



**Sheraton**<sup>®</sup>

BALTIMORE NORTH HOTEL

# Wedding Packages



The Sheraton Baltimore North Hotel would be honored to host your wedding celebrations.

Whether you prefer intimate or lavish, our professional staff can plan it all.

Our Wedding Specialist looks forward to assisting you in planning the wedding of your dreams!

You can choose from one of our inclusive packages, or we can create a unique package, customized to your personal specifications.

## **All SBN Wedding Packages Include:**

- Four or Five-Hour Wedding Reception in an elegant Ballroom
- Personal Maître D' to oversee your Wedding Reception and all of your Bridal Party needs
- White Glove Service throughout your Reception
- A Cocktail Reception featuring Stationed and/or Butler-Passed Hors D'oeuvres
- A Private Cocktail Reception for the Bridal Party
- Choice of Reception-Style, Dinner, Buffet, or Plated Dinner
- Gourmet Wedding Cake prepared by one of our Preferred Bakers
- Served with freshly-brewed Starbuck's Coffee and assorted Tazo Teas
- Your choice of Colored Floor-Length Linens and Colored Napkins
- Complimentary 3-tier Centerpieces on each table, Table Numbers, and Wooden Dance Floor
- Complimentary Dressing Room the morning of your Wedding
- Complimentary Overnight Accommodation for the Couple the evening of your Reception
- Complimentary Parking for Wedding Guests



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# Chesapeake Package

## **Non-Alcoholic Beverage Package:**

Four-Hour Beverage Station to Include:  
Assorted Soft Drinks, Juices, Iced Tea, and Lemonade

## **Cocktail Reception:**

Imported and Domestic Cheese Display, Sliced Fruit Display, Grilled Vegetable Display, and  
Antipasto Display

## **Plated or Buffet Dinner to include:**

Choice of Salad, Two Entrees, and Accompaniments  
Warm Rolls and Butter

## **Gourmet Wedding Cake**

Cake Cutting Service

Freshly Brewed Starbuck's Coffee, Decaffeinated Coffee, and Assorted Tazo Teas

## **Décor**

Chair Covers and Sashes  
Pin-Spot on Wedding Cake  
Pipe and Drape Behind Sweetheart Table

\$75.00 per person

\$97.79 includes 23% Service Charge and Maryland State taxes



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# Dulaney Valley Package

## **Beverage Package:**

Four-Hour Hosted Call Brand Open Bar  
Assorted Soft Drinks, Juices, Iced Tea, and Lemonade

## **Cocktail Reception:**

Imported and Domestic Cheese Display, Sliced Fruit Display, Grilled Vegetable Display, and Antipasto Display

## **Champagne Toast for All Guests**

## **Plated or Buffet Dinner to Include:**

Choice of Salad, Two Entrees, and Accompaniments  
Warm Rolls and Butter

## **Gourmet Wedding Cake**

Cake Cutting Service

Freshly Brewed Starbuck's Coffee, Decaffeinated Coffee, and Assorted Tazo Teas

## **Décor**

Chair Covers and Sashes  
Pin-Spot on Wedding Cake  
Pipe and Drape Behind Sweetheart Table

\$85.00 per person

\$111.57 includes 23% Service Charge and Maryland State taxes



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# Charm City Package

## **Beverage Package:**

Four-Hour Hosted Call Brand Open Bar  
Assorted Soft Drinks, Juices, Iced Tea, and Lemonade  
Specialty Cocktail during Hors D'oeuvre Hour

## **Cocktail Reception:**

Imported and Domestic Cheese Display, Sliced Fruit Display, Grilled Vegetable Display, and  
Antipasto Display  
Your Choice of Three Passed Hors D' Oeuvres

## **Champagne Toast for All Guests**

## **Reception-Style Stations, Plated Dinner or Buffet Dinner**

### **Reception-Style to Include:**

Choice of Salad and Two Action Stations  
Warm Rolls and Butter

### **Premium Plated or Buffet Dinner to Include:**

Choice of Salad, Two Entrees, and Accompaniments  
Warm Rolls and Butter

## **Gourmet Wedding Cake**

Cake Cutting Service

Freshly Brewed Starbucks<sup>®</sup> Coffee, Decaffeinated Coffee, and Assorted Tazo Teas

## **Décor**

Chair Covers W/ Sashes  
Four Up Lights and Pin-Spot on Wedding Cake  
Pipe and Drape Behind Sweetheart Table

\$95.00 per person

\$124.61 includes 23% Service Charge and Maryland State taxes



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# Towson Towne Package

## **Beverage Package:**

Five-Hour Hosted Premium Open Bar  
Assorted Soft Drinks, Juices, Iced Tea, and Lemonade  
Specialty Cocktail during Hors D'oeuvre Hour

## **Cocktail Reception**

Imported and Domestic Cheese Display, Sliced Fruit Display, Grilled Vegetable Display, and Antipasto Display  
Your Choice of One Hot Dip  
Your Choice of Three Passed Hors D' Oeuvres

## **Champagne Toast for All Guests**

Your Choice of Reception-Style Stations, Plated Dinner, Duet Plates, or Buffet Dinner

### **Reception-Style to Include:**

Choice of Salad and Two Action Stations  
Warm Rolls and Butter

### **Premium Plated or Buffet Dinner to Include:**

Choice of Salad, Two Entrees, and Accompaniments  
Warm Rolls & Butter

## **Wine Service with Dinner**

A Variety of House Wines to Compliment Your Entrée Selections

## **Gourmet Wedding Cake**

Cake Cutting Service

Freshly Brewed Starbuck's Coffee, Decaffeinated Coffee, and Assorted Tazo Teas

## **Décor**

Chiavari Chairs or Chair Covers W/ Sashes  
Four Up Lights and Pin-Spot on Wedding Cake  
Pipe & Drape Behind Sweetheart Table

\$115.00 per person

\$150.77 includes 23% Service Charge and Maryland State Taxes



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# Alternative Pricing

## Children's Menu

### Cocktail Reception

All Hors D'Oeuvres Included in Your Adult Menu Package

### Salad Selection

Fruit Cup

### Choice of one Entrée Selection

Chicken Tenders with French Fries

Kid's Hamburger with French Fries

Grilled Cheese with French Fries

### Beverages

Unlimited Soft Drinks, Juices, and Water

### Dessert

Client's Gourmet Wedding Cake

### Décor

All Décor included in the Children's Packages

\$49.95 per child (ages 4-11)

All pricing subject to a 23% Service Charge and applicable Maryland State Sales Tax

## Vendor Meals

**Beverages:** Unlimited Soft Drinks, Juices, and Water

**Entrée:** One Hot Meal, Chef's Choice

(Please note any allergies or restrictions in advance.)

\$39.95 per vendor

All pricing subject to a 23% Service Charge and applicable Maryland State Sales Tax



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# Perfecting It

## Choice of Passed Hors D'Oeuvres (according to the package of your choosing)

**Hot:** Spanakopita (v) / Spring Rolls (v) / Raspberry and Brie Phyllo Purses (v) / Beef Tenderloin with Gorgonzola Skewers / Chicken Satay / Asparagus in Phyllo (v) / Sheppard's Pie Tart / Chicken Saltimbocca Skewers / Malibu Coconut Shrimp Skewers / Scallops Wrapped in Bacon / Braised Short Rib wrapped in Bacon Beef and Pepper Kabobs / Chicken Pot Pie Tart / Lobster Newburg Puffs / Mini Crab Cakes

**Canapés:** MD Crab Deviled Eggs / Tomato-basil Bruschetta / Balsamic Fig and Goat Cheese Flat Bread (v) / Cucumber Cup with Blackened Chicken Salad / Thai Shrimp Salad on Cucumber Cup / Cherry Tomato and Mozzarella Skewers with Pesto Sauce (v) / Asparagus Wrapped in Prosciutto / Seared Sesame Tuna with Wasabi Aioli on Wonton Chip

**Additional Hors D'Oeuvres** \$6 per guest

## Choose of Hot Dips (according to the package of your choosing)

Spinach and Artichoke Dip/ Buffalo Chicken Dip/ Maryland Crab Dip

**Additional Hot Dip** \$6 per guest

## Seasonal Raw Bar Station - Market Price

Shucked Oysters, Top Neck & Little Neck Clams, and Steamed Shrimp, served with Oyster Crackers, Lemons & Cocktail Sauce

## Choice of One Salad

**Classic Caesar Salad:** Romaine Hearts with Parmesan Cheese and Herb Croutons  
Caesar Dressing served table side

**Mixed Baby Greens:** Cucumber, Grape Tomatoes, and Shredded Carrots  
with choice of Buttermilk Ranch or Balsamic Vinaigrette dressings

**Spinach Salad:** Baby Spinach with Goat Cheese, Candied Walnuts and Grape Tomatoes with Raspberry Vinaigrette or Ranch Dressing

**Caprese Salad:** Fresh Mozzarella, Sliced Red and Yellow Tomatoes, Basil, Olive Oil and Balsamic Glaze



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# Entrée Selections

## Standard Entrée Selections

**Grilled Chicken Breast:** Served with Tomato-Basil Relish (PLATED OR BUFFET)

**Chicken Marsala:** Pan-Seared Chicken Breast with Wild Mushroom and Parmesan Risotto, Roasted Artichokes, and Marsala Sauce (PLATED OR BUFFET)

**Chicken Piccata:** Pan-Seared Chicken Breast with Lemon Caper Sauce (PLATED OR BUFFET)

**Chicken Roulade:** Chicken Breast topped with Spinach, Roasted Red Peppers and Mozzarella Cheese, with a Sun-Dried Tomato Cream Sauce, Jasmine Rice, and Sautéed Broccoli (PLATED OR BUFFET)

**Grilled Marinated Flank Steak:** Served with Caramelized Shallot Sauce (PLATED OR BUFFET)

**Sweet Chili Glazed Salmon:** Served with Stir Fried Broccoli, Peppers, and Jasmine Rice with a Teriyaki Glaze (PLATED OR BUFFET)

**Grilled Sirloin Filet:** Roasted Jumbo Asparagus, Fingerling Potatoes and Mushroom Hash, with a Sundried Tomato Demi-Glace (PLATED ONLY)

**Cabernet Braised Short Ribs:** Short Ribs served with Mashed, Red-Skinned Potatoes, Chili-Honey Roasted Baby Carrots and Braising Jus (PLATED OR BUFFET)

**Herb Gilled Mahi-Mahi:** With a White Wine Herb Reduction and served with Grilled Seasonal Vegetables and Rice Pilaf (PLATED OR BUFFET)

**Fresh Linguini (v):** Forest Mushrooms, Asparagus, Green Peas, Truffle Cream Sauce, Sundried Tomato Pesto, and Parmesan Cheese (PLATED OR BUFFET)

## Premium Entrée Selections

**Chicken Oscar:** Sautéed Chicken Breast topped with Lump Crab, Asparagus, and Hollandaise Sauce, served with Red-Skinned Mashed Potatoes, Julienned Zucchini, Carrots, and Squash (PLATED OR BUFFET)

**Chicken Chesapeake:** Chicken Breast stuffed with Lump Crab and topped with Lemon Cream Sauce, served with wild Rice Pilaf and Roasted Asparagus (PLATED OR BUFFET)

**Grilled Filet Mignon:** Grilled Filet with Truffle Mashed Potatoes, Sautéed Green Beans and Mushrooms, Caramelized Shallot Sauce (PLATED ONLY)

**Crab Stuffed Fish:** Your choice of Salmon or Flounder, Stuffed with Crab Imperial, accompanied by Sautéed Broccoli, Peppers, Jasmine Rice, and Sherry Cream Sauce (PLATED OR BUFFET)

**Shrimp and Grits:** Sautéed Andouille Sausage, Tasso Ham, Tomato, Mushroom and Scallion, Cajun Cream Sauce, and Smoked Gouda Grit Cake (PLATED OR BUFFET)

**Maryland Crab Cakes:** Crab Cakes with Roasted Corn Relish and Sautéed Garden Vegetables (PLATED ONLY)

**Shrimp and Scallop Scampi:** Tossed with fresh Linguini Pasta in a Lemon-Caper Sauce (PLATED OR BUFFET)

All are accompanied with Chef's Selection of Starch and Vegetable  
Warm Rolls & Butter

Upgrade to a Duet Plate for \$3 Additional





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# Menu Enhancements

## Action Station Selection (2 included in reception style dinner)

100.00 Attendant Fee per Attendant when Needed

### Mashed Potato Bar - \$6 per person as enhancement

Mashed Red Skin Potatoes and Sweet Potatoes with Assorted Toppings to include Blue Cheese, Cheddar Cheese, Chives, Bacon, Whipped Butter, Sour Cream, Jalapenos, Brown Sugar, Raisins, and Mini Marshmallows

### Mac & Cheese Station - \$6 per person as enhancement

Mac and Cheese with Assorted Toppings to include Sun Dried Tomatoes, Caramelized Onions, Bacon, Parmesan, Sautéed Mushrooms, Asparagus and Herb Bread Crumbs

### Slider Station - \$7 per person as enhancement

Choice of (2) Sliders: Premium Beef or Turkey Patty with Smoked Cheddar, Bacon and Caramel Onions; Pulled Pork BBQ with Carolina Slaw; Fried Buffalo Chicken with Butter Lettuce and Bleu Cheese; Fried Green Tomatoes with Chipotle Aioli, Sundried Tomato Relish and Arugula  
Accompanied by French Fries and Ketchup

### Street Taco Station - \$6 per person as enhancement

Choice of (2) Proteins: Grilled Skirt Steak; Ancho Pepper Chicken; Mexican Chorizo; Pork Al Pastor  
Served with Corn Tortillas, Guacamole, Pico de Gallo, Salsa Verde, Onions, Peppers, Tomatoes, Sliced Jalapeño, Cilantro, and Lime  
Accompanied by Tortilla chips and warm Queso Dip, Cilantro Rice, and Black Beans

### Mini Crab Cakes Station - Market Price

Maryland Style Blue Crab Cakes with Rolls & appropriate condiments

### Chef Attended Pasta Station - \$6 per person as enhancement

Choice of (2) Pastas: Fusilli, Mushroom or Cheese Ravioli, Penne, Fettuccine and or Rotini  
Choice of (2) Sauces: Marinara, Alfredo, Pesto Sauce and or Toasted Garlic & Cilantro Salsa  
Toppings to Include Onions, Mushrooms, Peppers, Cherry Tomatoes, Spinach, Crushed Red Peppers, and Parmesan Cheese  
Add Chicken \$3++ per guest; Add Shrimp \$4 per guest  
Accompanied by Garlic Bread

### Chef Attended Stir Fry Station - \$6 per person as enhancement

Proteins to include: Sliced Ginger Beef and Sesame Grilled Chicken  
Starch to include: Lo Mein and Steamed White Rice  
Toppings to include: Snow Peas, Onion, Carrot, Mushroom, Peppers, Bok Choy, Bean Sprouts  
Sauces to Include: Zesty Orange, Sesame, Szechuan, and Teriyaki

### Chef Attended Carving Station Selections - Market Price

Each carving station is paired with a Chef's Selection of Vegetable

#### **Cajun Roasted Turkey Breast** \$250.00 per display (serves 30 people)

Paired with Corn Bread stuffing, Turkey Gravy, Cranberry Relish, Tarragon Mayonnaise, and Mini Rolls

#### **Salt-Crusted Prime Rib of Beef** \$415.00 per display (serves 30-40 people)

Paired with Creamed Horseradish, Dijon Mustard, Au Jus, and Mini Brioche Rolls

#### **Herb Roasted Tenderloin of Beef** \$375.00 per display (serves 15-20 people)

Paired with Creamed Horseradish, Red Wine Demi-Glace, and Mini Brioche Rolls

#### **Bourbon-Molasses Glazed Applewood Smoked Ham** \$300.00 per display (serves 30-40 people)

Paired with Horseradish-Dijon Mustard, Honey Grain Mustard, Caribbean Mayonnaise Hawaiian Sweet Rolls



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# Bar Selections

## Call Brand Bar

**Liquor:** Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Seagram's 7, Jim Beam Kentucky Bourbon, J&B Scotch, Bacardi Rum, Sauza Tequila, Bols Peach Schnapps, Bols Amaretto

**Wine:** House White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon and Moscato

**Beer (Your choice of two):**

Domestic Beer: Budweiser, Bud Light, Coors Light

Premium Beer: Heineken, Amstel Light, Samuel Adams Boston Lager, Yuengling Lager, Corona, and Angry Orchard

## Premium Brand Bar

**Liquor:** Absolut Vodka, Tanqueray Gin, Crown Royal, Chivas Regal Scotch, Captain Morgan Rum, Jack Daniels Whiskey, Hennessey, Jose Cuervo Tequila, Kahlua Baileys, Amaretto Disaronno, and Bols Peach Schnapps

**Wine:** House White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon and Moscato

**Beer (Your choice of two):**

Domestic Beer: Budweiser, Bud Light, Coors Light

Premium Beer: Heineken, Amstel Light, Samuel Adams Boston Lager, Yuengling Lager, Corona, and Angry Orchard

## Ultra Brand Bar

**Liquor:** Kettle One Vodka, Tanqueray Gin, Johnny Walker Black Whisky, Hennessey VS Cognac, Myers Dark Rum, Makers Mark Bourbon, Patron Tequila, Kahlua and Baileys Irish Cream, Bols Peach Schnapps, Amaretto Di Saronno

**Wine:** House White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon and Moscato

**Beer (Your choice of two):**

Domestic Beer: Budweiser, Bud Light, Coors Light

Premium Beer: Heineken, Amstel Light, Samuel Adams Boston Lager, Yuengling Lager, Corona, and Angry Orchard

## Bar Enhancements

**Additional Hour of Bar Service - \$6.00 per person; \$250.00 labor fee for extra hour**

Add One Additional Hour of Service onto your Wedding Package

**Bar Brand Upgrade- \$6.00 per person**

**Signature Cocktail - \$MP**

Couple's Choice of Cocktail to fit Wedding Theme, Price based on Recipe

**Cordial Bar - \$6 per person**

Add to Your Coffee Station or as a Station on its Own

Bailey's, Kahlua, Amaretto, Chambord, Sambuca, Brandy, Frangelico, and Grand Marnier

**Martini Bar - \$8 per person**

A Specialty Bar to include a variety of Martinis for your guests to sample

**Sangria Bar - \$4 per person**

White and Red Sangria, Glass Dispensers of White and Red Sangria filled with Lemons, Oranges, Red Apple, Sliced Fresh Strawberries, and serve yourself jars filled with Lemons, Oranges, Red Apple, Sliced Fresh Strawberries

**Wine service with dinner - \$5 per person**

A variety of house wines to compliment your entrée selections, served tableside during dinner service



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**Make it  
Yours**

## Savory Snacks and Late-Night Bites

### **Gourmet Popcorn Station - \$6 per person**

Popcorn Freshly Popped in Classic Cart, with Assorted Toppings

### **Nacho Bar - \$5 per person**

Crispy Tortilla Chips with Assorted toppings to include Nacho Cheese, Salsa, Black Olives, Jalapenos, Lettuce, Onions, Tomatoes

### **French Fry Bar - \$6 per person**

Regular and Sweet Potato Fries with Assorted Toppings to include Green Onions, Siracha, Bleu Cheese, Cheddar Sauce, Sea Salt, Truffle Oil, Bacon, Ketchup and Seasoned Sour Cream

### **Wing Dings - \$7 per person**

Boneless Chicken Wings with your choice of two flavors: Buffalo, BBQ, or Old Bay

Accompanied by Celery, Ranch, and Bleu Cheese Dressing

### **Flatbreads - \$6 per person**

Assorted Flatbreads to include Margarita, Pepperoni, and BBQ Chicken

## Dessert Enhancements

### **Chocolate Dipped Strawberries - \$3 per person, (1 strawberry)**

Fresh Strawberries Dipped in Chocolate and added to your plated Wedding Cake

### **Warm Confections - \$4 per person**

Assortment of Fresh Baked Confections including Brownies, Blondies, and Chocolate Chip Cookies

### **Gourmet Coffee and Hot Chocolate Station - \$5 per person**

Gourmet Coffee and Hot Chocolate served with Vanilla, Caramel and Hazelnut Syrups, Assorted Creamer Flavors, Chocolate Peppermint Stir Sticks, White Chocolate Chips, Mini Marshmallows, Chocolate Wafer Sticks, Whipped Cream and Caramel Sauce.

### **Assorted Dessert Shooters - \$4 each**

Mousse-filled Dessert Shots – Various Flavors

### **Chocolate Fountain with Assorted Accompaniments - \$5 per person**

Milk Chocolate or White Chocolate surrounded with a variety of Fruits, Marshmallows, and Cookies for dipping

### **Petit Four Station - \$10 per person**

Assortment of Mini Dessert Cakes – Various Flavors

### **Flambé Station - \$8 per person, \$100 per chef attendant**

Classic Bananas Foster with Buttery Rum Sauce OR Cherries Jubilee with Zesty Brandy Sauce

### **S'mores Station - \$6 per person**

Melted Marshmallow on Graham Crackers with Hershey Chocolate Bars, Chocolate and Rainbow Sprinkles, M&Ms, and Reese's Cups

### **Gourmet Donuts - \$7 per person**

Classic Donuts Creatively Displayed with Assorted Glazes and Toppings



## Ceremony Fees

Includes Ceremony Set-up and Breakdown,  
Chairs, Tables, Linens, One Panel of Pipe and Drape, and  
Staging if the chosen Ballroom allows for it

### Courtyard

Up to 300 Guests

\$750

\*\*Rental of White Resin Folding Chairs for Outdoor Use \$4.00 per chair\*\*

### Fitzgerald C

Up to 250 Guests

\$500

### Lindsay Ballroom

Up to 130 Guests

\$500

### Duncan Room

Up to 100 Guests

\$500

### Warfields Dance Floor

Up to 100 Guests

\$500

All pricing subject to a 23% Service Charge and applicable Maryland State Sales Tax