



WEDDINGS



THE
BALLROOM
CHESAPEAKE INN

WEDDING PACKAGES INCLUDE:

INCLUDED

Your five hour reception includes the following below:

CHAMPAGNE TOAST

BAR & BEVERAGE SERVICE

includes four hour open bar offering premium brands, house wines, bottled beers & non-alcoholic beverages complimentary for all guests

HORS D' OEUVRES

butlered & stationary

SOUP OR SALAD

choice of one included in your package

APPETIZER

included in Platinum Package

ENTRÉE SELECTIONS

featured on the following pages

DESSERT

INTERNATIONAL COFFEE & TEA STATION

freshly brewed coffee with amaretto, hazelnut & vanilla flavors, cinnamon sticks, chocolate shavings, sugars, chocolate covered espresso beans

ADDITIONAL INCLUSIVE SERVICES

wedding coordination services
cloakroom attendant (seasonal)
votive candles
valet parking for your guests (platinum & diamond packages)
floor length ivory linens
complimentary room at The Ship Watch Inn
for the bride & groom only the night of your reception
(inclusive for a wedding of 100 guests or more)



✦ PACKAGES ✦

✦ SIT DOWN OPTIONS ✦

SILVER

RECEPTION

4 passed hors d'oeuvres

1 display station

soup or salad course

ENTRÉE COURSE

2 Choices
with traditional accompaniments

coffee station

BAR
four hour premium bar

champagne toast

GOLD

RECEPTION

6 passed hors d'oeuvres

2 display stations

1 Grill Station Item Included

soup or salad course

ENTRÉE COURSE

2 Choices
with upgraded accompaniments

assorted mini desserts

coffee station

BAR
four hour premium bar

champagne toast

**no extra charge for upgraded entrées*

PLATINUM

RECEPTION

8 passed hors d'oeuvres

2 display stations

2 Grill Station Items Included

soup or salad course

Appetizer Course

ENTRÉE COURSE

2 Choices
with upgraded accompaniments

assorted mini desserts

served coffee

BAR
five hour deluxe bar

champagne toast

late night snack station
valet included

** no extra charge on upgraded entrées
veranda & terrace included for cocktail hour*



✦ * BUFFET OR STATION OPTIONS ✦

SAPPHIRE

RECEPTION

4 passed hors d'oeuvres

1 display station

soup or salad course

ENTRÉE COURSE

2 Choices
with traditional accompaniments

coffee station

BAR

four hour premium bar

champagne toast

RUBY

RECEPTION

6 passed hors d'oeuvres

2 display stations

1 Grill Station Item Included

soup or salad course

PASTA

ENTRÉE COURSE

2 Choices
with traditional accompaniments

mini desserts

coffee station

BAR

four hour premium bar

champagne toast

**no extra charge for upgraded entrées*

DIAMOND

RECEPTION

8 passed hors d'oeuvres

2 display stations

2 Grill Station Items Included

soup & salad course

PASTA

ENTRÉE COURSE

2 Choices
with traditional accompaniments

wedding cake

coffee station

BAR

five hour deluxe bar

champagne toast

late night snack station

valet included

**no extra charge on upgraded entrées
veranda & terrace included for cocktail hour*

HORS OEUVRES

\$2.00 per person per additional selection to your package

silver & sapphire (4) choices | gold & ruby (6) choices | platinum & diamond (8) choices

FARM

BUFFALO CHICKEN BEGGAR'S PURSE wrapped in phyllo

PEACH BBQ BRISKET wrapped in an applewood smoked pork belly, jalapeno

SHORT RIB CROSTINI whisky bbq, pickled onion

CHICKEN CORDON BLEU mini bites, fried golden brown

MINI REUBEN SANDWICHES open faced

MINI CUBAN SANDWICHES pork, ham, swiss & pickles

MINI MEATBALLS italian or swedish style

LOLLIPOP LAMB CHOPS rosemary garlic marinade | add \$2

SEASONAL MELON wrapped in parma prosciutto

PORK POT STICKERS thai sweet chili, sesame soy sauce

BEEF BARBACOA onions, fresh lime, cilantro & mexican spices rolled, mini taquitos

SEAFOOD

MINI JUMBO LUMP CRABCAKES citrus horseradish aioli | add \$2

SCALLOPS & BACON housemade, wrapped in canadian bacon

MUSHROOM CAPS stuffed with crab imperial

JUMBO SHRIMP cocktail & remoulade sauce | add \$2

MAUI SHRIMP SPRING ROLL chopstick coconut, chili pasta, coconut milk, cilantro

SHRIMP SHU MAI sweet chili sauce

MINI LOBSTER ROLLS creamy lobster salad, sweet hawaiian rolls | add \$2

SEARED SESAME TUNA wonton chip, wasabi mayonnaise

VEGETARIAN | COLD OPTIONS

GRILL CHEESE & TOMATO SOUP mini grill cheese, basil

CHERRY BLOSSOM TART in puff pastry

PEAR & BRIE BEGGAR'S PURSE wrapped in phyllo with toasted almonds

ANTIPASTO SKEWERS mozzarella, sun-dried tomato, artichoke hearts & black olives

CAPRESE MUSHROOMS avondale mushrooms, stuffed with fresh mozzarella, tomato, basil, EVOO drizzle

BRUSCHETTA tomato concassé, shallots, garlic & basil

VEGETABLE SPRING ROLLS golden brown, honey teriyaki dipping sauce



❖ DISPLAY STATION

please choose for your respective package | \$4 per person per additional station

BUFFALO CHICKEN DIP pulled chicken, hot sauces, tortilla chips

BAKED BRIE ENCROUTE fig chutney, crackers, naan bread

HUMMUS & ROASTED VEGETABLES assorted roasted vegetables, olives, naan bread, pesto garlic dip

SPINACH & ARTICHOKE FONDUE naan bread

CHEESE FONDUE served with tortilla chips, warm soft pretzel bites

INTERNATIONAL CHEESE DISPLAY imported & domestic cheeses, served with sliced baguettes & assorted artisan crackers

ITALIAN ANTIPASTO BOARD sopressata, mortadella, cappicola, genoa salami, red peppers, eggplant & zucchini, olives, mozzarella



❖ TERRACE GRILL STATION

Can be added to Cocktail Hour

GRILLED PIZZA assortment of pizzas; white with spinach & mushrooms, red with italian sausage & bbq with chicken

GRILLED & MARINATED BUFFALO WINGS cinnamon chili rub

SHRIMP KEBABS garlic butter sauce

CHICKEN KEBABS thai sweet chili

GRILLED LOLLIPOP LAMB CHOPS rosemary garlic marinade | add \$3 per person

LOBSTER TAILS half tail, grilled, lemon butter | min of doz | \$95 per dozen - only available special order



SLIDER STATION

Sliders can be added to Cocktail Hour

WIMPY BURGERS mini burgers, american cheese, fried onions, special sauce, potato roll

FRIED CHICKEN southern fried chicken, honey mustard, pickle

PHILLY CHEESE STEAK chopped beef, sautéed with peppers & onions, american cheese

CHICKEN PARMIGIANA breaded chicken, mozzarella cheese, tomato sauce, parmesan cheese

PIT BEEF sliced juicy beef, grainy mustard caramelized onions

RUEBEN thousand island, sauerkraut, corned beef, swiss cheese

BBQ PORK slow roasted bbq pulled pork, onion straws, cheddar cheese, potato roll, cole slaw



❖ APPETIZER

included in platinum package | add on for other packages @ \$4 per guest

BABY BELLA MUSHROOM stuffed with spinach, feta, bacon

SEASONAL MELON wrapped in parma prosciutto

MINI CRABCAKE baby jumbo lump cake

CRAB MAC N CHEESE baked, blend of exotic cheese, lump crab meat, buttery cracker crust

PAN SEARED SCALLOPS balsamic glaze

SEAFOOD FILLED ARTICHOKE charred tomato cream

PENNE & PANCETTA sweet peas, charred tomato cream

CRAB RAVIOLI house made ravioli, stuffed with crabmeat, creamy aurora sauce

RIGATONI aurora cream sauce, parmigiana

TORTELLONI cheese filled tortelloni pasta, sautéed seasonal vegetables, white cream sauce, parmigiana cheese

BEEF SHORT RIB RAVIOLI housemade, stuffed with braised beef, ricotta, parmesan & mozzarella cheeses, sliced avondale mushrooms



❖ SOUP OR SALAD

please choose one

LEAF GREEN tomatoes, red onions and cucumbers, red wine vinaigrette

WEDGE iceberg, applewood smoked bacon, red onions, tomato, bleu cheese crumbles

SPINACH spinach & portobello mushrooms, feta, balsamic vinaigrette

SPRING seasonal berries, spring mix, balsamic vinaigrette

ITALIAN WEDDING egg drop, spinach

CHESAPEAKE INN CRAB BISQUE crab claw garni

TUSCAN MINISTRONE vegetables, beans

TORTELLINI SOUP tuscan, garlic, broth

BROCCOLI & CHEDDAR sharp cheddar cheese



✦ SIT-DOWN ENTRÉE SELECTIONS ✦

FARM

CHICKEN PICCATA sautéed chicken medallions, capers, lemon butter sauce

CHICKEN BREAST breast of chicken stuffed with asparagus, cornbread stuffing, sage au jus

ROASTED EURO CHICKEN BREAST spinach, boursin cheese, pancetta, garlic & red pepper vin blanc

BREAST OF CHICKEN IMPERIAL stuffed with crabmeat, hollandaise, tarragon vin blanc | add \$2 per person

CHICKEN "TWO WAYS" free range, stuffed with chicken sausage, blackened & roasted, blue cheese mornay sauce

CHICKEN SALTIMBOCCA medallion of chicken, parma prosciutto, sage, mozzarella cheese, mushroom demi,

WILD MUSHROOM CHICKEN MARSALA sautéed breasts of chicken, crispy onion straws, wild mushrooms, marsala wine sauce

ROASTED PORK LOIN stuffed with cranberries & apples, calvados sauce

FILET MIGNON 8oz char-grilled, peppercorn demi

FILET MIGNON 8oz char-grilled, angus filet, gorgonzola crema, red wine glaze, crispy onion straws

SEAFOOD

PAN SEARED SALMON topped with a rock shrimp sherry cream sauce

BAKED STUFFED FLOUNDER with spinach, artichokes and lump crabmeat herb beurre blanc

JUMBO LUMP CRABCAKES a pair of jumbo lump crabmeat, tartar sauce, lemon | add \$2 per person

LOBSTER RAVIOLI & PAN SEARED U-10 SCALLOP vodka aurora sauce, asparagus

STUFFED JUMBO SHRIMP crab imperial, lemon parsley beurre blanc

U-10 SCALLOPS seared, grilled asparagus, crispy bacon, sweet & hot chili glaze, balsamic reduction

U-10 SCALLOPS seared with sautéed spinach, shallots, roasted sweet peppers, pinot grigio white wine & pancetta crisps | add \$2 per person

COMBINATION ENTRÉES

FIGURE "8" petit 4oz filet mignon, 4oz jumbo lump crabcake

STUFFED CHICKEN & JUMBO SCALLOPS breast stuffed with asparagus, cornbread stuffing, sage au jus & pan seared scallops

STUFFED CHICKEN & JUMBO LUMP CRABCAKE see description above paired with a jumbo lump crabcake

FILET MIGNON & CRABCAKE 6oz filet, 4oz crabcake

FILET MIGNON & JUMBO SCALLOPS petite 4oz filet, scallop wrapped in prosciutto over a balsamic reduction

FILET MIGNON & SHRIMP petit 4oz filet, trio of jumbo shrimp stuffed with crab imperial, lobster sauce

FILET MIGNON & LOBSTER TAIL 6oz filet, 6oz brazilian tail, drawn butter

❖ VEGETARIAN - GLUTEN FREE

GF **GLUTEN FREE PASTA** available upon request

PORTOBELLO MUSHROOM grilled zucchini, yellow squash, roasted red pepper, fresh mozzarella cheese, marinara sauce

VEGETABLE STIR FRY sticky rice



DINNER CHOICES BUFFET OR STATIONED EVENTS

PASTA

SEAFOOD RISOTTO clams, mussels, jumbo shrimp

FARFALLE farfalle pasta, grilled sirloin tips, gorgonzola cream sauce, balsamic glaze

RIGATONI BOLOGNESE rigatoni pasta, hearty meat sauce

TORTELLONI cheese filled, pancetta, peas, pecorino romano, garlic, chili flakes

PENNE TENDERLOIN tenderloin tips, braised brussel sprouts, shallots, garlic, pecorino romano cheese

CHICKEN PENNE blackened chicken breast, crispy bacon, roasted red pepper, sharp provolone dijon brandy cream sauce

FARM

CHICKEN PICCATA sautéed breast of chicken, capers, lemon butter sauce

WILD MUSHROOM CHICKEN MARSALA sautéed breasts of chicken, wild mushrooms, marsala wine, crispy onion straws

ROASTED EURO CHICKEN spinach, boursin cheese, pancetta, garlic & red pepper vin blanc

PORK TENDERLOIN roasted and filled with wild rice, spinach, mushroom, onions, fresh ginger glaze

PORCHETTA italian porchetta, carved, herbed seasoning, broccoli rabe

CHICKEN SALTIMBOCCA medallions of chicken, imported parma prosciutto, mozzarella cheese, marsala wine sauce

ROASTED CHICKEN organic euro cut breast, stuffed with brie, fire roasted tomatoes & baby spinach, red grape reduction

ROASTED NY STRIP compound butter | add \$3 per person | carver required \$75

FILET MIGNON whole roasted prime tenderloin, horseradish crema | carved add \$3 | carver required \$75

SEAFOOD

SEARED SALMON seared fillet, rock shrimp, sherry cream sauce

HERB CRUSTED SALMON pan seared salmon fillet, topped with champagne butter sauce, over roasted red peppers, broccoli rabe

TERIYAKI SALMON hot pan seared salmon lightly coated in sesame seeds, served with stir-fry vegetables & white rice

STUFFED FLOUNDER tender filet of flounder, stuffed with crab imperial and topped with light lobster sauce

MINI JUMBO LUMP CRABCAKES pan seared, 2oz cakes, pommery sauce

STUFFED SHRIMP jumbo shrimp, crab imperial, beurre blanc

CRAB RAVIOLI house made ravioli, stuffed with crab meat, in a white creamy crab sauce

LOBSTER RAVIOLI homemade lobster filled ravioli, asparagus, light basil butter sauce, touch of cream



❖ DESSERT OPTIONS

❖ DESSERT DISPLAYS

SWEET TABLE mini petit fours, pastries, tuxedo strawberries

DESSERT DISPLAY TABLE chef's choice of assorted cakes, tarts, puddings, pastries

ITALIAN DESSERT TABLE mini tiramisu, cannolis, rum cake, creme puffs, biscotti

❖ PLATTERS & TRAYS

BROWNIES assorted flavors of rich decadent chocolate brownies | 30 per tray

CHOCOLATE COVERED STRAWBERRIES covered in chocolate

WHITE & DARK CHOCOLATE MOUSSE "SHOTS" housemade, served in a chocolate cup

HOUSE MADE COOKIES chocolate chip, oatmeal raisin, white chocolate chip



❖ ACTION STATIONS

BAKED ALASKA FLAMBÉ flaming dessert

CHOCOLATE FOUNTAIN tower of milk chocolate, assorted fruits, strawberries, pretzels & marshmallows for dipping

CHEESECAKE MARTINI BAR assorted flavors: toppings & flavors varies per season, pumpkin, choc chip, blueberry, strawberry, whipped cream

FLAMBÉ STATION absolut peppar vodka, caramelized strawberries or bananas, served warm over vanilla ice cream

ICE CREAM SUNDAE BAR chocolate, vanilla, strawberry, mint chocolate chip, butter pecan (choose 2) toppings, m&m's, oreo cookie crumbs, jimmies, strawberries, seasonal berries, assorted syrups

WEDDING CAKES - PREFERRED VENDORS

included in platinum & diamond packages | please add \$5.50 per guest if not included | price may vary depending on cake selection with vendor

CAKES BY KIM 302.252.9995 - www.cakesbykim.com

DESSERTS BY DANA 302.721.5798 - www.dessertsbydana.com

SWEET MELISSA 302.376.5049 - www.sweetmelissade.com

CANNON'S CUSTOM CAKES 302.368.7900 - www.cannonscakes.com

BAR OPTIONS

❖ PREMIUM BAR

this bar is included in our open bar packages

BEER bud light, miller lite, corona light, corona, michelob ultra

WINE merlot, cabernet, chardonnay, white zinfandel, pinot grigio, pinot noir

LIQUOR absolut, tito's, bacardi, captain morgan, tanqueray, jack daniels, jose cuervo

❖ DELUXE BAR

this bar can be added to any wedding package for \$8 per guest

BEER bud light, miller lite, yuengling lager, corona light, corona, amstel lite | choose 4

WINE la terre merlot, cabernet, chardonnay, white zinfandel, cavit pinot grigio, pinot noir | choose 4

LIQUOR bacardi, malibu, captain morgan, tanqueray, crown royal, grey goose, jose cuervo | other liquors can be subbed in upon request & availability



❖ WINE SERVICE

a house red & white are available to be poured table side by our service team for \$6 per guest

❖ MICRO BREWS & SPECIALTY BEERS

add two drafts to your event, options vary upon availability & seasonality

dogfish ipa, fat tire, summer shandy,

blue moon, devils backbone, sam adams seasonal,

goose island, bayheads, victory | \$4 per guest

❖ CONTINUE THE PARTY

if adding additional hour of bar to reception: premium bar \$6 per guest | deluxe bar \$8 per guest

❖ CEREMONY

Outdoor ceremonies in Chesapeake City are located in Pell Garden (center of town) and on the Moon Properties next to the Ship Watch Inn B&B.

The Chesapeake Inn Veranda or Ballroom are options as a backup plan for any outdoor ceremonies.

PELL GARDEN 410.885.5298 - www.ccdca.com - \$450

MOON PROPERTY @ CHANDLER HOUSE Contact Chesapeake Inn 410.885.2040
Ceremony \$450
White Chair Rental \$5
Columns & Pedestals \$75

👤 WEDDING TASTINGS

We encourage menu tastings which can be scheduled through your banquet coordinator.

Pricing is complimentary for the bride & groom for contracted weddings.

Any additional guests are \$35 plus gratuity. (max of 6)

✓ BOOKING REQUIREMENTS

Please discuss booking requirements with your banquet coordinator.

Minimums vary based on day, date & time of your reception.

A deposit of \$1500 and signed contract must be received by the Chesapeake Inn with 14 days of the contract being issued.

A payment scheduled is then established with our team.

❖ CHILDREN & VENDOR MEALS

ENTRÉE SERVED AT RECEPTION the entrée served to your guests is also served to your vendors

CHILD (12 YEARS OR UNDER, MENU FLEXIBLE) choice of hors d'oeuvres, choice of chicken tenders, burger, pasta, wedding cake

