



# WEDDINGS



THE  
**BALLROOM**  
CHESAPEAKE INN

## WEDDING PACKAGES INCLUDE:

### INCLUDED

*Your five hour reception includes the following below:*

### CHAMPAGNE TOAST

### BAR & BEVERAGE SERVICE

*includes four hour open bar offering premium brands, house wines, bottled beers & non-alcoholic beverages complimentary for all guests*

### HORS D' OEUVRES

*butlered & stationary*

### SOUP OR SALAD

*choice of one included in your package*

### APPETIZER

*included in Platinum Package*

### ENTRÉE SELECTIONS

*featured on the following pages*

### WEDDING CAKE

*select from our vendors on the Ballroom Dessert Options page included in Platinum & Diamond Packages*

### INTERNATIONAL COFFEE STATION

*freshly brewed coffee with amaretto, hazelnut & vanilla flavors, cinnamon sticks, chocolate shavings, lemon peels, sugars, chocolate covered espresso beans*

### ADDITIONAL INCLUSIVE SERVICES

*wedding coordination services  
cloakroom attendant (seasonal)  
votive candles  
valet parking for your guests (platinum & diamond packages)  
floor length ivory linens  
complimentary room at The Ship Watch Inn  
for the bride & groom only the night of your reception  
(inclusive for a wedding of 100 guests or more)*



## ✦ PACKAGES ✦

### \* SIT DOWN OPTIONS

#### SILVER

##### RECEPTION

(4) passed hors d' oeuvres  
(1) display stations

soup or salad course

ENTRÉE COURSE (2)  
(with traditional accompaniments)

coffee station

BAR  
four hour premium bar  
champagne toast

\$94 per person

#### GOLD

##### RECEPTION

(6) passed hors d' oeuvres  
(2) display stations

soup or salad course

ENTRÉE COURSE (2)  
(with upgraded accompaniments)

assorted mini desserts  
coffee station

BAR  
four hour premium bar  
champagne toast

\$99 per person

#### PLATINUM

##### RECEPTION

(8) passed hors d' oeuvres  
(2) display stations

soup or salad course

Appetizer Course

ENTRÉE COURSE (2)  
(with upgraded accompaniments)

wedding cake  
served coffee

BAR  
five hour deluxe bar  
champagne toast

late night snack station  
valet included

\$125 per person

### \* BUFFET OR STATION OPTIONS

#### SAPPHIRE

##### RECEPTION

(4) passed hors d' oeuvres  
(1) display stations

soup or salad course

ENTRÉE COURSE (2)  
(with traditional accompaniments)

coffee station

BAR  
four hour premium bar  
champagne toast

\$95 per person

#### RUBY

##### RECEPTION

(6) passed hors d' oeuvres  
(2) display stations

soup or salad course

##### PASTA

ENTRÉE COURSE (2)  
(with traditional accompaniments)

mini desserts  
coffee station

BAR  
four hour premium bar  
champagne toast

\$104 per person

#### DIAMOND

##### RECEPTION

(8) passed hors d' oeuvres  
(2) display stations

soup & salad course

##### PASTA

ENTRÉE COURSE (2)  
(with traditional accompaniments)

wedding cake  
coffee station

BAR  
five hour deluxe bar  
champagne toast

late night snack station  
valet included

\$125 per person

## HORS D'OEUVRES

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*\$2.00 per person per additional selection to your package*

*silver (4) choices | gold (6) choices | platinum (8) choices*

### FARM

**buffalo chicken beggar's purse** wrapped in phyllo  
**peach BBQ brisket** wrapped in an applewood smoked pork belly, jalapeno  
**short rib crostini** whisky bbq, pickled onion  
**chicken cordon bleu** mini bites, fried golden brown  
**macaroni & cheese bites** smoked ham, breaded, fried golden brown  
**mini reuben sandwiches** open faced  
**mini cuban sandwiches** pork, ham, swiss & pickles  
**mini meatballs** italian or swedish style  
**lollipop lamb chops** rosemary garlic marinade | add \$2  
**chicken & lemongrass pot stickers** baked  
**chicken spring roll** buffalo, fried golden brown  
**seared tenderloin tips** bearnaise sauce | add \$2  
**seasonal melon ball** wrapped in parma prosciutto  
**beef barbacoa** onions, fresh lime, cilantro & mexican spices rolled, mini taquitos

### SEAFOOD

**mini jumbo lump crabcakes** citrus horseradish aioli | add \$4  
**scallops & bacon** housemade, wrapped in canadian bacon  
**smoked salmon roulade** served on a cucumber, creme fraiche  
**mushroom caps** stuffed with crab imperial  
**shrimp dumplings** thai dipping sauce  
**jumbo shrimp** cocktail & remoulade sauce | add \$2  
**shrimp shu mai** sweet chili sauce  
**mini lobster rolls** creamy lobster salad, sweet hawaiian rolls | add \$2  
**seared sesame tuna** wonton chip, wasabi mayonnaise  
**malibu coconut shrimp** breaded, coconut shavings, malibu rum batter | add \$2

### VEGETARIAN | COLD OPTIONS

**grill cheese & tomato soup** mini grill cheese, basil  
**eggplant roulade** breaded eggplant roulade, stuffed with ricotta, spinach, roasted red pepper  
**french onion soup boule** mini bite size  
**cherry blossom tart** in puff pastry  
**corn & edamame quesadilla** pepper jack cheese, roasted poblano peppers  
**vegetable lasagna skewer** miniature bite size  
**pear & brie beggar's purse** wrapped in phyllo with toasted almonds  
**antipasto skewers** mozzarella, sun-dried tomato, artichoke hearts & black olives  
**caprese mushrooms** avondale mushrooms, stuffed with fresh mozzarella, tomato, basil, EVOO drizzle  
**bruschetta** tomato concassé, shallots, garlic & basil



## ❖ DISPLAY STATION

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*please choose for your respective package | \$4 per person per additional station*

**buffalo chicken dip** pulled chicken, hot sauces, naan chips

**baked brie encroute** fig chutney, crackers, naan chips

**hummus & roasted vegetables** assorted roasted vegetables, olives, naan bread, pesto garlic dip

**spinach & artichoke fondue** toast points

**cheese fondue** served with tortilla chips, warm soft pretzel bites

**international cheese display** imported & domestic cheeses, served with sliced baguettes & assorted artisan crackers

**italian antipasto board** sopressata, mortadella, cappicola, genoa salami, red peppers, eggplant & zucchini, olives, mozzarella | \$2 per person



## ❖ TERRACE GRILL STATION

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*\$1500 Room Fee for both Terrace & Veranda Room Areas (1 hour)*

*One hour includes both rooms & portable bar set up | Grilled Items available below | Grill Chef \$75*

*assorted sauces available for grill: BBQ, garlic butter, thai sweet chili, mango & sesame soy*

**chicken satay** grilled, korean bbq | 50 for \$150

**whimpy burgers** mini burgers topped with american cheese, fried onions, special sauce | 50 for \$150

**grilled pizza** assortment of pizzas; white with spinach & mushrooms, red with italian sausage & bbq with chicken | \$125

**grilled lollipop lamb chops** rosemary garlic parmigiana rub | 50 chops \$200

**shrimp skewers** grilled, garlic butter marinade | 75 for \$225

**grilled buffalo wings** assorted dipping sauces - (pick 2) garlic parmesan, hot buffalo, bbq, sweet & spicy thai chili | 75 pieces \$200



## SIT DOWN PACKAGE CHOICES

### ❖ APPETIZER

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*included in platinum package | add on for other packages @ \$4 per guest*

**baby bella mushroom** stuffed with spinach, feta, bacon

**seasonal melon** wrapped in parma prosciutto

**mini crabcake** baby jumbo lump cake | 5.00 per person

**loaded mac n cheese** creamy 4 cheese mac n cheese, crispy bacon, scallions

**pan seared scallops** balsamic glaze | 2.00 per person

**seafood filled artichoke** charred tomato cream | 2.00 per person

**penne & pancetta** sweet peas, charred tomato cream

**rigatoni** aurora cream sauce, parmigiana

**tortelloni** cheese filled tortelloni pasta, sautéed seasonal vegetables, white cream sauce, parmigiana cheese



### ❖ SOUP OR SALAD

*please choose one*

**leaf green** tomatoes, red onions and cucumbers, red wine vinaigrette

**wedge** chopped tomato, applewood smoked bacon, bleu cheese drizzle

**spinach** spinach & portobello mushrooms, feta, balsamic vinaigrette

**spring** seasonal berries, spring mix, balsamic vinaigrette

**italian wedding soup** egg drop, spinach

**chesapeake inn crab bisque** crab claw garni | 2.00 per person

**tuscan minestrone** vegetables, beans

**tortellini soup** tuscan, garlic, broth

**butternut squash** locally sourced

**broccoli & cheddar** sharp cheddar cheese



## ✦ SIT-DOWN ENTRÉE SELECTIONS ✦

Please select your entrées included in your wedding package. One additional entrée may be chosen for an additional \$4 per person.

### PASTA

- lobster ravioli & pan seared U-10 scallop** vodka aurora sauce, asparagus  
**chicken penne** blackened chicken breast, dijon brandy cream sauce, roasted red pepper, crispy bacon, sharp provolone, penne pasta  
**rigatoni crabmeat** rigatoni pasta, creamy crab aurora sauce, parmigiana  
**crab ravioli** house made ravioli, stuffed with crabmeat, creamy aurora sauce  
**beef short rib ravioli** housemade, stuffed with braised beef, ricotta, parmesan & mozzarella cheeses, sliced avondale mushrooms

### FARM

- chicken piccata** sautéed chicken medallions, capers, lemon butter sauce, sour cream and chive mashed potatoes, vegetable du jour  
**roasted euro chicken breast** spinach, boursin cheese, pancetta, garlic & red pepper vin blanc  
**breast of chicken imperial** stuffed with crabmeat, hollandaise glacage, tarragon vin blanc | add \$2 per person  
**chicken "two ways"** free range, stuffed with chicken sausage, blackened & roasted, blue cheese mornay sauce  
**wild mushroom chicken marsala** sautéed breasts of chicken, mashed potatoes, crispy onion straws  
**roasted pork loin** stuffed with cranberries & apples, calvados sauce  
**roast tenderloin of beef** rosemary garlic, compound butter | carved add \$8 per guest  
**chicken saltimbocca** medallion of chicken, parma prosciutto, sage, mozzarella cheese  
**veal oscar** pan seared medallions of veal, asparagus & lump crabmeat, madeira jus lie | add \$5 per guest  
**char-grilled filet** angus filet, horseradish mashed potatoes, gorgonzola crema, red wine glaze, crispy onion straws | add \$5 per guest



### SEAFOOD

- pan seared salmon** topped with a rock shrimp sherry cream sauce  
**baked stuffed flounder** with spinach, artichokes and lump crabmeat herb beurre blanc  
**pan seared halibut** pan seared, lemon butter cream sauce | add \$3 per guest  
**chesapeake jumbo lump crabcakes** a pair of jumbo lump crabmeat, tartar sauce, lemon | add \$5 per person  
**stuffed jumbo shrimp** crab imperial, lemon parsley beurre blanc | add \$2 per person  
**U-10 scallops** seared, grilled asparagus, crispy bacon, sweet & hot chili glaze, balsamic reduction | add \$5 per guest

### COMBINATION ENTRÉES

- roulades of chicken & jumbo scallops** see description above on euro chicken & pan seared scallops  
**roulades of chicken & jumbo lump crabcake** see above | add \$3 per guest  
**filet mignon & crabcake** cream crab sauce | add \$6 per guest  
**filet mignon & jumbo scallops** wrapped in prosciutto over a balsamic reduction | add \$4 per guest  
**filet mignon & lobster tail** drawn butter | add \$7 per guest

### ✦ VEGETARIAN - GLUTEN FREE

**GF gluten free pasta**  
available upon request

**portobello mushroom tower**  
grilled zucchini, yellow squash, roasted red pepper, fresh mozzarella cheese, marinara sauce

**vegetable stir fry**  
sticky rice

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## DINNER CHOICES BUFFET OR STATIONED EVENTS

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### PASTA

**crab ravioli** house made ravioli, stuffed with crabmeat, in a white creamy crab sauce

**seafood risotto** clams, mussels, jumbo shrimp | add \$4 per guest

**farfalle** farfalle pasta, grilled sirloin tips, gorgonzola cream sauce, balsamic glaze

**rigatoni bolognese** rigatoni pasta, hearty meat sauce

**mediterranean penne** sautéed zucchini, eggplant, thyme, garlic, parmigiana

**tortelloni** cheese filled, pancetta, peas, pecorino romano, garlic, chili flakes

### FARM

**chicken piccata** sautéed breast of chicken, capers, lemon butter sauce

**wild mushroom chicken marsala** sautéed breasts of chicken, mashed potatoes, crispy onion straws

**roasted euro chicken** spinach, boursin cheese, pancetta, garlic & red pepper vin blanc

**pork tenderloin** roasted and filled with wild rice, spinach, mushroom, onions, fresh ginger glaze

**roasted ny strip sirloin** peppercorn demi | carver required \$75

**porchetta** italian porchetta, carved, herbed seasoning, broccoli rabe | add \$2 per guest

**chicken saltimbocca** medallions of chicken, imported parma prosciutto, mozzarella cheese, marsala wine sauce

**roasted chicken** organic euro cut breast, stuffed with brie, fire roasted tomatoes & baby spinach, red grape reduction

**penne & tenderloin** pan seared tenderloin tips, braised shaved brussel sprouts, avondale mushrooms, shallots, garlic, pecorino romano cheese

**creole chicken** penne pasta, blackened chicken breast, asparagus, avondale mushrooms, cherry tomatoes, tossed in a spicy creole alfredo with asiago cheese, fresh basil

### SEAFOOD

**seared salmon** seared fillet, rock shrimp, sherry cream sauce

**herb crusted salmon** pan seared salmon fillet, topped with champagne butter sauce, over roasted red peppers, broccoli rabe, red bliss potatoes

**teriyaki salmon** hot pan seared salmon lightly coated in sesame seeds, served with stir-fry vegetables & white rice

**pan seared salmon** wilted greens, crisp prosciutto, shaved asparagus

**yellowfin tuna** served over a bed of garlic & oil spinach topped with a sun-dried tomato relish & jumbo lump crabmeat | add \$2 per guest

**rockfish cacciatore** pan roasted, "cacciatore" style, olives, fried basil

**stuffed flounder** tender filet of flounder, stuffed with crab imperial and topped with light lobster sauce | add \$2 per guest



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## ❖ DESSERT OPTIONS

### ❖ DESSERT DISPLAYS

**dessert display table** chef's choice of assorted cakes, tarts, puddings, pastries | \$9 per guest

**italian dessert table** mini tiramisu, cannolis, rum cake, creme puffs, biscotti | \$10 per guest

### ❖ PLATTERS & TRAYS

**sweet table** mini petit fours, pastries, tuxedo strawberries | \$5 per guest

**brownies** assorted flavors of rich decadent chocolate brownies (30 per tray) \$55

**chocolate covered strawberries** covered in chocolate (40 per tray) \$90

**chocolate mousse "shots"** housemade, served in a chocolate cup (40 per tray) \$80

**house made cookies** chocolate chip, oatmeal raisin, white chocolate chip (45 per tray) \$90

### ❖ ACTION STATIONS

**baked alaska flambé** flaming dessert | \$3 per guest

**chocolate fountain** a tower of milk chocolate with assorted fruits, strawberries, pretzels & marshmallows for dipping | \$9 per guest

**cheesecake martini bar** assorted flavors: toppings & flavors varies per season, pumpkin, choc chip, blueberry, strawberry, whipped cream | \$6 per guest

**s'mores station** graham crackers, hershey's chocolate bars, marshmallows | \$6 per guest

**donuts, milk & cookies** an assortment of freshly baked donuts & cookies, served with mini shooters of chocolate & strawberry milk | \$7 per guest

**flambé station** absolut peppar vodka, caramelized strawberries or bananas, served warm over vanilla ice cream | chef attendant needed - \$75 \$8 per guest

**ice cream sundae bar** chocolate, vanilla, strawberry, mint chocolate chip, butter pecan (choose 2) assorted toppings, m&m's, oreo cookie crumbs, jimmies, strawberries, seasonal berries, assorted syrups | Ice Cream Scooper - \$50 | \$6 per guest



## WEDDING CAKES - PREFERRED VENDORS

*included in platinum & diamond packages | please add \$5.50 per guest if not included | price may vary depending on cake selection with vendor*

**Cakes By Kim** 302.252.9995 - [www.cakesbykim.com](http://www.cakesbykim.com)

**Liberty Lane Bake Shoppe** 484.614.5971 - [www.libertylanebakeshoppe.com](http://www.libertylanebakeshoppe.com)

**Desserts by Dana** 302.721.5798 - [www.dessertsbydana.com](http://www.dessertsbydana.com)

**Sweet Melissa** 302.376.5049 - [www.sweetmelissade.com](http://www.sweetmelissade.com)

**Cannon's Custom Cakes** 302.368.7900 - [www.cannonscakes.com](http://www.cannonscakes.com)

## BAR OPTIONS

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### ❖ PREMIUM BAR

*this bar is included in our open bar packages*

**BEER** bud light, miller lite, corona light, corona, michelob ultra

**WINE** merlot, cabernet, chardonnay, white zinfandel, pinot grigio, pinot noir

**LIQUOR** absolut, bacardi, captain morgan, tanqueray, jack daniels, sauza

### ❖ DELUXE BAR

*this bar can be added to any wedding package for \$8 per guest*

**BEER** bud light, miller lite, yuengling lager, corona light, corona, dogfish, amstel lite (choose 4)

**WINE** la terre merlot, cabernet, chardonnay, white zinfandel, cavit pinot grigio, pinot noir (choose 4)

**LIQUOR** tito's, bacardi, malibu, captain morgan, tanqueray, makers mark, crown royal, grey goose, sauza (other liquors can be subbed in upon request & availability)



### ❖ WINE SERVICE

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*a house red & white are available to be poured table side by our service team for \$6 per guest*

### ❖ MICRO BREWS & SPECIALTY BEERS

*add two drafts to your event, options vary upon availability & seasonality*

*dogfish ipa, fat tire, summer shandy,*

*blue moon, devils backbone, sam adams seasonal,*

*goose island, bayheads, victory | \$4 per guest*

### ❖ CONTINUE THE PARTY

*if adding additional hour of bar to reception: premium bar \$6 per guest | deluxe bar \$8 per guest*



## ❖ CEREMONY

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*Outdoor ceremonies in Chesapeake City are located in Pell Garden (center of town) and on the Moon Properties next to the Ship Watch Inn B&B.*

*The Chesapeake Inn Veranda or Ballroom are options as a backup plan for any outdoor ceremonies.*

**Moon Property** Contact Chesapeake Inn 410.885.2040

**Pell Garden** 410.885.2415 - [www.ccdca.com](http://www.ccdca.com)

## 🍷 WEDDING TASTINGS

*We encourage menu tastings which can be scheduled through your banquet coordinator.*

*Pricing is complimentary for the bride & groom for contracted weddings.*

*Any additional guests are \$35 plus gratuity. (max of 6)*

## ✓ BOOKING REQUIREMENTS

*Please discuss booking requirements with your banquet coordinator.*

*Minimums vary based on day, date & time of your reception.*

*A deposit of \$1500 and signed contract must be received by the Chesapeake Inn with 14 days of the contract being issued.*

*A payment schedule is then established with our team.*

## ❖ CHILDREN & VENDOR MEALS

**Entrée Served at Reception** the entrée served to your guests is also served to your vendors \$45

**Child (12 years or under, menu flexible)** choice of hors d' oeuvres, choice of chicken tenders, burger, pasta, wedding cake \$25

