

# The Grand

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## 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

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## 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.*

### **“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 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.*

### **“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.*

# The Grand

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## 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

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## RECEPTION

### HOT HORS D'OEUVRES

#### VEGETARIAN

Cranberry gorgonzola tart  
Herbed filo, spinach and feta “cigar”  
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

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## RECEPTION

### DISPLAYED

#### ARTISANAL CHEESE SAMPLER

*All of our cheese selections are locally sourced from small independent farms*  
Bay Blue, Chapel's County Creamery, Maryland, dried apricots  
Cowtipper Gouda, Calkins Creamery, Pennsylvania, seasonal grapes  
Mountaineer, Meadow Creek Dairy, Virginia, dried apples and spiced pecans  
Monocacy Ash, Cherry Goat Farms, Maryland, fresh berries  
Chapelle's, Chapel's County Creamery, Maryland, strawberries  
Whole grain and water crackers, sliced French baguettes

### 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

### SUSHI

*Four pieces per guest*  
Sushi, sashimi and maki rolls, wasabi, pickled ginger, soy sauce

### 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

### SEAFOOD ON ICE

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

Jumbo Shrimp  
Oysters on the half shell  
Crab claws

# The Grand

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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 Chef/Culinary Attendant/Carver fee.*

### CUSTOM PASTA CREATIONS

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

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

#### *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

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## RECEPTION

### CARVING

*Chef culinary attendant required for all action/carving stations. Soft rolls served for all carving stations*

### **WHOLE SEA BASS (serves 25)**

Cedar plank roasted, wild herb scented, lemon garlic aioli

### **TRI-TIP (per guest)**

Barbecued beef tri-tip, au poivre demi-glace

### **BEEF TENDERLOIN (serves 25)**

Bordelaise sauce

### **SLOW ROASTED BEEF STRIPLOIN (serves 30)**

Brandied mushroom sauce

### **PRIME RIB OF BEEF (serves 40)**

Creamy horseradish, natural au jus

### **LAMB RACK (serves 5)**

Herb Dijon crusted, sherry jus

### **ROAST BREAST OF TURKEY (serves 35)**

Cranberry relish, natural pan gravy

# The Grand

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

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

# The Grand

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## 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.

Pre-selected menus consisting of two single entrees. 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. See your Convention Services Manager or Catering Manager for prices.

# The Grand

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## **BAR**

### **COCKTAIL BARS**

We offer three options for bar service at The Grand. Discuss with your Convention Services Manager which best suits your needs and event. We have multiple specialty bars that can be added to your event, as well as our Sommelier's wine list if you prefer wines other than our tiered selections.

### **OPEN BAR**

An open bar offers unlimited consumption of liquor, beer and wine, and is charged per person, per hour. It includes The Grand's Sommelier's selection of red and white wines, domestic, imported and craft beers, soft drinks, mineral water, and your choice of our impressive lineup of spirits – Standard, Signature or Superior.

### **HOST BAR**

A host bar will reflect the actual number of drinks served during the event. Charges are based on actual number of drinks served and include The Grand's sommelier's selections of red and white wines, domestic, imported and craft beers, soft drinks, mineral water, and your choice of our impressive lineup of spirits – Standard, Signature or Superior.

### **CASH BAR**

A cash bar will offer drinks served during the event for cash or pre-purchased tickets if you prefer. Cash bars require a cashier for each bar for the duration of the event and include The Grand's Sommelier's selection of red and white wines, domestic, imported and craft beer,s soft drinks, mineral water, and your choice of our impressive lineup of spirits – our Standard, Signature or Superior.

Prices include Maryland sales and beverage taxes.

# The Grand

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## **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

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## 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*

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

*Please note that for all cash bars a bartender fee plus a cashier fee are required. All bars and beverage stations are based on a two-hour minimum.*

# The Grand

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## 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

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## **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 require a bartender for the duration of the event for a fee.

### **BOURBON BAR**

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

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**

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

Bowmore Legend

Jura Superstition

Talisker 10yr

Glenmorangie

Dalmore 12yr

Wemyss Malts Peat Chimney 12yr

Sheep Dip

The Featherly

# The Grand

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## 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 require a bartender for the duration of the event for a fee.

### BUBBLY BAR

Effervescent bubbles delight as we offer sparkling wines and champagne from around the world.

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

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.

*Please note a 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

# The Grand

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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  
J.P. Chenet, Rose, France  
J.P. Chenet, Brut, France  
Piper-Sonoma, Brut, California  
Villa Rosa, Moscato D' Asti, Italy  
Villa Rosa, Moscato D' Asti, Italy  
Poema, Cava, Spain  
Beringer *Lively* Moscato, California  
Veuve Clicquot Yellow Label Non-Vintage Brut, France

#### *Sweet white and blush wines*

Bella Bellina, Moscato Fragolata, Italy  
Bella Bellina, Moscato Lemonata, Italy

#### *Dry light to medium intensity white wines*

Banfi Le Rime, Pinot Grigio, Italy  
Cliffhanger, Pinot Grigio, Italy  
Clifford Bay, Sauvignon Blanc, New Zealand  
NxNW, Riesling, Washington  
Charles Krug, Sauvignon Blanc, Napa Valley

#### *Dry medium to full intensity white wines*

Hess "Shirtail Creek," Chardonnay, California  
Sonoma Cutrer, Chardonnay, Sonoma Valley  
Cupcake, Chardonnay, California  
Charles Krug, Chardonnay, Napa Valley

# The Grand

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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  
Julia James, Pinot Noir, California  
Row Eleven, Pinot Noir, Napa Valley  
Two Angels Petite Syrah, California  
Campobello, Chianti, Italy  
Peter Lehmann, Shiraz, Australia

#### *Dry medium to full intensity wines*

St. Francis, Merlot, Sonoma  
Bonterra, Merlot, California  
Folie à Deux, Merlot, Napa Valley  
Boneshaker, Zinfandel, California  
Trapiche, Malbec, Argentina  
Liberty School, Cabernet Sauvignon, California  
Sterling, Cabernet Sauvignon, California  
Stag's Leap Wine Cellars, Artemis, Cabernet Sauvignon, Napa Valley  
Silver Oak, Napa Cabernet Sauvignon  
Grgich Hills, Cabernet Sauvignon, Napa Valley, CA

# The Grand

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## 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 per server, event. After five hours overtime rates 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.

# The Grand

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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  
Bartender, per bar  
Cashier, per bar  
Host/Hostess  
Coat Check/Restroom Attendant  
Overtime per server, per hour  
Security Officer per hour, for duration of event

### **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.

# The Grand

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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.