Cucumber and tomato salad, basil vinaigrette
Maryland crab cakes with corn relish, spicy remoulade and cocktail sauce
Eastern Shore fried chicken
LB signature five cheese mac n' cheese
Corn bread, whipped butter and apple butter
Red velvet cupcakes
\$58/\$72

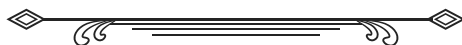
CHESAPEAKE BUFFET

Cream of crab soup
Field greens with cherry tomatoes, red onions and croutons, roasted shallot sherry vinaigrette
Cucumber and tomato salad, basil vinaigrette (summer)
Arugula with cranberries, carrots, pepita, goat cheese and maple dressing (winter)
Maryland crab cakes with corn, red onion, tomato salad, spicy remoulade, cocktail sauce
Black Angus filet with chimichurri, house made steak sauce or merlot demi
Seasonal vegetables
Parker House rolls and whipped butter
Selection of miniature desserts and pastries
\$71/\$89

LORD BALTIMORE BUFFET

Classic tomato soup
Hearts of romaine, blistered tomato, shaved parmesan, lardons, blue cheese dressing
Lemon herb brined chicken breast, natural au jus
Sweet and spicy glazed salmon, citrus herb broth
Seasonal vegetable
Herb roasted potatoes
Parker House rolls with whipped butter
Chef's selection of dessert
\$60/\$75

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PAN-ASIAN BUFFET

Soba noodle salad with toasted sesame, slivered radishes, scallion, spicy peanut dressing
Iceberg salad with carrots, pickled onions, cucumber, ginger-miso dressing
Beef and broccoli in garlic sauce
Fried rice or noodle station (prepared to order*)
White and brown rice (or) soba and lo mein noodles
Bok choy, snow peas, Napa cabbage, shiitake mushrooms, broccoli and bean sprouts
Shredded pork, General Tso chicken or teriyaki beef
Sweet and sour, sweet chili and char-siu sauce
Almond cookies
Mochi
\$48/\$59 + attendant

TACO BAR

Ground beef, chicken, sliced portobello mushrooms, peppers, onions, black olives,
Tomato, guacamole, pico de gallo, black beans,
Shredded cheddar, sour cream, shredded lettuce
Romaine salad with queso fresco, chipotle ranch dressing
Churros with cinnamon-sugar
\$45/\$45

CLASSIC SALAD BAR

Spring mix, romaine, arugula and baby kale
Grilled lemon thyme chicken, grilled steak or Old Bay shrimp
Roasted vegetables, shredded carrots, diced red onions, cherry tomatoes, cucumber,
Corn, radish, broccoli, chickpeas and olives
Shredded cheddar & shaved parmesan cheese
Hard boiled eggs, bacon bits, house-made Old Bay croutons
Artisanal rolls
Shortbread cookies
Seasonal fruit display
\$35/\$35

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FELLS POINT SUBMARINE SANDWICH BUFFET*

Field greens, shaved carrots, cucumber, tomato, candied pecan,
Green Goddess dressing, Herbed potato salad

Cole slaw

5-inch turkey sub with cheddar cheese, lettuce, tomato, sub dressing

5-inch Italian sub with provolone cheese, lettuce, tomato, sub dressing

5-inch grilled veggie and hummus sub

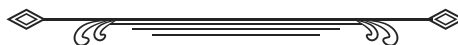
Mayonnaise, mustard, horseradish sauce

Seasonal fruit salad

Cookies, blondies and brownies

\$48/\$48

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PLATED MEALS

*All plated meals include Parker House rolls, freshly brewed coffee, decaffeinated coffee, and tea selection.
Appetizer/first course and buffet dessert available with indicated surcharge.*

SALAD

BABY WEDGE SALAD

Iceberg, Pancetta crisp, cherry tomatoes, chives
Blue cheese dressing

CAESAR SALAD

Chopped romaine, brioche croutons, parmesan
Caesar dressing

FIELD GREEN SALAD

Mesclun mix, heirloom cherry tomato, English cucumber, pepita
White balsamic vinaigrette

FARMER'S MARKET SEASONAL SALAD

SOUP

Tomato basil
Spicy gazpacho with shrimp (seasonal)
Chilled tomato and watermelon (seasonal)
Butternut squash (seasonal)
Carrot ginger (seasonal)
Maryland crab soup or crab bisque +\$4
Creamy mushroom with puff pastry crouton +\$3

FOR THE TABLE

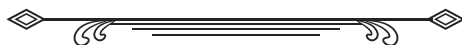
SEAFOOD TOWER

with local oysters, crab, lobster and shrimp cocktail
Appropriate accompaniments
Market price

BREADS AND SPREADS

Locally baked rustic breads and flat bread
Herb butter, olive oil and tomato jam
+\$8

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APPETIZER

HOUSE MADE GNOCCHI

Blistered tomato sauce

+\$8

HOUSE MADE CARROT & RICOTTA RAVIOLI

sautéed spinach, asiago cream

+\$11

OLD BAY GULF SHRIMP COCKTAIL

Smoked tomato cocktail sauce

+\$14

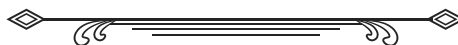
CLASSIC CAPRESE (SEASONAL)

Buffalo mozzarella and local tomatoes

Extra virgin olive oil and balsamic drizzle

+\$11 per person

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ENTREE

Chef's selection of seasonal accompaniments.

BONE-IN HERB BRINED CHICKEN BREAST

Bordelaise sauce

\$52/\$65

CHICKEN CHESAPEAKE

Airline chicken breast with crab imperial

\$58/\$72

FILET MIGNON

Classic demi-glace

Market price

STEAK & CAKE

Petit filet and crab cake with horseradish demi-glace, Chesapeake remoulade

Market price

RED WINE OR STOUT BRAISED SHORT RIB

Mushroom ragout, frizzled onion

\$58/\$72

NY STRIP STEAK

House-made steak sauce

\$60/\$75

FLAT IRON STEAK

Blue cheese or horseradish sauce

\$56/\$70

ESPRESSO CRUSTED PORK CHOP

Red eye gravy

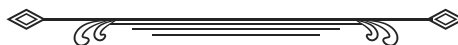
\$52/\$65

NEW ZEALAND BABY LAMB CHOPS

Mint demi-glace

\$72/\$90

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MARYLAND STYLE CRAB CAKES

Spicy remoulade

Market price

SWEET CHILI GLAZED SALMON

Citrus sauce

\$60/\$75

SEARED WILD ROCKFISH

Lime chive sauce

Market price

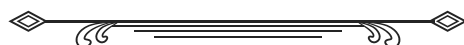
RATATOUILLE OVER HERBED POLENTA (V/GF)

\$48/\$60

CURRIED CAULIFLOWER WITH LENTILS (V/GF)

\$52/\$65

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◆ DESSERT ◆

PLATED DESSERT

Included with plated dinner

Flourless chocolate torte
New York-style cheesecake
Carrot cake
Key lime pie
Seasonal fruit crisp (gf)
Chocolate mousse in chocolate cup (gf)
Deep dish apple pie

BUFFET

MINIATURE PARFAIT

Key lime-coconut, mango-coconut, vanilla, strawberry, raspberry white chocolate, pistachio, milk chocolate, arborio rice pudding, passion fruit, dark chocolate, milk chocolate mousse

+\$10

BITE-SIZED CAKE

Opera, tiramisu, almond raspberry, chocolate crunch, red velvet

+\$10

MINIATURE TARTLET

Key lime, chocolate pecan, ganache, fruit and crème patisserie, lemon meringue, pear frangipane, fruit crumble, cheesecake

+\$10

Special occasion cakes and custom desserts are available with a minimum one-week advance notice.

STATIONS

CREPES

Prepared to order

Bananas foster, suzette, fresh strawberries and cream or cinnamon-apple compote
\$14 + attendant; add ice cream + \$2 per person

ICE CREAM

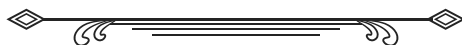
Scooped to order

Your choice of three flavors of Taharka ice cream or sorbet

Mini M&M, crushed Oreo, white chocolate chips, Reese's pieces, mini marshmallows, crushed Heath bar, gummy bears, slivered almonds, chopped peanuts, shredded coconut, sliced strawberries, fresh blueberries, hot fudge, butterscotch and whipped cream

\$17 + attendant

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◆ BEVERAGE SERVICE ◆

BEER, WINE AND SODA

Domestic Red and White Wine Selection

Domestic and Imported Beer

Local Craft Beer • Seasonal Selection

Sparkling Mineral Water,
Selection of Soft Drinks

\$14 per Guest for First Hour

\$8 per Guest for Second Hour

\$5 per Guest for Additional Hours

Per Drink

Wine & Craft Beer \$8 • Standard Beer \$6

Mineral Water and Soft Drinks \$5

PREMIUM BAR

Tito's Vodka, Bombay Gin, Dewar's Scotch,
Jack Daniels Whiskey, Jim Beam Bourbon,
Canadian Club Rye, Bacardi Superior Rum,
Sauza Gold Tequila

Domestic Red and White Wine

Selection of Domestic and Imported Beer

Local Craft Beer • Seasonal Selection

Sparkling Mineral Water,
Selection of Soft Drinks

\$16 per Guest for First Hour

\$10 per Guest for Second Hour

\$7 per Guest for Additional Hours

Per Drink

Cocktails \$10 • Wine and Craft Beer \$8

Standard Beer \$6

Mineral Water and Soft Drinks \$5

DELUXE BAR

Absolute Vodka, Bombay Sapphire Gin,
Jack Daniels Whiskey, Sagamore Rye Whiskey,
Makers Mark Bourbon, Bacardi Superior
Rum, Captain Morgan Spiced Rum,
Patron Silver Tequila, Johnnie Walker Red
Label Scotch,

Imported Red and White Wine

Selection of Domestic and Imported Beer

Local Craft Beer • Seasonal Selection

\$20 per Guest for First Hour

\$13 per Guest for Second Hour

\$9 per Guest for Additional Hours

Per Drink

Cocktails \$12 • Wine & Craft Beer \$8

Standard Beer \$6

Mineral Water and Soft Drinks \$5

CORDIALS

Kahlua, Bailey's Irish Cream, Amaretto
Disaronno, Gran Marnier, Drambuie, Tuaca,
Southern Comfort, Paul Mason Brandy

\$20 per Guest for First Hour

\$15 per Guest for Second Hour

Per Drink

\$12

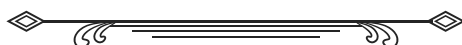
COFFEE BAR

Regular and Decaffeinated Coffee,
Selection of Green, Black And Herbal Tea

Whipped Cream, Cinnamon Sticks

\$7 per Person

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.
Minimum 25 guests for all bars, buffets, displays and stations.
Prices per person unless otherwise indicated.





◆ GENERAL INFORMATION & POLICIES ◆

BAR POLICIES

All alcohol served and consumed on our premise must be provided by the Lord Baltimore Hotel.

- Bartender Fee \$225; 1 per 75 guests
- Cashier Fee \$225, 1 per 100 guests, required for all cash bars
- Cash bar or hosted per drink bar minimum \$400
- Cash bar available for all bar options
- Cash bar prices are calculated based on per drink price + service charge + tax

COAT CHECK

- Available upon request for your event; attendant fee applies.
- Coat racks available at no additional charge, based on availability.

DEPOSIT

A signed contract and deposit are required to secure your event.

FIRE DETAIL

Baltimore City Fire Department requires diagrams in advance for any event with exposed flames.

MENU GUIDELINES

- Final menu must be advised at least two weeks prior to event date.
- Final guarantee required 3 business days prior to event date.
- Displays and stations will be prepared for the guaranteed guest count.
- Bars, buffets and stations require a 25-person minimum

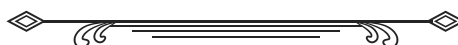
LABOR FEES

- Engineers or housemen \$75 per hour
- Food station chef or attendant \$225 each
- Raw Bar shucker \$225.00 up to 90 minutes

PARKING

Valet and self-parking options available; fee applies.

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Minimum 25 guests for all bars, buffets, displays and stations.
Prices per person unless otherwise indicated.





PAYMENT

- Credit card authorization form is required to be on file for all events.
- Payment in full is required ten (10) days in advance based on final guarantee.
Balance will be charged to credit card on file if actual attendance is higher.

ROOM SET-UP

- Room will be set up based on floor plan agreed upon by client and hotel.
- Upon request, tables and chairs can be over set up to 5% above guarantee.

SERVICE CHARGE

- Service charge of 24% is added to all food and beverage charges.
- Service charge is subject to Maryland Sales Tax

TAXES

- Maryland Sales Tax 6%
- Maryland Alcoholic Beverage Tax 9%
- Baltimore City Parking Tax 20%

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Prices per person unless otherwise indicated.

