

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!

You can choose from one of our inclusive packages, or we can create a unique package, customized to your personal specifications.

All Wedding Packages Include:

Wedding Reception

Four or Five hour wedding reception in an elegant ballroom

Maitre D'

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

Service

White glove service throughout your reception

Hors D'oeuvres Hour

Reception featuring butler passed hors d'oeuvres

A private reception for the bridal party

Champagne Toast

A slender flute filled with champagne or sparkling cider for all of your guests

Dinner

Choice of reception style, dinner buffet or plated dinner

Dessert

Gourmet wedding cake prepared by one of our preferred bakers

Served with freshly brewed Starbucks coffee and assorted Tazo teas

Decorations

White, black, or ivory floor length linens with your choice of colored napkins

Complimentary centerpieces on each table, table numbers, and wooden dance floor

Accommodations

Complimentary overnight accommodation for the couple the evening of your reception

Parking

Complimentary parking for wedding guests, parking for overnight is included in overnight guest room rate upon check-out.

Ceremony

Ceremony locations are available at an additional fee

Towson Towne Package

Beverage Package:

Five-hour hosted premium open bar
Specialty cocktail during hors d'oeuvre hour

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## **Reception Menu:**

Butler-passed and displayed hors d'oeuvres  
Your choice of six

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Champagne toast for all guests

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**Your Choice of Reception-Style Stations, Plated Dinner or Buffet Dinner**

## **Reception-Style to include:**

Choice of salad station, three specialty stations

## **Plated or Buffet Dinner to include:**

Choice of salad, three entrees, accompaniments

## **Wine service with dinner**

A variety of house wines to compliment your entrée selections

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Gourmet Wedding Cake

Cake cutting service

Freshly brewed Starbucks coffee, decaffeinated coffee, and assorted Tazo teas

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Chivari chairs or chair covers w/ sashes and choice of colored linen

Four up lights and pin-spot on wedding cake

Pipe & drape behind sweetheart table

# Charm City Package

## **Beverage Package:**

Four-hour hosted open bar  
Specialty cocktail during cocktail hour

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Reception Menu:

Butler-passed and displayed hors d'oeuvres
Your choice of six

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## **Champagne toast for all guests**

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Four-course Plated Dinner:

Choice of salad, intermezzo, choice of two entrées and accompaniments

Wine service with dinner

A variety of house wines to compliment your entrée selections

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## **Gourmet Wedding Cake**

Cake cutting service

Freshly brewed Starbucks' coffee, decaffeinated coffee, and assorted Tazo teas

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Chair covers w/ sashes and choice of colored linen

Four up lights and pin-spot on wedding cake

Pipe & drape behind sweetheart table

Dulaney Valley Package

Beverage Package:

Four-hour hosted open bar

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## **Reception Menu:**

Butler-passed and displayed hors d'oeuvres

Your choice of five

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Champagne toast for all guests

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## **Plated or Dinner Buffet**

Choice of salad, two entrées and accompaniments

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Gourmet Wedding Cake

Cake cutting service

Freshly brewed Starbucks coffee, decaffeinated coffee, and assorted Tazo teas

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Chair covers w/ sashes and choice of colored linen

Pipe & drape behind sweetheart table

# Chesapeake Package

## Reception Menu:

Butler-passed and displayed hors d'oeuvres  
Your choice of four

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Champagne toast for all guests

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## Three-course Plated Dinner:

Choice of salad, choice of two entrées and accompaniments

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Gourmet Wedding Cake

Cake cutting service

Freshly brewed Starbucks coffee, decaffeinated coffee, and assorted Tazo teas

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Standard banquet style chairs and choice of colored linen

Pipe & drape behind sweetheart table

# Perfecting It

## Charm City Package

### Intermezzo or Soup Choices:

#### Intermezzo

Raspberry Sorbet, Lemon Sorbet, or Strawberry Sorbet

#### Soup

##### Hot

Italian Wedding Soup

Classic Chicken Noodle

Tomato Basil Bisque

Wild Mushroom with Goat Cheese,

Croutons and Truffle Oil

Baked Potato Soup with Cheddar Cheese,

Bacon and Green Onions

Maryland Cream of Crab Soup with Jumbo Lump Crabmeat (\$1.00 upgrade)

Maryland Crab Soup with Jumbo Lump Crabmeat (\$1.00 upgrade)

##### Cold

Gazpacho Soup

Fresh Cucumber Soup

Melon with Mint Soup



# Perfecting It

## Choice of One Salad

Classic Caesar with Crisp Romaine Leaves tossed in Creamy Caesar Dressing

Mixed Greens with Cucumber, Grape Tomatoes, Julienne Carrots with Italian Dressing

Baby Spinach with Goat Cheese, Candied Walnuts and Grape Tomatoes with Raspberry Vinaigrette

Caprese Salad- Fresh Mozzarella, Sliced Tomatoes, Basil, Olive Oil and Balsamic Glaze

## Choice of Two Accompaniments

### Potatoes

Whipped Potatoes

Au Gratin

Roasted Fingerling

Potatoes with Thyme

Sea Salt & Truffle Oil

Scalloped Potatoes

Whipped Sweet Potatoes

### Starch

Herb Risotto

Rice Pilaf or Wild Rice

Herb Orzo

Couscous

### Vegetables

Fresh Green Beans

Steamed Broccoli

Seasonal Vegetable Medley

Glazed Baby Carrots

Brussel Sprouts

Asparagus

Assorted Root Vegetables

# Entrée Selections

## **Towson Chicken**

Pan-Seared Chicken Breast with Capers, Sun-Dried Tomatoes and Artichokes with a  
Lemon White Wine Sauce

## **Chicken Chesapeake**

Crab Imperial Stuffed Chicken Breast with Old Bay Sauce Supreme

## **Chicken Française**

Egg Battered Sautéed Chicken Breast Finished with a Sherry Lemon Butter Sauce

## **Sliced Striploin**

Perfectly Sliced Striploin Served with Mushroom Shallot Demi-Glace (buffet only)

## **Peppercorn Beef Tenderloin**

Grilled Tenderloin of Beef with a Creamy Cognac Peppercorn Sauce (plated only)

## **The JD Steak**

Flat Iron Steak Glazed with a Zesty Jack Daniels Sauce (plated only)

## **Pork Tenderloin**

Roasted Pork Tenderloin with Granny Smith Apple

## **Caribbean Mahi Mahi**

Jerk Spiced Mahi Mahi with Pineapple Mango Salsa

## **Herb-Roasted Salmon Fillet**

North Atlantic Salmon Fillet, Oven-Roasted with Fresh Herbs

## **Flounder Chesapeake**

Crab Imperial Stuffed Flounder with Old Bay Sauce Supreme

## **Duet of Choice**

Pick Two of Your Favorite Entrees (Sliced Sirloin is Buffet Only)



# Perfecting It

## Open Bar

### Liquor:

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Jim Beam Bourbon, Seagram's 7,  
Cutty Sark Scotch, Sauza Tequila, Amaretto

### Wine:

Canyon Road White Zinfandel, Canyon Road Pinot Grigio, Canyon Road Chardonnay, Canyon Road Merlot,  
Canyon Road Cabernet Sauvignon and Canyon Road Moscato

Beer (Your choice of two):

Domestic Beer: Budweiser, Bud Light, Miller Light, Coors Light, Redds Apple Ale

Premium Beer: Heineken, Amstel Light, Samuel Adams Boston Lager, Yuengling Lager, Corona

## Premium Brand Bar

### Liquor:

Ciroc, Grey Goose, Kettle, Absolut Vodka, Tanqueray Gin, Crown Royal, Chivas Regal, Captain Morgan  
Rum, Jack Daniels Whiskey, Jose Cuervo Tequila, Amaretto Disaronno, and Peach Schnapps

### Wine:

Canyon Road White Zinfandel, Canyon Road Pinot Grigio, Canyon Road Chardonnay, Canyon Road Merlot,  
and Canyon Road Cabernet Sauvignon

### Beer (Your choice of two):

Domestic Beer: Budweiser, Bud Light, Miller Light, Coors Light, Redds Apple Ale

Premium Beer: Heineken, Amstel Light, Samuel Adams Boston Lager, Yuengling Lager, Corona

## Bar Enhancements

Bottles Presented Tableside during Dinner Service price based on consumption

### Cordial Bar

Add to Your Coffee Station or as a Station on its Own

Bailey's, Kahlua, Amaretto, Chambord, Sambuca, Brandy, Frangelico, and Grand Marnier

### Signature Cocktail

Couple's choice of cocktail to fit wedding theme price based on recipe

### Hot Chocolate Station

Chocolate Peppermint Stir Sticks, White Chocolate Chips, Mini Marshmallows, Chocolate Wafer Sticks,  
Whipped Cream and Caramel Sauce.

### Martini Bar

A specialty bar to include a variety of martinis for your guests to sample

### Sangria Bar

White and Red Sangria

Glass Dispensers of White and Red Sangria filled with Lemons, Oranges,  
Red Apple, Sliced Fresh Strawberries

Glass Jars filled with Lemons, Oranges, Red Apple, Sliced Fresh Strawberries

# Perfecting It

## Butler Passed Hors d'oeuvre Selections

|                                                              |                                           |
|--------------------------------------------------------------|-------------------------------------------|
| Wild Mushroom Risotto Ball                                   | Mushroom Caps Stuffed with Crabmeat       |
| Edamame Potsticker                                           | Spanakopita                               |
| Chicken Lemongrass Potsticker with Sweet Chili Dipping Sauce | Mini Chicken Quesadillas                  |
| Swedish, Marinara or Sweet & Sour Meatballs                  | Tomato and Basil Bruschetta               |
| Buffalo Chicken, Shrimp or Vegetable Spring Rolls            | Chipotle Steak Churrasco                  |
| Tenderloin in Bacon                                          | Cozy Shrimp with Thai Chili Dipping Sauce |
| Fig and Mascarpone Cheese in Phyllo                          | Tuscan Fontina Bites                      |
| Mini Chicken Cordon Bleu                                     | Guajillo Chicken Mole & Plantain Skewer   |
|                                                              | Scallops in Bacon                         |

## Displayed Hors d'oeuvre Selections

|                                                                                       |
|---------------------------------------------------------------------------------------|
| Domestic Cheese Display with Water Table Crackers                                     |
| Seasonal Vegetable Display with Assorted Dipping Sauces                               |
| Sliced Fresh Seasonal Fruit Display                                                   |
| Warm Spinach and Artichoke Dip with Pita Bread                                        |
| Warm Cheddar Ale Dip with soft pretzel sticks and vegetable sticks                    |
| Maryland Crab Dip with Pita Chips                                                     |
| Baked Brie with Dried Fruits and Nuts, Wrapped in Puff Pastry, with Assorted Crackers |

# Perfecting It

## Bar Enhancements

### Additional Hour of Bar Service

Add one additional hour of service onto your wedding package

### Premium Brand Bar

#### Liquor:

Ciroc, Grey Goose, Kettle, Absolut Vodka, Tanqueray Gin, Crown Royal, Chivas Regal, Captain Morgan Rum, Jack Daniels Whiskey, Jose Cuervo Tequila, Amaretto Disaronno, and Peach Schnapps

### Tablesides Wine Service

Bottles Presented Tableside during Dinner Service price based on consumption

### Signature Cocktail

Couple's choice of cocktail to fit wedding theme price based on recipe

### Cordial Bar

Add to Your Coffee Station or as a Station on its Own

Bailey's, Kahlua, Amaretto, Chambord, Sambuca, Brandy, Frangelico, and Grand Marnier

### Hot Chocolate Station

Chocolate Peppermint Stir Sticks, White Chocolate Chips, Mini Marshmallows, Chocolate Wafer Sticks, Whipped Cream and Caramel Sauce.

### Martini Bar

A specialty bar to include a variety of martinis for your guests to sample

### Sangria Bar

White and Red Sangria, Glass Dispensers of White and Red Sangria filled with Lemons, Oranges, Red Apple, Sliced Fresh Strawberries, and serve yourself jars filled with Lemons, Oranges, Red Apple, Sliced Fresh Strawberries

## **Hors d'oeuvres Enhancements**

- Imported Cheese Display with Apples, Grapes, and Spicy Mustard
- Antipasto Display
- Shrimp Cocktail-2pp
- Coconut Shrimp with Sweet and Sour Dipping Sauce-2pp
- Scallops Wrapped in Apple Smoked Bacon-1pp
- Mini Crab Cakes -1pp
- Lamb Lollipops with Mint Demi Glace-1pp

## **Chef Attended Action Station Selection**

### **Mashed Potato Bar**

Baked Potatoes served with Blue Cheese, Cheddar Cheese, Caramelized Onions, Salsa, Whipped Butter, Sour Cream and Jalapeno's

### **Pasta Station**

Served with Garlic Bread, Crushed Red Peppers & Parmesan Cheese

Choice of (2) Pastas: Fusilli, Mushroom or Cheese Ravioli, Penne, Fettuccine and or Rotini

Choice of (2) Sauces: Marinara, Alfredo, Pesto Sauce and or Toasted Garlic & Cilantro Salsa

Add Chicken Shrimp and Vegetables for an additional \$4.00 per person

### **Mac & Cheese Station**

Sun Dried Tomatoes, Caramelized Onions, Bacon, Parmesan, Sautéed Mushrooms, Asparagus and Herb Bread Crumbs

### **French Fry Bar**

Regular and Sweet Potato Fries, Green Onions, Siracha, Bleu Cheese, Cheddar Sauce, Sea Salt, Truffle Oil, Bacon, Ketchup and Seasoned Sour Cream

### **Beef & Pork Slider Station**

Shredded Beef and Pork, Slider Buns, French fries and condiments

### **The Caesar-tini Salad Bar**

Romaine lettuce, garlic croutons, shaved parmesan cheese, and a tangy Caesar dressing. Shaken, not stirred, into a martini glass

## **Shrimp Himalayan Salt Box**

An inventive way to enjoy popular Himalayan Pink Salt, the Chef heats & sears Shrimp Himalayan Pink Salt adds an enhanced salt and mineral flavor by which no other method compares.

## **Seasonal Raw Bar Station**

To include Shucked Oysters, top Neck & Little Neck Clams, Steamed Shrimp & Crab Claws, served with Oyster Crackers, Lemons & Cocktail Sauce

## **Mini Crab Cakes Station**

Maryland Style Blue Crab Cakes with Rolls & appropriate condiments

## **Chef Attended Carving Station Selections**

Top Round of Beef

Roasted Breast of Turkey

Brown Sugar Cured Ham

Roasted Pork Loin with Andouille and Cornbread Stuffing

Dijon Encrusted Pork Loin

Roasted Prime Rib of Beef

Herb Roasted Leg of Lamb

Roasted Tenderloin of Beef with Béarnaise Sauce

## **Dessert Enhancements**

### **Chocolate Dipped Strawberries**

Fresh Strawberries Dipped in Chocolate and added to your plated wedding cake

### **Warm Chocolate Chip Cookies with Shots of Chilled Milk**

Baked Fresh Chocolate Chip Cookies served with a shot of chilled Milk

### **Gourmet Coffee Station**

Gourmet Coffee served with Vanilla, Caramel and Hazelnut Syrups and Assorted Creamer Flavors

### **Assorted Dessert Shooters**

Mousse filled dessert shots – various flavors

### **Chocolate Fountain with Assorted Accompaniments**

Milk Chocolate or White Chocolate surrounded with a variety of fruits, marshmallows, cookies for dipping

### **Viennese Dessert Station**

Assortment of Mini Dessert Cakes – various flavors

### **Flambé Station**

Classic Bananas Foster with Buttery Rum Sauce OR Cherries Jubilee with Zesty Brandy Sauce

### **S'mores Station**

Crunchy Graham Crackers with Marshmallows, and Milk & Dark Chocolate

### **Decor Enhancements**

#### **Pricing available from our Preferred Vendors**

Chivari Chairs

Chair Covers and Sashes

Specialty Linens

Specialty Lighting

Specialty Silverware, China, Glassware, and

Pipe and Drape

Charger Plates

Ice Sculpture



# Children's Menu

## Cocktail Reception

All Hors d'oeuvres Included in Your Adult Menu Package

## Salad Selection

Fruit Cup

## Choice of one Entrée Selection

Chicken Tenders with French Fries

Kid's Hamburger with French Fries

Grilled Cheese with French Fries

## Beverages

Unlimited Soft Drinks, Juices, and Water

Sparkling Cider Toast

## Dessert

Gourmet Wedding Cake

All pricing subject to a 22% service charge and applicable Maryland State sales tax

# Ceremonies

**Courtyard**  
Up to 300 Guests

**Fitzgerald C**  
Up to 250 Guests

**Lindsay Ballroom**  
Up to 130 Guests

**Duncan Room**  
Up to 100 Guests

**Warfields Dance Floor**  
Up to 100 Guests

The Ceremony Fee includes ceremony set up, rehearsal ceremony, chairs, tables, and linens, and ceremony breakdown.