

Grand Historic Venue



“Baltimore’s Most Unique and Stylish Venue”

There are many ways to describe the “perfect” wedding. For some, perfection means a grand and elegant affair, for others, it’s something small and elegant, and for all of the different types of “perfect” weddings that there are, there is only one place perfect enough to host them all-Grand Historic Venue.

Congratulations to You Both!

At Grand Historic Venue we understand the importance of celebrating this milestone moment in your life. Draw on our experienced hospitality professionals to guide you through your wedding planning to incorporate all of the details that make your wedding distinctive, special and personal.

Grand Historic Venue Wedding Package

Five (5) Hour Reception
Cocktail Reception with Open Bar
Champagne Toast
Multiple Dining Options
Wine Service with Dinner
Customized Wedding Cake with Coffee Service
White Glove Service

Uniformed Greeter for Guests
Separate Room for your Ceremony (Subject to an additional charge)
Separate Holding Room for the Bridal Party with Beverages
Separate Room for your Cocktail Reception
Separate Room for Dinner and Dancing

Complimentary Charger Plates and Votive Candles
Staging, Dance Floor, Cake Table, Placecard and Gift Tables
Complimentary Wedding Suite for the Night of the Wedding with Special
Wedding Amenity
Hilton Planner Points (1 point for every \$1.00 dollar spent)
Personalized Group Web Page
Valet and Self-Parking Available – Fee Applicable

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

"My Romance" Package



-To Begin-

-Cocktail Reception-

Open Standard Bar to Include Name Brand Liquors, Domestic & Imported Beers, White and Red Wines, Assorted Sodas, Juices and Water

Butler Passed Hors d'oeuvres

(Choice of Four)

Mixture of Cold and Hot

Two Placed Out Displays of Your Choice

-Dinner Program-

Champagne Toast

First Course

Choice of (1) Salad

Assorted Rolls and Butter

Entrees

(Choice of Two)-Pre Count to be given

-Or-

Fusion Duet Plate

(Choose One)

Vegetarian Option Available Upon Request
Chef's Choice of Creative Vegetable & Starch

Wine Service with Dinner

House White & Red Wines

Dessert

Custom Designed Wedding Cake in Choice of Flavors and Colors
Regular and Decaffeinated Coffee and Specialty Teas

\$140.00 per person

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

"My Romance" Package Entrée Options



Entrée Choices

Searched Roasted Herbed Chicken
Pan Seared Stuffed Breast of Chicken with Spinach & Boursin Cheese
Marinated & Grilled Salmon Filet, Red & Yellow Pepper Coulis
Pan Seared Cod
Pecan Maple Crusted Pork Loin, Maple Glaze
New York Sirloin Strip, Caramelized Onion

Fusion Duet Plates

Petite Filet & Grilled Breast of Chicken
Lemon Garlic Chicken & Jasmine Salmon Filet

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

225 NORTH CHARLES STREET • BALTIMORE • 443-573-8444 • GRANDHISTORICVENUE.COM



"Our Enchantment" Package



-To Begin-

-Cocktail Reception-

Open Premium Bar to include Premium Brand Liquors, Domestic & Imported Beers,
White and Red Wines, Assorted Sodas, Juices and Water

Butler Passed Hors d'oeuvres

(Choice of Six)

Mixture of Cold and Hot

Two Placed Out Displays of Your Choice

-Dinner Program-

Champagne Toast

First Course

Choice of (1) Salad

Assorted Rolls and Butter

Entrees

(Choice of Two)-Pre Count to be given

-Or-

Fusion Duet Plate

(Choose One)

Vegetarian Option Available Upon Request
Chef's Choice of Creative Vegetable & Starch

Wine Service with Dinner

House White & Red Wines

Dessert

Custom Designed Wedding Cake in Choice of Flavors and Colors

Mini Table Dessert Presentation

Regular and Decaffeinated Coffee and Specialty Teas

\$165.00 per person

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

"Our Enchantment" Package Entrée Options



Entrée Choices

Herb Crusted Lamb Chops
Pan Seared Sea Bass
Roasted Filet Mignon, Chef's Choice of Sauce
Stuffed Rockfish with Crab
French Breast of Chicken Stuffed with Artichokes & Hearts of Palm
Citrus Roasted Duck Breast

Fusion Combination Plates

Petite Filet & Stuffed Breast of Chicken
Medallion of Beef & Stuffed Shrimp
Petite Filet & Crab Cake, Lobster Sauce
Pan Seared Salmon & Chicken Coriander

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

225 NORTH CHARLES STREET • BALTIMORE • 443-573-8444 • GRANDHISTORICVENUE.COM

Grand
HISTORIC VENUE

"Divine & Daring" Package



- To Begin -

- Cocktail Reception -

Open Standard Bar to Include Name Brand Liquors, Domestic & Imported Beers, White and Red Wines, Assorted Sodas, Juices and Water

Butler Passed Hors d'oeuvres

(Choice of Four)

Mixture of Cold and Hot

- Dinner Stations Program -

Champagne Toast to be Butler Passed

First Course Plated to the Tables or Salad Station

Choice of (1) Salad Plated- Choice of Two at Station

Assorted Rolls and Butter

Stations

(Choice of Three)

Risotto Station, Pasta Station

Martini Mashed Potato Station, Pan Asian Station

Carving Station

Wine Service with Dinner

House White & Red Wines

Dessert Station

Custom Designed Wedding Cake in Choice of Flavors and Colors or Cupcake Display

Chef's Creative Mini Dessert Display

Regular and Decaffeinated Coffee and Specialty Teas

\$155.00 per person

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

225 NORTH CHARLES STREET • BALTIMORE • 443-573-8444 • GRANDHISTORICVENUE.COM

Grand
HISTORIC VENUE

Specialty Stations



Martini Mashed Potato Station

A Trio of Red Potato Mash, Gold Potato Mash & Sweet Potato Mash Accompanied by Pancetta, Broccoli, Chives, Cheddar Cheese, Sautéed Mushrooms, Brown Sugar, Sour Cream
Served in a Martini Glass

Pasta Station

(Choice of (2) Pastas)

Chicken, Beef, or Cheese & Spinach Tortellini

Crab, Lobster, Wild Mushroom, Mediterranean Ravioli

(Choice of (2) Sauces)

Pancetta Sage Cream, Roma Tomato, Asiago Cream, Sun Dried Tomato & Pesto

Pan Asian Station

(Choose One)

Oriental Specialty Stir Fried to Your Tastes Served with Your Choice of Fried Rice or Lo Mein
Teriyaki Beef, Grilled Chicken with Ginger Orange Soy Sauce, Kung Pao Satay
(Served in little take out containers with chopsticks)

Carving Station

(Choice of One)

Includes a Variety of Specialty Sauces, Served on Petite Rolls that are Designed to be a Petite Tasting Rather Than a Dinner Size Portion

Oven Roasted Breast of Turkey, Honey Glazed Ham or Roasted Loin of Pork

Risotto Station

Rich Risotto Finished in a Variety of Ways

Chef Attendant Included

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

225 NORTH CHARLES STREET • BALTIMORE • 443-573-8444 • GRANDHISTORICVENUE.COM



Hors d'oeuvres



Hot

Potato Pancakes with Lingonberries and Sour Cream
Spinach & Goat Cheese Focaccia
Brie & Raspberry in Phyllo
Spanakopita
Wild Mushroom Tartlets
Indian Vegetable Samosa
Chicken Sate with Indonesian Dipping Sauce
Mini Chicken Wellingtons
Mini Beef Wellingtons
Beef Sate with Indonesian Dipping Sauce
Bacon Wrapped Scallops
Coconut Shrimp with Mango Chutney
Thai Chicken Lettuce Wraps

Cold

Hummus Pita Crisp
Vine Ripened Tomato, Basil & Buffalo Mozzarella Brochettes
Melon & Prosciutto
Trout Mousse on Crostini
Cherry Tomato stuffed with Goat Cheese
Smoked Salmon Pinwheels
Curried Vegetable Croustades
Roasted Vegetable Ratatouille Tart
Smoked Salmon on Crostini
Asparagus Wrapped in Prosciutto
Belgium Endive with Crab Mousse
Chicken & Apple Crostini
Honey Almond Chicken Bouchee

Enhancements

Crab Stuffed Mushrooms
Lobster Filled Profiteroles
Smoked Duck Crostini
Peppered Ahi Tuna with Wasabi Cream
Sliced Tenderloin on Garlic Toast with Horseradish Crème Fraiche
Petite Lamb Chops with Mint Glaze
Mini Crab Cakes with Remoulade
Jumbo Lump Crab, Pistachio Butter in Phyllo
(Additional \$2.00++ per person)

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

Reception Displays

(Choice of Two)

Imported & Domestic Cheese Display

Assorted Domestic & Imported Cheeses
Garnished with Fresh Fruit, Assorted Crackers & Wafers

Fresh Vegetable Crudité

Garden Display of Fresh Vegetables and Specialty Dips

Sliced Fresh Fruit

Seasonal Sliced Fruit with Yogurt Dipping Sauce

Antipasto Display

Genoa Salami, Pepperoncini, Provolone, Fresh Mozzarella, Marinated Vegetables,
Oven Dried Tomatoes, with Olives, Artichokes and Peppers
Served with Sliced Italian Bread

Middle Eastern Display

Hummus, Baba Ghanoush, Marinated Feta, Stuffed Grape Leaves
Pita Chips and Flatbreads

Grilled Vegetable Platter

Grilled Asparagus, Portobello Mushrooms, Zucchini, Eggplant & Bell Peppers

Breads & Spreads

Asiago Cheese & Mushroom Mac, Artichoke Spinach Dip,
Avocado & Smoked Salmon Spread, Blue Cheese, Port Wine & Walnut Spread
Served with Flatbreads, Tortilla and Pita Chips

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

Enhancements



Specialty Stations for Your Selection, Costs are Additional...But Worth It!

Shrimp & Grits Station

Large Garlic Shrimp with Chorizo Sausage & Roasted Red Pepper Grits
\$15 per person

Mac & Cheese Station

Traditional Macaroni and Cheese, Asiago Cheese & Mushroom Mac
\$12.00 per Person

Traditional Paella Station

Shrimp, Scallops, & Chorizo Sausage, Peas & Saffron Rice
\$14.00 per person

Drunken Shrimp & Scallop Sauté

Jumbo Shrimp Sautéed with Tequila & Spicy Tomato Glaze
Along with Shrimp & Scallops in a Garlic Lemon Butter Sauce
\$28.00 per person

Sushi Display

California, Cucumber, Tuna, Smoked Salmon, Shrimp & Cream Cheese Rolls
Served with Wasabi, Pickled Ginger & Soy Sauce
(4) Pieces per person
\$20.00 per person

Hot Crab Dip

Hot & Creamy Crab Dip
Served with Crispy Bread Sticks & Soft Pretzels
\$9.00 per person

Smoked Salmon & Salmon Pastrami Display

Thinly Sliced Smoked Salmon & Salmon Pastrami with Red Onions, Sliced Tomatoes
Served with Pumpernickel & French Breads
\$12.00 per person

Seafood Raw Bar

Profiteroles Filled with Lobster Salad, Jumbo Iced Shrimp Shots, Ceviche Spoons, Little Neck Clams, & Oysters Served with Tangy Cocktail Sauce & Lemons Wedges
\$30.00 per person

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

First Course Salad Selections



(Choice of One)

Field Greens with Arugula, Tear Drop Tomatoes, Red & Yellow Peppers
Chef's Choice of Seasonal Vinaigrette

Romaine Hearts with Shaved Parmesan Cheese, Oven Dried Roma Tomatoes, Croutons,
Caesar Dressing

Spinach Salad, Feta Cheese, Grape Tomatoes, Julienne Cucumber, Mushrooms,
Chef's Choice of Seasonal Vinaigrette

Iceberg Wedge, Marinated Tomatoes, Julienne Cucumbers
Chef's Choice of Seasonal Vinaigrette

Our Expanded Salad Selections

Baby Bouquet of Greens

Wild Field Greens Garnished with Chef's Selection of
Accompaniments

Presented as a Tied Bouquet

\$5.00 per person

Asian Pear & Gorgonzola

Field Greens, Grilled Sliced Pears, Crumbled Blue Cheese

Caramelized Walnuts, Raspberry Vinaigrette

Presented as a Tied Bouquet

\$7.00 per person

Grand "Potted" Caesar Salad

Baby Field Greens Planted in a Phyllo Cup with Roasted Red Peppers, Croustades,
Shaved Parmesan Cheese, and Caesar Dressing

\$8.00 per person

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

Bar Service



Standard Brand Bar

Absolut, Tanqueray, Mount Gay, Jose Cuervo Especial Tequila, Johnnie Walker Red,
Canadian Club, Wild Turkey

House Wines-Choice of Two
Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Pinot Grigio, Shiraz

Imported Beers-Choice of Two
Heineken, Amstel Light, Corona

Domestic Beers- Choice of Two
Budweiser, Coors Lite, Miller Lite, O'Doul's

Assorted Soft Drinks, Juices & Mineral Waters

Craft Beers Additional

Premium Brand Bar

Grey Goose, Bombay Sapphire, Captain Morgan, Chivas Regal, Crown Royal, Makers
Mark, Sauza Hornitos Tequila

Upgraded Wines-Choice of Two
Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Pinot Grigio, Shiraz

Imported Beers-Choice of Two
Heineken, Amstel Light, Corona

Domestic Beers- Choice of One
Budweiser, Coors Lite, Miller Lite, O'Doul's

Assorted Soft Drinks, Juices & Mineral Waters

Craft Beers Additional

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

Snack Suggestions

After a Long Night of Drinking and Dancing, Treat Your Guests to a Little Snack or Simple Buffet

*Brownies, Cookies and Milk**

Fully Baked Chocolate, Oatmeal Raisin, Peanut Butter & Chocolate Chip Cookies,
Served with White & Chocolate Milk

*Berger Cookies additional
\$15.00 per person

Mini Hot Dogs & French Fries

Mini Hot Dogs Wrapped in Puff Pastry & Shoestring Potatoes
Served with Ketchup & Mustard

\$9.00 per person

Nacho Break

Mini Quesadillas, Mini Tacos, Nacho Chips
Served with Salsa, Guacamole, Sour Cream & Nacho Cheese Sauce

\$10.00 per person

Piece of Pizza

Assorted Homemade Pizzas, Sliced and Presented with Grated Cheese & Crushed Red Pepper

\$10.00 per person

Chips and Dips

Multi Colored Specialty Chips & Ranch Dipping Sauce

\$5.00 per person

Create a Candy Bag Station

Cylinders & Jars Filled with All of the Favorite Childhood Penny Candy (5)

Served with Mini Bags and Scoops

15.00 per person

Slide Me a Slider Bar

(Choose (2))

Beef, Cheddar & Herbed Mayonnaise, Mini Crab Cake with Yellow Pepper Aioli,
Mexican Shredded Pork with Chipotle Salsa, Turkey Cilantro Mayonnaise & Cucumber
Chicken Tenders with BBQ Sauce & Honey Mustard, Tuna Melt Sliders, and Corned Beef Rubeens

(Add Shoestring Fries \$2.00)

\$12.00 per person

S'Mores

Graham Crackers, Hershey Bars & Marshmallow
Chocolate Wafers, Peanut Butter, & Marshmallows
Graham Crackers, Heath Bars & Toasted Coconut Marshmallows

\$9.00 per person

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

Signature Bars & Drinks



Bloody Mary Bar

Fresh Tomato Juice, Celery Salt, Old Bay, White or Black Pepper,
Horseradish, Lemon Juice & Mint
\$11.00 per person

Champagne & Wine Bar

A Selection of Sparkling Wine or Champagne Paired with Delicious Fruits & Purees
for Making Delightful Cocktails
\$12.00 per person

Martini Bar

Please Select Three Flavors-Pear, Watermelon, Black Cherry, Lemon Drop,
Cosmopolitan, Peach, Sour Apple, and Pineapple
\$13.00 per person

Mojito Bar

Please Select Two Flavors with Fresh Mint-Peach, Mango, Strawberry, and Pomegranate
\$13.00 per person

Hot Chocolate & Cider Bar

Marshmallows, Chocolate, Cinnamon Sticks, Orange Slices
\$8.00 per person

Iced Tea & Lemonade Bar

Please Select Two Flavors
Iced Tea-Passion Fruit, Raspberry, Peach, Green Tea
Lemonade-Strawberry, Lime, Raspberry
\$9.00 per person

Create Your Own Specialty Drink

Let Our Beverage Specialists Assist You in Creating a Custom Cocktail
Unique to Your Wedding Theme
\$13.00 per person

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*

Items of Importance

Customized Menu

We carefully select, cure and smoke our own meats, handcraft each sauce and prepare every dish to offer a delightful fusion of flavors. We will work with you to create the perfect menu that compliments your wedding theme and budget.

Complimentary Menu Tasting

Finalize or Preview your menu selections with your family members or special guests.

Children's Meals

We consider children eight years and younger. We can create a variety of child friendly entrée choices which will include Ice Cream Sundaes and unlimited sodas \$25.00 per child.

Vegetarian, Vegan, Kosher or Gluten Free Meals

We craft all of our foods in house and we can customize a menu for your guest's special needs. Just let your wedding event planner know who they are and what they need and we will take care of the rest.

Vendor Meals

Your vendors are working hard to capture a lifetime of memories, but they need a chance to refresh and refuel. Treat them to grilled chicken sandwiches, chips, & refreshments \$25.00 per vendor.

Make them feel as special as your guests by feeding them the same dinner @ 50% the cost of your wedding package.

Dedicated Event Planner & Staff

Our event planners will work with you to create the wedding of your dreams. They will be assisted by an exemplary Banquet Manager and Specially Trained Bridal Attendant to accommodate your every need.

Specialty Lighting & Video

Amaze your guests with a video showcasing "your story" during your cocktail hour or with colored walls of light in your wedding colors to enhance the ambiance of the Grand's stately rooms. Dance your first dance with a custom created GOBO of your name or initials. Our AV Representative will be glad to meet with you to discuss the endless possibilities.

All prices are subject to 23% taxable service charge, 6% sales tax and 9% state tax to all beverage prices. All prices are subject to change.

Items of Importance

Complimentary Bridal Suite

Savor the memories from the evening while sipping champagne and enjoy chocolate dipped strawberries for the evening of the wedding celebrating your first night as a wedded couple in one of our many suites with our compliments.

Reduced Room Rates for Your Guests

Complimentary cooked to order Breakfast and daily evening reception included with every guest room.

We feature a special walkway to the Embassy Suites Inner Harbor where your guests will have a great convenient place to stay at a friendly rate.

Welcome Packets and Gift Bags

The following fee applies to any gifts given out to your guests at the front desk or delivered to their guestrooms.

One (1) Welcome bag per room/handed out by the front desk	\$2.00
Personalized Item (1) at the front desk	\$3.00
Delivery to the Guest Room per Item	\$5.00

Confirmation of Space and Deposits

An initial non-refundable deposit of twenty-five percent (25%) of estimated charges is required to confirm your date along with the signed contract.

Final Payment

Final payment in the form of a cashier's check, money order, credit card, or cash is due at least (5) five business days prior to the wedding date.

*All prices are subject to 23% taxable service charge, 6% sales tax
and 9% state tax to all beverage prices. All prices are subject to change.*