

Wedding Packages



*Mt. Washington
Conference
Center*

5801 Smith Avenue, Suite 1100
Baltimore, MD 21209
410-735-7674

www.mtwashconfctr.com

Congratulations on your engagement and thank you for expressing interest in having your Reception at the Mt. Washington Conference Center

The Property...

"City-close, country-quiet" best describes Mt. Washington, which is located on 68 rolling, tree-shaded acres and includes the Historic Octagon built in 1855. Mt. Washington is 8 miles northeast of Baltimore's Inner Harbor. The conference center is easily accessible from major interstates including I-695, I-83 and I-95. BWI Airport is just 17 miles away and the Penn Train Station is within a 15 minute drive.

Your Event Planner and Catering Manager...

Your event planner and catering manager understand that this event is very special to you and are committed to ensuring the success of your Wedding Reception. Your catering manager also serves as your personal reception coordinator. We host only one Wedding Reception per day, so the attention is exclusively yours.

Menu Tasting...

Your event planner will work with you to schedule a tasting two months prior to your Wedding Reception. The menu tasting will be prepared for the Bride and Groom only and is designed to help you choose the final menu for your affair.

Menu Selections...

To ensure availability of specific food items, we ask that final menus be selected with your event planner at least one month prior to your function. The Mt. Washington Conference Center reserves the right to increase pricing of specific menu items based on the market value at the time of purchase.

Linen Selection...

We provide white linens. Additional premium linens are available for a fee.

Floral Arrangements...

Floral arrangements are not included in our Wedding Packages. We would be happy to suggest several excellent sources for florists.

Dance Floor...

We offer a complimentary parquet dance floor with our wedding package.

Musicians and Entertainers...

Meals will be provided for musicians and entertainers at a fee of \$28 per person.

Pre-Ceremony Room...

While preparing for your special day and Ceremony, a complimentary room will be made available for your use.

Service Charge and Taxes...

Wedding Reception packages are subject to an Administrative Charge of 20% and a State Sales Tax of 6%

Minimums and Maximums...

Our minimum number of guests for a Wedding Reception is 40 guests. Our Maximum number guests is 150

Deposits...

Upon confirmation of your date, a 30% deposit is required to hold your space. The advance deposit is non-refundable. All deposits will be applied toward your final balance which is required five (5) working days prior to your function.

Guarantees...

To help us make your day a truly memorable one, we ask your cooperation in confirming the total number of guests expected five (5) working days prior to your event. This number is your guarantee and may not be lowered. If a confirmation number is not received by the due date, the expected attendance will become the number of guests guaranteed. Final charges will be based on your guarantee or the actual attendance whichever is greater.

Alcoholic Beverage Policy...

The Mt. Washington Conference Center, as a Licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the Maryland's Alcoholic Beverage Control's policies, procedures and statutes. The Conference Center will strictly enforce Maryland's Beverage laws. The Management of the Mt. Washington Conference Center and its Beverage employees reserve the right to refuse service of Alcohol to any guest whom appears, or exhibits characteristics of being intoxicated. In addition, any disturbances, underage drinking, or consumption of non-conference center purchased alcohol will result in immediate event termination. The Mt. Washington Conference Center is the only licensed authority to sell and distribute liquor on the premises. Liquor is not permitted to be brought onto the property and alcohol purchased from the Mt. Washington Conference Center may not be taken off Property.

To ensure that your affair is memorable, the following items are included in the Wedding Package.

Octagon Suite for the Bride and Groom the night of the wedding with a bottle of Champagne for the bride and groom

Personalized server to attend to the special needs of the Bridal Party

Dining Room Rental

Octagon Dining Room Cocktail Hour Rental

House Linens

Dance Floor

Mirrors and Votive Candles on each table

Free Parking

Menu Tasting for Two

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

~Cocktail Reception~

One Hour Cocktail Reception Featuring our Premium Bar

One Hour of Butler Passed Hors d'oeuvres

Stationed Cheese and Crudite's Display

~Dinner Service~

Premium Four Hour Open Bar

Champagne Toast

Dinner Buffet

\$140 per person*

Gourmet Plated Dinner

\$155 per person*

All selections are accompanied by chef's selection of fresh vegetable, appropriate starch and rolls

*Maryland sales tax and 20% administrative charge are not included in menu selections pricing and will be added to the final bill

Menu Choices

Your reception begins with the following displays of cold selections

Garden Vegetable Crudite's with Dipping Sauces
International and Domestic Display of Cheeses

Butler Passed Hors D Oeuvres

Please Select Eight (8) Hot and/or Cold

Hot Selections

Thai Chicken Satay with Peanut Sauce
Coconut Shrimp with Tropical Salsa
Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce
Spanikopita
Maryland Crab Cakes with Cajun Remoulade
Skewered Beef with Teriyaki Sauce
Tandoori Chicken Skewer with Tamarind Dipping Sauce
Meat Balls, Swedish or BBQ Style
House made Wings, Buffalo, Old Bay, or Barbeque
Stuffed Mushrooms with Crab Meat

Cold Selections

Southwest Chicken in Phyllo Crisp
Smoked Salmon Roll on Cucumber Round
Seared Beef Tenderloin with Sweet Onion Marmalade on Baguette
Buffalo Mozzarella and Prosciutto Skewers
Sesame Crusted Ahi Tuna
Tomato Bruschetta

Gourmet Plated Dinner Selections

Salads

Please Choose One

Baby Lola Rosa Salad

Balsamic Strawberries, Toasted Almond, Boursin, Balsamic Vinaigrette

Ensalada Caprese

Buffalo Mozzarella, Heirloom Tomato, Fresh Basil Vinaigrette, Bibb Lettuce

Mt. Washington Salad

Fresh Field Greens with Crumbled Maytag Bleu Cheese, Dried Cranberries & Candied Walnuts

Entrée

Land and Sea

Petit Filet of Beef and Classic Chesapeake Crab Cake

Pistachio Encrusted Rack of Lamb

Roasted Garlic, Mint and Tomato Infused Demi Glace

Grilled Veal Chop

Serrano Ham and Manchengo Cheese, Pan Jus, Sofrito

Stuffed Chicken Breast

Roasted Red Peppers, Fresh Spinach, Gouda Cheese

Stuffed Filet of Beef

Sun-Dried Tomato, Baby Spinach, Feta Cheese, Oregano Olive Oil

Pan Seared Ahi Tuna

Heirloom Tomato, Marinated Artichoke Wasabi Cream

Maryland Lump Crab Cake

Silver Queen Corn Hash, Citrus Imperial, Grilled Pepper

Grilled Vegetable Napoleon

Crumbled Goat Cheese, Fried Wonton, Balsamic Reduction

Individual Eggplant Caprese

Fresh Mozzarella, Plum Tomato, Basil and Tomato Coulis

Buffet Menu Selections

Salads

Please Choose One

Lola Rosa Salad

Baby Lola Rosa Leaf, Boston Bibb Lettuce, Goat Cheese, Strawberries, Toasted Pine Nuts

Classic Caesar

Crisp Hearts of Baby Romaine, Herbed Croutons, and Asiago Cheese

Mt. Washington Salad

Fresh Field Greens with Crumbled Maytag Bleu Cheese, Dried Cranberries & Candied Walnuts

Entrees

Please Select Three

Stuffed Salmon Florentine

Delicate Filet of Salmon Stuffed with Spinach and Finished with a White Wine Sauce

Penne with Shrimp Provencal

Tossed with fresh basil, Tomato and Olives Finished with White Wine and Garlic

Shrimp and Chicken Scampi

Sauteed Chicken and Shrimp Finished with a Lemon Butter Sauce, Served with White Rice

Chicken Chesapeake

Breast of Chicken topped with Crab Imperial and Hollandaise Sauce

Chicken Carbanara

Grilled Chicken, Sliced and Tossed with Field Peas, Prosciutto, fresh Herbs, Penne and a Light Cream Sauce

Chicken Marsala

Breaded Breast of Chicken Sauteed with Shallot, Wild Mushrooms and Marsala Wine Sauce

Roasted Sirloin Marchand du Vin

Choice Sirloin Roasted Medium Rare and Served with a Delicate Wine Sauce, Finished with Pearl Onion, Mushroom and Tomato

London Broil

Marinated and Grilled Sliced Thin and topped with Caramelized Onion and Light Tomato Broth

Roasted Pork Tenderloin

Served with Grilled Apple and Apple Jack Brandy Glaze, Topped with Braised Leeks

Premium Open Bar

Grey Goose Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Triple Sec
Jose Cuervo 1800 Tequila
Johnnie Walker Red Scotch
Seagrams VO Whiskey
Wild Turkey Bourbon

The Premium Bar includes four selections from the following

Clipper City
Miller Light
Samuel Adams
Coors Light
Amstel Light
Corona Extra
Heineken
Dos Equis

House Red and White Wines

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