



SIMPLE MADE PERFECT

WEDDING MENUS + PACKAGES

CONGRATULATIONS AND THANK YOU FOR CHOOSING DELTA BY MARRIOTT HUNT VALLEY as a possible location for your wedding. We would love to have you with us! We realize the importance of this special day and will strive to deliver on your vision for your dream wedding.

From the wedding venue to the overnight accommodations, all the details are just as important to us as they are to you. Our team will be there every step of the way to assist you in your planning process. We offer the flexibility to customize and modify all our menus and packages. After all, this is your special day so dream big and we will make it a reality.



HORS D'OEUVRES

One stationary display and three passed hors d'oeuvres included in all wedding packages.

DISPLAY

Fresh Garden Vegetable Crudités, Domestic and Imported Cheese
Fresh Seasonal Fruit served with Assorted Dips
Gourmet Crackers and Bread Rounds

SELECTION OF CANAPÉS AND HORS D'OEUVRES Select Three
Displayed or Butler-Passed. Pricing is based upon a total of six pieces per guest.
additional hors d'oeuvres available at \$3 per guest

SUN-DRIED TOMATO POLENTA MEDALLIONS

Served with Marinara Sauce for dipping

TOMATO BASIL BRUSCHETTA

Tomato Basil Tapenade resting on Garlic Crostini

SEARED TUNA CARPACCIO

Finished with Wasabi Sauce on a Fried Won Ton

CHICKEN TEMPURA

Honey Mustard Sauce

VEGETABLE QUESADILLAS

Cone-Shaped Flour Tortilla filled with Vegetables, Monterey and Cheddar Cheese

BABY LOBSTER TAILS

On a skewer and served with Drunk Butter
additional \$3 per guest

SCALLOPS WRAPPED IN BACON

Broiled-to-perfection
additional \$1.50 per guest

CHESAPEAKE MUSHROOM CAPS

filled with Jumbo Lump Crab
additional \$1.75 per guest

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HORS D'OEUVRES CONT.

One stationary display and three passed hors d'oeuvres included in all wedding packages.

POT STICKERS

Served with Red Pepper Coulis

CRIMINI MUSHROOMS FLORENTINE

Stuffed with Spinach and Feta

ANTIPASTO KABOB

Cheese Tortellini, Roasted Tomato, Kalamata Olive and Prosciutto on a skewer

CRAB RANGOON

Served with Hot Mustard Sauce

SMOKED SALMON CANAPÉS

Served on a toast point with Horseradish Cream

MARYLAND CRAB BALLS

Served with Cocktail Sauce
additional \$2.50 per guest

JUMBO SHRIMP COCKTAIL

Served with Lemon Wedges and Cocktail Sauce
additional \$2.50 per guest

JUMBO LUMP CRAB BOUCHEE

Crab Salad in Puff Pastry
additional \$2 per guest

COZY SHRIMP

Marinated Shrimp wrapped in a Spring Roll
additional \$2.50 per guest



COCKTAIL RECEPTION STATIONS

Cocktail station receptions are designed as "Mini Meals" so guests may enjoy several different options. This style of service facilitates mingling among guests. Cocktail station receptions include a coffee station, gourmet wedding cake, and 4 hour premium bar.

Two Stations \$69.95 per guest | Three Stations \$79.95 per guest

STIR FRY STATION

Marinated Julienne Beef and Chicken with Oriental Vegetables and Fried Rice
Fortune Cookies

ITALIAN PASTA STATION*

Tri-colored Rotini, Penne or Bow Tie Pasta with Alfredo, Marinara and Pesto Sauces with Mushrooms, Onions, Black Olives, Artichoke Hearts and Sautéed Peppers with Traditional Caesar Salad and Warm Basil Bread

ITALIAN RISOTTO STATION*

Traditional Creamy Risotto made-to-order
with the following toppings: Sautéed Mushrooms, Caramelized Onions, Crumbled Sausage, Pancetta, Asparagus Tips and Marinara then finished with Parmesan Cheese and served in a martini glass

POACHED SALMON

Whole Poached Salmon with a Cucumber Dill Sauce served with Grilled Marinated Vegetables

MEDITERRANEAN STATION

Seafood Paella made with Shrimp, Chicken, Mussels and Chorizo Sausage blended into Saffron Rice and served with a Mediterranean Spinach Salad with Olives and Red Pepper Strips

SEAFOOD STATION

Petite Lump Crab Cakes, Seafood Newburg with Puff Pastry Shells and Fried Shrimp served with Cocktail Sauce and Lemon Wedges
additional \$10 per guest. Requires a Chef Attendant at \$100 per Chef per 75 guests.



COCKTAIL RECEPTION STATIONS CONT.

CARVING BOARD* Your Selection of Two Meats

Complemented by Roasted Garlic Mashed Potatoes, Stone Ground Mustard, Roasted Garlic Aioli, Horseradish Cream, Cranberry Chutney and Cocktail Rolls with Butter

MEAT SELECTIONS

ROASTED TURKEY BREAST

APRICOT PORK TENDERLOIN

PRIME RIB OF BEEF AU JUS

BOURBON-GLAZED PIT HAM

with Pineapple Mango Chutney

PEPPER AND DIJON BEEF TENDERLOIN

with Wild Mushroom Bordelaise additional \$5 per guest

HERB-MARINATED ROASTED LOIN OF VEAL

with Sauce Robert additional \$6.50 per guest

CAVIAR & VODKA STATION

Icy Cold Absolut Vodkas and Domestic Caviar in an ice carving accompanied by Blinis, Toast Points, diced Red Onions, Dill, Crème Fraiche and Lemon Wedges
Market Price. **Requires a Chef Attendant at \$100 per Chef per 75 guests.*

PACKAGE TO INCLUDE

COFFEE AND TEA STATION

GOURMET WEDDING CAKE FROM OUR FINE SELECTIONS (SEE PAGE 13)

FOUR HOUR PREMIUM BAR



WEDDING BUFFET RECEPTION

Buffets include your selection of two salads, two or three entrees, optional carving board item in place of one entrée, one accompaniment, Chef's selection of seasonal vegetable, freshly baked rolls and butter, coffee station, gourmet wedding cake, and four hour premium bar.
Two entrée \$80.95 per guest | Three entrée \$85.95 per guest

SALADS Select Two

TRADITIONAL HUNT SALAD

Garden Salad with Tomato, Carrots, Cucumber and Two Dressings

TRADITIONAL CAESAR SALAD

Crunchy Garlic Croutons
garnished with Parmesan Cheese

CALIFORNIA FIELD GREENS

Mesclun Greens with Sun-Dried Cranberries, Goat Cheese, and Toasted Pecans with Raspberry Vinaigrette

WALDORF SALAD

Chopped Apples, Celery and Walnuts served on top of a bed of Lettuce

ANTIPASTO SALAD

Fusilli and Farfalle Pasta with Garden Vegetables, Black Olives and Red Wine Vinaigrette

TOMATO AND CUCUMBER SALAD

Tomatoes, Red Onion and Cucumbers marinated in Balsamic Vinaigrette

ENTRÉES Select Two or Three

CHICKEN PICCATA

Sauce of Capers, Mushrooms, Lemon, Butter and White Wine Cream Sauce

GRILLED CHICKEN TERIYAKI

Grilled Pineapple and Red Pepper Relish

CHICKEN MARSALA

Sautéed Breast of Chicken topped with a Marsala Wine and Mushroom Sauce



WEDDING BUFFET RECEPTION (CONT.)

MOROCCAN BARBEQUE-GLAZED SALMON

Fillet of Salmon brushed with Moroccan Barbeque Glaze and garnished with Mango Chutney

ROASTED PORK LOIN

Dijon Mustard Sauce

GRILLED FILLET OF SALMON

Citrus Beurre Blanc

EGGPLANT PARMESAN

Sautéed Eggplant topped with Marinara and Mozzarella

MARYLAND CRAB CAKES

Petite Lump Crab Cakes accented with McCormick Old Bay Seasoning from our 32-Year Old Recipe
additional \$9 per guest

CARVING BOARD* Optional Carved Item in Place of One Entrée

SMOKED BREAST OF TURKEY

Served with Cranberry Chutney, Peppered Mayonnaise and Silver Dollar Rolls

ROAST PRIME RIB OF BEEF

Served with Au Jus, Horseradish Cream, Grain Mustard and Silver Dollar Rolls

BOURBON-GLAZED HAM

Served with Grain Mustard and Silver Dollar Rolls

PEPPER AND DIJON-CRUSTED GRILLED BEEF TENDERLOIN

Served with Horseradish Cream, Grain Mustard, Wild Mushroom Bordelaise and Silver Dollar Rolls
additional \$5 per guest

**Requires a Chef attendant at \$100 per Chef per 75 guests*



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WEDDING BUFFET RECEPTION (CONT.)

ACCOMPANIMENTS Select One

CHEESE TORTELLINI WITH SUN-DRIED TOMATO PESTO

PASTA PRIMAVERA

WILD RICE PILAF

ROASTED VEGETABLE ORZO

ROSEMARY-ROASTED RED BLISS POTATOES

ROASTED GARLIC MASHED POTATOES

POTATOES AU GRATIN

POTATOES ANNA

PACKAGE TO INCLUDE

COFFEE AND TEA STATION

GOURMET WEDDING CAKE FROM OUR FINE SELECTIONS (SEE PAGE 13)

FOUR HOUR PREMIUM BAR



SEATED DINNER

Seated entrées include your selection of salad, selection of entrée, Chef's selection of seasonal vegetables, potato, rice or pasta, freshly baked rolls, and butter, coffee station, gourmet wedding cake, and four hour premium bar.

BREAD SERVICE

Freshly Baked Basket of Breads and Rolls served with Butter

SALAD Select One

TRADITIONAL HUNT SALAD

Garden Salad with Tomato, Carrots, Cucumber and Two Dressings

TRADITIONAL CAESAR SALAD

with Crunchy Garlic Croutons and garnished with Parmesan Cheese

WALDORF SALAD

Chopped Apples, Celery and Walnuts served on top of a bed of Lettuce

CALIFORNIA FIELD GREENS

Mescun Greens with Sun-Dried Cranberries, Goat Cheese and Toasted Pecans with Raspberry Vinaigrette

ENTRÉES Select One

THE FOLLOWING ENTRÉE PACKAGE: \$76.95 PER GUEST

CHICKEN PICCATA

Sauce of Capers, Mushrooms, Lemon, Butter and White Wine Cream Sauce

CHICKEN SALTIMBOCCA

Boneless Breast stuffed with Prosciutto, Provolone and Sage with Champagne Veloute

CHICKEN MARSALA

Sautéed Breast of Chicken topped with a Marsala Wine and Mushroom Sauce

ROASTED STRIP LOIN

Slow-Roasted to seal in the juices, served with Red Wine Sauce



SEATED DINNER

MAPLE-GLAZED SALMON FILLET

Marinated in Maple Flavoring and Syrup; then broiled

OVEN-ROASTED LOIN OF PORK

Encrusted with Sage and Rosemary, finished with an Apricot Glaze

THE FOLLOWING ENTRÉE PACKAGE: \$81.95 PER GUEST

MEDALLIONS OF BEEF TENDERLOIN

Sliced and displayed Beef Tenderloin with Rosemary Zinfandel Demi-glace

CHICKEN BREAST CASINO

Breast of Chicken stuffed with Shrimp, Sweet Peppers and Boursin Cheese

HERB-CRUSTED WILD ROCKFISH

Fresh Rockfish coated in an Herb Crust; finished with Lemon Tarragon Beurre Blanc

CHICKEN WELLINGTON

Boneless Breast topped with Mushroom Duxelle and wrapped in Puff Pastry with Bordelaise Sauce

THE FOLLOWING ENTRÉE PACKAGE: \$85.95 PER GUEST

FILET MIGNON

Six-ounce center-cut Filet grilled to perfection on a toasted Crouton; topped with Caramelized Onions and finished with a Port Wine Reduction

CHICKEN CHESAPEAKE

Grilled Breast of Chicken topped with a three-ounce Lump Crab Cake and Old Bay Cream

STEAK & SHRIMP AMORÉ

Four-ounce center-cut Filet with Madeira Sauce; paired with two Grilled Jumbo Shrimp



SEATED DINNER

ROCKFISH IMPERIAL

Fresh Rockfish topped with Lump Crab Imperial; baked until golden brown

MARYLAND CRAB CAKES

Twin three-ounce Lump Crab Cakes accented with McCormick Old Bay Seasoning from our 32-year old recipe

MARYLAND SURF & TURF

Four-ounce center-cut Filet grilled to perfection; topped with a Port Wine Reduction and paired with a three-ounce Lump Crab Cake

SPLIT ENTRÉE

Choose any two entrées from the above selections. Provide your guests a choice on the RSVP card. All entrées will be charged at the highest-priced entrée. Counts for each entrée are due five (5) days prior to the wedding. Additional \$4 per guest

PACKAGE TO INCLUDE

COFFEE AND TEA STATION

GOURMET WEDDING CAKE FROM OUR FINE SELECTIONS (SEE PAGE 13)

FOUR HOUR PREMIUM BAR



GOURMET WEDDING CAKES

A gourmet wedding cake is included with all wedding packages. Each tier is your selection of flavor and filling. The entire cake will be covered in your choice of icing. Cake design options to be provided.

COUNTRY CARROT CAKE

Cream Cheese filling, iced with French Buttercream

CHOCOLATE MOUSSE TOFFEE CAKE

Chocolate Cake with Chocolate Mousse Toffee filling, iced with French Buttercream

LEMON MOUSSE CAKE

Lemon Mousse filling in Lemon Cake, iced with French Buttercream

YELLOW CAKE

with European Raspberry filling, iced with American Buttercream

AMARETTO RASPBERRY CAKE

Amaretto Buttercream and Raspberry filling in Almond Cake, iced with French Buttercream

RED VELVET CAKE

Cream Cheese and Fudge filling, iced with French Buttercream

BLACK & WHITE CAKE

Yellow Cake with Chocolate Fudge filling, iced with French Buttercream

NEAPOLITAN CAKE

Yellow and Chocolate Cake, Raspberry Buttercream and Ganache Filling, iced with French Buttercream

CHOCOLATE CAKE

White Chocolate Mousse and Raspberry filling iced with French Buttercream

STRAWBERRY BREEZE CAKE

Yellow Cake with Fresh Strawberry Mousse filling, iced with French Buttercream

TOASTED COCONUT CREAM CAKE

White cake with coconut cream frosting and toasted coconut topping



WEDDING BEVERAGES

All wedding packages include four hours of Premium Bar–Water, Assorted Juices and Soft Drinks.

Extra hour of Premium Bar service available at \$5 per guest

Upgrade to Supreme Bar service available at \$5 per guest

Extra hour of Supreme Bar service available at \$5 per guest

PREMIUM BAR

Smirnoff vodka

Seagrams 7

Jim Beam bourbon

Sour Apple Pucker

Tripple Sec

Grant's Family Reserve

Jose Cuervo tequila

Bacardi Rum

Beefeaters gin

Peachtree Schnapps

Sycamore Lane Chardonnay, Cabernet Sauvignon, Merlot, Beringer White Zinfandel, Pinot Grigio

Budweiser, Miller Lite, and Coors Light

Yuengling, Stella Artois, Corona, and Heineken

SUPERIOR BAR

Absolut or Titos vodka

Jack Daniels or Seagrams 7 or Canadian Club bourbon

Dewar's or Johnny Walker Red scotch

Jose Cuervo or 1800 tequila

Captain Morgan or Bacardi rum

Tanqueray or Bombay gin

Trinity Oaks Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Beringer California Collection, White Zinfandel

Budweiser, Bud Light, Miller Lite, and Coors Light

Yuengling, Stella Artois, Corona, and Heineken



WEDDING BEVERAGES

ENHANCE YOUR RECEPTION WITH A TRENDY MARTINI BAR

\$7 per guest

THE CLASSIC

Gin or Vodka with a twist or Olive

CHOCOLATE MARTINI

Vodka and Light Cacao

COSMOPOLITAN

Absolut Citron, Cointreau and a splash of Cranberry

BLUE MOON

Gin and Blue Curacao

