

The Grand

WEDDINGS AT THE GRAND

“Baltimore’s most unique and stylish venue”

Congratulations on your engagement! We are excited you have selected The Grand for your special day. Our historic and elegant building is a one-of-a-kind location to host your once-in-a-lifetime event. We realize the importance this day will be for both of you, your families and your loved ones. We have dedicated professionals who can assist you with the details and planning for your wedding day. Our distinctive rooms and event spaces are both beautiful and astonishing. We offer expert wedding design, pampering, and attentive service all paired with exquisite cuisine that is unmatched in the Baltimore area.

We are pleased to present The Grand’s exclusive wedding package which offers the following grand services:

- Menu sampling with our Executive Chef and Convention Services Manager for up to four guests
- Private bridal party reception room
- Complimentary honeymoon suite on your wedding night with amenities
- One hour cocktail reception, and a four-hour dinner event
- Champagne toast
- Customized wedding cake with coffee service
- White gloved waiter service throughout your event
- Multiple dining options
- Extensive mix and match menus to suit any taste
- Separate room for your cocktail reception
- Separate room for your dinner and dancing
- Complimentary staging, cake, escort card and gift table(s)
- HiltonLink group reservations webpage
- Hilton HHonors Points available
- Valet and self-parking available, fee applicable

The Grand

THE GRAND WEDDING PACKAGES

We are pleased to present the following wedding packages to celebrate your special day of love and devotion with your family and friends. Our three different levels of packages are designed to suit any taste.

“TIMELESS ELEGANCE”

Our “Timeless Elegance” Package features our Standard Brands Bar selections with your choice of four butler passed hot hors d’oeuvres and/or cold canapés, two reception displays at a one-hour cocktail reception, a champagne toast commencing a four-hour customized gourmet three-course plated dinner/dance with tableside wine service, and concluding the event with cut and presented wedding cake with coffee service. Priced at \$150 per person

“CLASSIC LUXURY”

Our “Classic Luxury” Package features our Signature Brands Bar selections with your choice of five butler passed hot hors d’oeuvres and/or cold canapés, two reception displays and one carving station at a one-hour cocktail reception, a champagne toast commencing a customized four-hour gourmet three-course plated dinner/dance with tableside wine service, and concluding the event with cut and presented wedding cake with coffee service. Priced at \$175 per person

“THE GRAND AFFAIR”

*Our “The Grand Affair” Package features our Superior Brands Bar selections and begins with your choice of six butler passed hot hors d’oeuvres and/or cold canapés, two reception displays at a one-hour cocktail reception, and a champagne toast commencing a customized four-hour gourmet three-course plated dinner/dance with the addition of dual entrees, if you so choose, with tableside wine service, and concluding the event with cut and presented wedding cake with coffee service.
Priced at \$200 per person*

The Grand

RECEPTION

COLD HORS D'OEUVRES

VEGETARIAN

Mozzarella, grape tomato, sweet basil, balsamic vinegar “injectors”
Roasted beet relish, goat cheese bruschetta
Brie cheese, apricot, local honey “fork” (gf)
Skewered Antipasti - artichoke, Kalamata olive, grape tomato (v) (gf)
Olive tapenade, EVOO, ciabatta crisp (v)

SEAFOOD

Chilled lobster salad “triangle”
Seared Ahi tuna, crisp wonton, wasabi cream
Poached jumbo shrimp cocktail, horseradish cocktail sauce (gf)
Peruvian ceviche “shooter”
Smoked salmon tartare “ice cream cone,” fresh dill
Spicy sriracha tuna poke, sesame “spoon”

MEAT

Seared beef tenderloin, blue cheese crème drizzle, crostini
Prosciutto wrapped seasonal melon (gf)
Curried chicken, mango on apple crisp (gf)
French pâte, grain mustard, cornichon, baguette crisp

(v) = Vegan
(gf) = Gluten Free

The Grand

RECEPTION

HOT HORS D'OEUVRES

VEGETARIAN

Cranberry gorgonzola tart
Spinach Spanikopita
Aloo Tikki, spicy potato and pea croquette (v)
Edamame potsticker (v)

SEAFOOD

Mini Maryland crab cake, Old Bay remoulade
Shrimp tempura, sweet lime aioli
Coconut shrimp, horseradish cocktail sauce
Lobster “pop,” lemon zest-butter drizzle

MEAT

Raspberry lamb “lollipop”
Sriracha Wagu Beef meatball
Peking duck potsticker, classic plum sauce
Tandoori chicken “lollipop,” tzatziki

LATE NIGHT

Petite corn dogs, spicy honey mustard
BBQ pulled pork sliders, pickle, brioche bun
Boardwalk fries (v) (vg)
Nachos-spiced beef, queso fundido, jalapeños, corn tortilla chips (gf)
Meatball marinara sliders

(v) = Vegan
(vg) = Vegetarian
(gf) = Gluten Free

The Grand

RECEPTION

DISPLAYED

ARTISANAL CHEESE SAMPLER

All of our cheese selections are locally sourced from small independent farms
Stilton, Rugue Smokey Blue, Colby Jack Longhorn, Camembert Chatelain
Port Salut, Brie, Drunken Goat, Gouda Red Wax Creamy
Whole grain and water crackers, sliced French baguettes

GREEK/MEDITERRANEAN

Layered Vegetable Dip, Tradition Hummus, Stuffed Peppers, Assorted Tapenades,
Fried Falafel Triangles, Cucumber, Tomato and Yogurt. Presented with Pita Breads,
Naan Bread and Toast Points

CRUDITÉS

Artistic presentation of crisp seasonal vegetables, buttermilk ranch and onion dips

DIPS

Toasted pita chips and crostini, creamy hummus, olive tapenades
Hot artichoke and spinach dip, crusty baguette wedges

SEASONAL FRUITS

Hand-cut seasonal fruits and berries, honey-yogurt dip, warm chocolate sauce
Tropical hand-cut fruits with coconut, lime-yogurt dip

EUROPEAN ANTIPASTI

Capicola, salami, prosciutto ham, fresh mozzarella, gorgonzola, marinated
olives, peppers, grilled artichoke hearts, crusty country bread, crostini and crackers

GRILLED VEGETABLES

Eggplant, zucchini, scallions, asparagus, portobello mushroom, red peppers
drizzled with EVOO and balsamic vinegar

SUSHI

Four pieces per guest

Sushi, sashimi and maki rolls, wasabi, pickled ginger, soy sauce \$12 supplemental

SEAFOOD ON ICE

All chilled seafood served with red wine mignonette, horseradish cocktail sauce, fresh lemon

Jumbo Shrimp, per piece	\$6 supplemental
Oysters on the half shell, per piece	\$6 supplemental
Crab claws, per piece	\$7 supplemental

*All pricing is per person unless otherwise noted. Prices are exclusive of 23% taxable service charge, 6% sales tax and 9% beverage tax.
Prices subject to change.*

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RECEPTION

SAVORY ACTION

Add interactive focal points to your event, with our chef/attendant preparing food in front of your guests touches the five senses: visually striking, sounds of sizzling sautéing, smells of roasted meats, tastes of artistically prepared pasta and tapas tasting plates to take along and savor, as you enjoy the evening. Prices based on per person supplemental charges above the wedding package prices for your reception. Requires a \$185 Chef/Culinary Attendant/Carver fee.

CUSTOM PASTA CREATIONS \$10 supplemental

Penne, farfalle, ricotta-spinach tortellini pasta
tomato marinara, sweet basil pesto and Alfredo cream sauces
Italian sausage, sautéed shrimp, sliced grilled chicken breast,
caramelized onions, Kalamata olives, roasted red peppers,
roasted mushrooms and baby spinach

POLENTA GRITS \$9 supplemental

Creamy white corn grits cooked and served with toppings:
Shrimp scampi, Italian sausage and peppers, slow cooked beef short ribs,
cheddar and chorizo sausage

RISOTTO \$10 supplemental

Seasonal Selections

Winter: Roasted root vegetables, squash, truffle oil
Spring: Asparagus, lemon ricotta, prosciutto crisps
Summer: Heirloom tomatoes, sweet basil, mozzarella, aged balsamic
Fall: Caramelized onions, roasted forest mushrooms, demi-glace

“We are committed to preparing our menus with the focus on environmentally and socially responsible grown, farmed and raised products. To maintain this focus, please note that some products on our sustainable menu offerings may change on short notice based on seasonal and/or regional availability. We will always substitute alternatives that mirror our commitment to the environment and to environmental sustainability.”

The Grand

RECEPTION

CARVING

*Chef culinary attendant required for all action/carving stations at \$185.
Soft rolls served for all carving stations*

WHOLE SEA BASS (serves 25) \$325

Cedar plank roasted, wild herb scented, lemon garlic aioli

TRI-TIP (per guest) \$17

Barbecued beef tri-tip, au poivre demi-glace

BEEF TENDERLOIN (serves 25) \$500

Bordelaise sauce

SLOW ROASTED BEEF STRIPLOIN (serves 30) \$450

Brandied mushroom sauce

PRIME RIB OF BEEF (serves 40) \$500

Creamy horseradish, natural au jus

LAMB RACK (serves 5) \$80

Herb Dijon crusted, sherry jus

ROAST BREAST OF TURKEY (serves 35) \$400

Cranberry relish, natural pan gravy

The Grand

EVENING

PLATED DINNER

All dinners include: three courses, our chef's whim of seasonal vegetable, rolls and sweet butter, fresh brewed coffee, decaffeinated coffee and herbal teas.

FIRST COURSE – *Please select one*

- Oven roasted tomato bisque, pesto, crème fraîche
- Tame and wild mushroom bisque, artisanal blue cheese
- Baby Iceberg wedge salad, crisp bacon, blue cheese, scallions, tomato, blue cheese dressing
- Caesar salad, shaved parmesan, toasted croutons, garlic-anchovy dressing
- Field greens, candied pecans, dried cranberries, Chapelle's Bay Blue Cheese, vinaigrette
- Baby spinach, roasted artichoke, salted pistachios, grilled hearts of palm, champagne vinaigrette
- Watercress, endive and frisée greens, goat cheese, grape tomato, creamy cranberry dressing
- Butter lettuce, avocado, pickled red onions, grilled hearts of palm, tangerine-white balsamic vinaigrette
- Mushroom ravioli, goat cheese, garlic cream, toasted brioche crumbs
- Scallop and rock shrimp ceviche, mango, toasted coconut, chives

MAIN COURSE with suggested pairings – *Please select one*

- Herb grilled chicken, pan jus lié, cheddar-onion polenta
- Roasted chicken saltimbocca, red wine demi-glace, mashed potatoes
- Sausage and mushroom stuffed leg of chicken, Marsala sauce, blue cheese, caramelized onion mashed potatoes
- Braised beef short ribs, red wine sauce, garlic mashed potatoes*
- Braised pork belly, pan jus, mashed Yukon Gold potatoes
- Seared salmon Caprese, lemon butter, grape tomato, mozzarella, arugula salad, rice pilaf
- Duet of beef short ribs, red wine reduction sauce and roasted breast of chicken, lemon-herb butter, lemon-ricotta risotto
- Duet of herb grilled chicken, pan jus lié and salmon saltimbocca, roasted fingerling potatoes
- Duet of petite filet mignon, wild mushroom fricasée and Maryland crab cake, lemon-grainy mustard sauce, mashed potatoes \$20 *supplemental*
- Espresso rubbed grilled filet mignon, demi-balsamic reduction, potato pavé \$8 *supplemental*
- Steak Diane – medallions of beef tenderloin, brandied Dijon bordelaise, wild mushroom risotto* \$10 *supplemental*
- Seared lamb chops, wild mushroom ragú, fingerling potatoes \$6 *supplemental*
- Miso glazed sea bass, ginger sesame rice cake \$8 *supplemental*
- Roasted halibut, lemon caper relish, basil pesto risotto \$8 *supplemental*
- Maryland Crab Cake, whole grain mustard sauce, mashed sweet potatoes \$8 *supplemental*

**Due to the cooking process, these dishes cannot be requested with any temperature preferences and are prepared well done.*

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The Grand

EVENING

PLATED DINNER

FINAL COURSE – *please select one*

Lemon meringue tart

Caramelized apple tarte Tatin

Coconut panna cotta, mango and kiwi salsa

Hazelnut chocolate Royale, raspberry sauce smear

Chocolate pot de crème

Blueberry crumble, Chantilly cream

Bananas Foster French Toast, vanilla sauce

TABLESIDE ORDERING

We are proud to offer *tableside ordering* at your event. You choose three entrees 5 business days in advance for your event, and your guests can order them upon being seated. Tableside ordering of up to three entrée courses is charged \$20.00 per person, in addition to the highest priced entrée of the three selections. Tableside ordering will require a printed menu at each place setting, and an intermezzo course priced at \$5.00 per person to allow our chef and culinary professionals time to prepare your guests' choices.

Pre-selected menus consisting of two single entrees are charged based on the higher priced entrée of the two, and must be preselected 5 business days prior to your event. Entrée choices must be designated at each table setting with place cards so our service staff can identify your guests' entrée selections quickly and efficiently.

Additional courses can be added to any plated dinner and will be calculated based on your selection(s). See your Convention Services Manager or Catering Manager for prices.

The Grand

BAR

We are proud to offer three excellent tiers of impressive liquor at The Grand for your event, with a level for every taste. If you have a favorite that is not included in one of our three tiers, please speak with your Convention Services Manager for fees and charges to have it added to your bar for beverage service.

STANDARD

Vodka: Absolut
Gin: Tanqueray
Rum: Don Q
Bourbon: Jack Daniel's
Whiskey: Seagram's 7
Scotch: Dewar's White Label
Tequila: Jose Cuervo
Cognac: Courvoisier VS

SIGNATURE

Vodka: Deep Eddy/Tito's
Gin: Bombay Sapphire
Rum: Bacardi Silver
Bourbon: Four Roses Small Batch
Whiskey: Crown Royal
Scotch: Bowmore Legend
Tequila: Esponón Blanco
Cognac: Courvoisier VSOP

SUPERIOR

Vodka: Grey Goose/ Belvedere
Gin: Hendricks
Rum: Pyrat
Bourbon: Woodford Reserve
Whiskey: Maker's Mark
Scotch: Johnnie Walker Black Label
Tequila: Patron Silver
Cognac: Remy Martin VSOP

The Grand

BAR

BEER

In addition to your selected liquor, please select from our imported, domestic and craft beers to customize your bar.

IMPORTED – *Please select two*

Heineken
Amstel Light
Corona
Stella Artois

DOMESTIC – *Please select two*

Budweiser
Bud Light
Miller Lite
Coors Light
O'Doul's

CRAFT – *Please select one*

Sam Adams, Boston, MA
Flying Dog IPA, Frederick, MD
Brewer's Alley Kolsch, Frederick, MD
Mackenzie's Hard Cider, West Seneca, NY
Heavy Seas Cross Bones Session IPA, Baltimore, MD
Heavy Seas Loose Cannon, Baltimore, MD

CORDIALS – *Add these after dinner cordials to any bar +\$5 per person supplemental*

Amaretto DiSaronno
Kahlua
Bailey's Irish Cream
Tuacca
Grand Marnier
Chambord
Sambuca

*Prices are based on consumption on an hourly basis.
Please note that for all cash bars a bartender fee of \$185 plus a cashier fee of \$100 are required.
All bars and beverage stations are based on a two-hour minimum.*

The Grand

BAR

The Grand's Certified Sommelier has hand selected the following wines for your enjoyment. We also offer our Sommelier Wine List for more extensive varietals which are priced by the bottle.

STANDARD WINES

Copper Ridge Pinot Grigio, California
Copper Ridge Chardonnay, California
Copper Ridge Merlot, California
Copper Ridge Cabernet Sauvignon, California

JP Chenet Sparkling Wine, France
Bocelli Prosecco, Italy

SIGNATURE WINES

Stone Cellars Sauvignon Blanc, California
Stone Cellars Chardonnay, California
Stone Cellars Merlot, California
Stone Cellars Cabernet Sauvignon, California
Piper-Sonoma Brut, California

La Marca Prosecco, Italy

SUPERIOR WINES

Château Souverain Pinot Grigio, California
Château Souverain Chardonnay, California
Château Souverain Pinot Noir, California
Château Souverain Merlot, California
Château Souverain Cabernet Sauvignon, California
Domaine Chandon Brut, California

Zonin Prosecco, Italy

We also offer tableside wine service for any event. Please ask your Catering or Event Manager for details and specifics.

The Grand

BAR

SPECIALTY BARS

Customize your beverage experience with our unique and interesting specialty bars that will add your personal style to your event. All specialty bars are priced per person, with additional charges per hour throughout your event and are not included in our wedding packages.

All specialty bars require a bartender for the duration of the event for a fee of \$185.

BOURBON BAR \$28

Our property sommelier has personally selected the following bourbons and whiskeys that offer depth, flavor and are our personal favorites.

Priced per person for the first hour, \$9 per person, per hour thereafter.

Kinsey 17yr, Pennsylvania
Breaker American Bourbon Whisky 5yr, California
Four Roses Single Barrel, Kentucky
Tap Rye sherry finished from the barrel, Canada
Templeton Rye Small Batch Rye Whiskey, Iowa
Tin Cup, Colorado
1792 Straight Bourbon, Kentucky

SCOTCH SAMPLER \$28

The following interesting and unique single malt scotches have been personally selected by our property sommelier for the most discerning palates.

Priced per person for the first hour, \$9 per person per hour thereafter.

Bowmore Legend
Jura Superstition
Talisker 10yr
Glenmorangie
Dalmore 12yr
Wemyss Malts Peat Chimney 12yr
Sheep Dip
The Featherly

The Grand

BAR

SPECIALTY BARS

Customize your beverage experience with our unique and interesting specialty bars that will add a personal flavor to your event. All specialty bars are priced per person, with additional charges per hour throughout your event. All specialty bars require a bartender for the duration of the event for a fee of \$185.00.

BUBBLY BAR \$15

Effervescent bubbles delight as we offer sparkling wines and champagne from around the world. Priced per person for the first hour and \$6 per person per hour thereafter.

La Marca Prosecco, Italy
Piper-Sonoma Brut, California
Villa Rosa Moscato d'Asti, Italy
Poema Cava, Spain
Beringer *Lively* Moscato, California
Veuve Clicquot Yellow Label Non-Vintage Brut, France

WINE TASTING \$30

The Grand's Certified Sommelier has selected a wine tasting from around the globe and has paired them with local artisan cheeses, breads and crackers to taste and discuss. We can customize any wine tasting to suit your varietal tastes, please inquire as to your favorite varietals and wine regions and we can create a custom wine tasting for your event. Priced per person for the first hour and \$7 per person, per hour thereafter.

Please note a \$300 Sommelier fee for the first hour for information and discussion; however, if you prefer, the wine tasting can still be arranged without our Sommelier present.

Clifford Bay, Sauvignon Blanc, New Zealand, paired with Bay Blue, Chapel's County Creamery, Maryland
Charles Krug, Chardonnay, Napa Valley, paired with Cowtipper Gouda, Calkins Creamery, Pennsylvania
The Seeker, Pinot Noir, France, paired with Mountaineer, Meadow Creek Dairy, Virginia
Bonterra, Merlot, California, paired with Monocacy Ash, Cherry Goat Farms, Maryland
Sterling, Cabernet Sauvignon, California, paired with Chapelle's, Chapel's County Creamery, Maryland

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BAR

SOMMELIER WINE LIST

These specially selected wines, available by the bottle, allow you to customize your event with your favorite varietal. If you prefer, The Grand's Certified Sommelier can pair our wines with any of your dining choices. Please ask us and he will be happy to make recommendations. Our Catering or Convention Services Managers can assist you with calculating amounts needed for tableside service. Please note vintages may vary based on availability and are not listed.

WINE – WHITE

Sparkling wine

Boticelli, Prosecco, Boticelli Family, Italy	\$45
J.P. Chenet, Rose, France	\$40
J.P. Chenet, Brut, France	\$40
Piper-Sonoma, Brut, California	\$70
Villa Rosa, Moscato D' Asti, Italy	\$50
Villa Rosa, Moscato D' Asti, Italy	\$50
Poema, Cava, Spain	\$60
Beringer <i>Lively</i> Moscato, California	\$70
Veuve Clicquot Yellow Label Non-Vintage Brut, France	\$180

Sweet white and blush wines

Bella Bellina, Moscato Fragolata, Italy	\$50
Bella Bellina, Moscato Lemonata, Italy	\$50

Dry light to medium intensity white wines

Banfi Le Rime, Pinot Grigio, Italy	\$40
Cliffhanger, Pinot Grigio, Italy	\$50
Clifford Bay, Sauvignon Blanc, New Zealand	\$50
NxNW, Riesling, Washington	\$45
Charles Krug, Sauvignon Blanc, Napa Valley	\$55

Dry medium to full intensity white wines

Hess "Shirtail Creek," Chardonnay, California	\$60
Sonoma Cutrer, Chardonnay, Sonoma Valley	\$75
Cupcake, Chardonnay, California	\$50
Charles Krug, Chardonnay, Napa Valley	\$60

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BAR

SOMMELIER WINE LIST

These specially selected wines available by the bottle, allow you to customize your event with your favorite varietal. Your Convention Services Manager can assist you with calculating amounts needed for either table side service, or having your selections available at the bar

WINE – RED

Dry light to medium intensity wines

The Seeker, Pinot Noir, France	\$55
Julia James, Pinot Noir, California	\$50
Row Eleven, Pinot Noir, Napa Valley	\$ 70
Two Angels Petite Syrah, California	\$100
Campobello, Chianti, Italy	\$55
Peter Lehmann, Shiraz, Australia	\$65

Dry medium to full intensity wines

St. Francis, Merlot, Sonoma	\$80
Bonterra, Merlot, California	\$70
Folie à Deux, Merlot, Napa Valley	\$80
Bonshaker, Zinfandel, California	\$60
Trapiche, Malbec, Argentina	\$50
Liberty School, Cabernet Sauvignon, California	\$70
Sterling, Cabernet Sauvignon, California	\$60
Stag's Leap Wine Cellars, Artemis, Cabernet Sauvignon, Napa Valley	\$160
Silver Oak, Napa Cabernet Sauvignon	\$170
Grgich Hills, Cabernet Sauvignon, Napa Valley, CA	\$80

The Grand

INFORMATION

EVENT DESIGN & PRODUCTION SERVICES

Our award winning in-house design team can assist in planning all aspects of your event and specialize in producing total-concept environments that include everything from custom décor and lighting to regional or national entertainment. Additional fees apply.

STAFFING

The Grand provides one server for 20 guests based on a four-hour dinner event. Additional service staff may be requested for a charge of \$185 per server, event. After five hours the overtime rate of \$50.00 per hour, per server, will apply.

PROFESSIONALS CONTRACTORS

The Grand must approve all event professionals and outside contractors and requires a signed Professional Policies and Procedures Contract and Certificate of Insurance (COI) from each contractor. A certified wedding coordinator is required for all ceremonies and wedding receptions on site. The Grand can supply or recommend a wedding coordinator.

AUDIO VISUAL / ENTERTAINMENT VENDORS

PSAV, our in-house AV partner, maintains an office at The Grand with equipment, staff and technicians. Use of PSAV is preferred but not required. All outside AV/IT vendors will be required to submit power and technical floor plans at least 10 days in advance for approval. Entertainment Vendors should submit their stage plot and power requirements at least 10 days in advance. All outside vendors & entertainers must sign a Professional Policies and Procedures Contract and submit a Certificate of Insurance (COI) at least 10 days in advance to your Catering or Convention Services Manager.

WEDDING CEREMONIES

All ceremony sites include; gold chairs, guest book table, and a wireless lavalier microphone with a sound system. A catered lunch or dinner must follow the ceremony. The Grand requires a certified wedding coordinator for all ceremonies. Please inquire about fees for our ceremony-specific rooms.

FOOD AND BEVERAGE MINIMUMS

In order to secure one of our amazing rooms at this exquisite venue, we will require a minimum on food and beverages for your event. Please inquire with your Catering Sales Manager as to what will be required specific to your date, day of the week, and final room selection(s). These above costs are exclusive of any service charges, sales or beverage taxes, and administrative fees. If you do not meet these requirements, the remainder will be added to your final bill as room rental.

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INFORMATION

PLATED LUNCHEONS & DINNERS

All plated meals require a minimum of three courses. Wedding cake and intermezzos are not considered a required course. Events offering a choice of entrée to guests must have the two courses preselected, guaranteed in advance and must require notifications at the table designating selected entrée choices for our service staff to easily identify.

GUARANTEE

The Catering Department must be notified of the exact number of guests attending a function by 10AM at least 3 business days prior to the event. This will be considered a guarantee for which you will be charged, even if fewer guests attend. The Grand will prepare for 5% more than the guaranteed number on all events of 100 guests or more.

SPECIAL ORDER ITEMS

We offer food and beverage selections that meet a wide range of dietary needs and tastes. All food and beverage items must be purchased through The Grand. Special items not included in our menus may be ordered upon request, at least 3 weeks in advance, to ensure availability for your event, and will be billed on the quantity purchased, not the quantity consumed.

LABOR AND ADMINISTRATIVE CHARGES

All labor charges are based on a two-hour minimum unless otherwise listed.

Chef/Culinary Attendant/Carver, per station	\$185
Bartender, per bar	\$185
Cashier, per bar	\$100
Host/Hostess	\$185
Coat Check/Restroom Attendant	\$185
Overtime per server, per hour	\$50
Security Officer per hour, for duration of event	\$80

DECORATIONS

Decorations or displays brought into The Grand must be approved by your Catering or Convention Services Manager prior to arrival and be in compliance with the Baltimore City building codes and Baltimore City Fire Marshal guidelines. In order to prevent damage to The Grand, items may not be attached to any wall, floor, window or ceiling with nails, glue, tape, staples or any other substance. Open flames, such as candles, are not permitted without a protective enclosure, with the flame no less than 4 inches from the top of the enclosure. No glitter or confetti of any kind is allowed at The Grand or significant cleanup fees will apply to any decorations or displays left onsite.

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INFORMATION

LOAD IN ~ LOAD OUT

The loading dock area is located off of Saratoga Street, between the two buildings, near the entrance to the parking garage, and may be accessed between the hours of 9AM and 9PM only. Please submit all loading schedules to your Convention Services Manager. If special load in/out times are required, they must be requested in advance and approved by your Convention Services Manager. All products, equipment and materials brought to The Grand must be removed from the premises immediately following your event, unless other arrangements have been made in advance with your Convention Services Manager.

CURFEW

Please be aware that event attendees and guests staying in the hotel must abide by the 11PM hotel hallway and elevator noise curfew, for the comfort of our other hotel guests.

OFF-SITE CATERERS

The Grand does not permit outside caterers for events. In the case of ethnic or specialty catering menu needs, please consult and work with your Convention Services Manager for fees and requirements for outside caterers along with the special requirements we mandate while at The Grand. All outside caterers must sign and abide by our Catering and Policies Agreement.

MENU PRICING

Menu prices set forth in the enclosed packet are subject to change without notice. Pricing is only guaranteed after a Banquet Event Order is completed for the event, is signed by the client indicating acceptance of the Banquet Event Order and a deposit is received.

CHANGES

Final menus, room diagrams, seating assignments, tables, buffets, stations and furniture layouts are all required 5 business days prior to your event. While last minute changes do occur, changes made after the 5 day cut off to room set ups, tables, buffets, seating, décor, arrangements or buffets, etc. will incur change fees.

SEATING CAPACITIES

All of our exquisite and unique rooms at The Grand have maximum occupancy limits; however, those limits might be reduced based upon your needs for your wedding. The addition of staging for DJ's or live entertainment, food stations and buffets, cocktail bars, alternate table shapes and additional décor will affect the final seating capacity and must be taken into consideration.