

Your Wedding Day



The O'Callaghan Annapolis Hotel would like to thank you for your inquiry to hold your wedding reception at our hotel. We are honored that you are considering us and recognize the importance of this day. Our dedicated and experienced team is here to assist you in any way we can and guide you through the planning process to ensure the day lives up to all of your dreams!

We have designed packages for both sit down plated or buffet style events, please find these outlined below. As a team we are extremely flexible and welcome the chance to discuss your preferences and ideas; so that if necessary we can custom create a package that suits your day, budget and style of event.

We truly hope we will have the opportunity of working with you to perfect your special day.

In addition, we are delighted to host **Wedding Brunches**
and offer the following **Rehearsal Dinner** options:

Cocktail Party with Hors d'oeuvres
Buffet Style Dining with Wine Service
Formal Sit Down Plated Dining in a private room or smaller rehearsal dinners can be accommodated in our atmospheric restaurant – The John Barry Restaurant and Bar.

Please feel free to contact us on 410-263-7700 to schedule an appointment or receive additional information. Alternatively you can email us at info@ocallaghanhotels-us.com

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Our Carefully Designed Wedding Packages include:

- ❖ *Dedicated team to ensure the planning and orchestrating of your special day is a complete success*
- ❖ *Overnight Accommodation for the Bride and Groom on your Wedding Night*
- ❖ *Elegant Hors d'ouvres Reception*
- ❖ *Your choice of either Plated or Buffet Dinner Menu*
- ❖ *Additional Seasonal Chef recommended entrees provided 3-4 months prior to your event*
- ❖ *4 Hour Open Name Brand Bar (Available to upgrade Premium Brands)
Bar is closed for one hour during dinner service
- ❖ *House Brand Champagne Toast*
- ❖ *Complimentary Cake Cutting*
- ❖ *Chocolate covered strawberries served on a buffet with coffee, tea and decaffeinated coffee*
- ❖ *Use of our Dance Floor at no additional cost*
- ❖ *White table linen and Silver Candelabra Centerpieces*
- ❖ *Discounted Room Rates for Out-of-Town Guests*

Please note accommodation is based on standard room, suites are not guaranteed. Champagne toast is one glass per person. Package and menu prices are subject to change at the hotels discretion. Minimum numbers apply for some elements of the package and for number of entrée selections. Customized packages are available but substitutions are not always possible on preset packages. Vegetarian and special dietary requirements are catered for in addition to your main menu selections.

All food and beverage items incur a 20% banquet charge and 6% Maryland Sales Tax

All of the following menus include a one hour hors d'ouvres reception

Hors d'oeuvres

Choose 3 selections, two pieces per person served

Teriyaki chicken skewers

Dill cheddar cheese puffs

Bacon wrapped Shrimp with BBQ sauce

Mini tomato and feta bruschetta

Brie and raspberry coulis in phyllo pastry

Shrimp egg rolls with Wasabi mayonnaise

Italian meatballs with spicy tomato sauce

Assorted mini Quiches

Display - Choose one

Spinach and artichoke dip with crudités

Selection of fresh vegetable crudités with homemade Dips

Spicy bean dip, fiery salsa and tortilla chips

Mirror of domestic cheeses and vegetables

Upgraded Hors d'oeuvres list available upon request

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Buffet Style Menus

\$90.00 per person

*Choose one Salad, Two Entrees, one Starch and one Vegetable
Third entrée selection – additional \$3.00 per person*

Salad:

*Traditional Caesar salad with homemade croutons
Mixed greens with baby tomatoes and raspberry walnut vinaigrette
Baby Spinach with Feta Cheese and toasted pine nuts with raspberry walnut dressing*

Hot Entrées:

*Oven Roasted Chicken Filet served in a Wild Mushroom Cream Sauce
Rockfish Filet topped with Jumbo Lump Crab Imperial (add \$2 to menu price)
Beef Bourguignon, tender chunks of Prime Beef in a Rich Red Wine Broth
Roasted Filet of Salmon with a Sauce Béarnaise
Cashel Blue Chicken, Filet Stuffed with Blue Cheese, Spinach, Wrapped in Irish
bacon with a cream sauce
Roast Sirloin of Beef (medium) served sliced accompanied by a whiskey jus
Traditional Maryland Crab Cakes (1 per person)
Roast Pork Tenderloin with spicy Cajun marinade*

Cold Entrées:

*Chilled Filet of Salmon with lemon garlic aioli
Chilled Filet of Chicken with pesto dressing
Chilled slices of Beef with horseradish
Selection of smoked and regular sliced meats (charcuterie)
Selection of quiches
Anti pasta display*

Starch:

*Garlic Mashed Potatoes, Roasted Red Potatoes, Wild Rice Pilaf,
Angel Hair Pasta with Garlic Butter, Sweet Potato Mash*

Vegetable:

*Stir fry Mixed Vegetables, Steamed Broccoli, Sautéed Zucchini Medley,
Steamed Asparagus, Green Bean Almandine*

***Seasonal Chef Recommended Entrees are available 3-4 months prior to your event
All food and beverage items incur a 20% banquet charge and 6% Maryland Sales Tax***

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Plated Dinner Menu Options

The below pricing is based on a maximum of 2 entrée selections, the highest priced entrée will be the menu price for each. Fee for a third entrée choice is \$3.00 per person. Please note that final numbers for entrees are required 14 working days in advance.

Salad - Choose one:

*Traditional Caesar salad with homemade croutons
Mozzarella and Tomato salad with Balsamic Vinaigrette
Baby Spinach with Feta Cheese and toasted pine nuts with raspberry walnut dressing
Celtic Salad - mixed greens and baby tomatoes with raspberry walnut dressing*

Plated Entrées:

*Prosciutto Wrapped Chicken filet with Ricotta and Red Pepper Stuffing~\$85
Honey Glazed Roast Pork with Apple Confit and Wild Mushroom Sauce~ \$85
Sliced Sirloin of Beef (medium) with Red Wine Reduction~ \$90
Herb Encrusted Roast Rack of Lamb with a Raspberry Port and Fresh Berry Reduction~ \$90
Filet of Chicken Stuffed with Spinach and Crab served with a Shitake Sherry Cream Sauce~ \$90
Salmon Filet and Shrimp in a rich White Wine Tarragon Sauce~ \$90
Rockfish Filet topped with Jumbo Lump Crab Imperial~ \$90
Grilled seasoned fresh Ahi Tuna with Roasted Garlic, Tomato and Red Pepper Sauce~ \$90
Filet Mignon (medium) with side of Béarnaise Sauce~ \$95*

Duo Plated Entrees:

*An ideal alternative to buffet, offering each person a taste of 2 Entrees on one plate.
Portion size is adjusted accordingly.*

*Cashel Blue Chicken and Jameson Salmon~\$95
Filet Mignon (medium) and Crab Cake~\$105
N.Y Strip Steak and Crab Cake~\$100
N.Y Strip Steak with Garlic Shrimp~ \$95
Chicken with spinach in cream sauce with garlic Shrimp~\$95*

*Seasonal Chef Recommended Entrees are available 3-4 months prior to your event.
All entrees served with chef paired starch and seasonal vegetable which will be confirmed in advance. Menu also includes bread rolls, butter and appropriate condiments.*

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Children's Wedding Menus

\$20.00 each

*Please select **one** menu for all children that will be present at the reception.*

*Chicken Fingers with fries
Mozzarella sticks with marinara sauce and salad
Macaroni and Cheese
Penne pasta with butter
Penne pasta with marinara sauce
Beef burger and fries
Sliced chicken filet with mashed potatoes and sweet corn*

All selections include sodas, milk, and juice from the bar, selected salad and bread rolls.

Children are not included in hors d'ouvres count.

Children must be between 2 – 12 yrs old.